



Christmas Menu

Available Wednesday to Saturday during December. Pre-booking needed.

**Two courses for £32.50. Three courses for £37.50.
Both include coffee or tea and a homemade mince pie.**

Starters

Roasted Tomato & Red Pepper Soup

Served with warm malted bread & butter. (Vegetarian; Vegan & GF options)

Hot Smoked Salmon & Prawn Thimble

Chefs hot smoked salmon & prawn thimble with a dill & lime mayonnaise accompanied with malted bread & Butter. (GF option)

Wild Boar & Venison Terrine

Chefs wild boar & venison terrine served with a homemade spiced chutney & warm toast. (GF option)

Double Baked Blue Cheese & Chive Souffle

Double Baked Perl Las & Chive souffle served with a chive cream. (Vegetarian, GF)

Main Courses

Turkey Paupiettes

Turkey filled with a sausage herb and cranberry stuffing, wrapped in bacon and served with pigs in blankets, sage & cranberry stuffing, rich cranberry & sage jus, roast potatoes, & seasonal vegetables (GF option).

Wild Boar Loin

Slow cooked wild boar loin rolled with black pudding chestnut & cranberries served on champ mash with roasted root vegetables & a rich cider & cranberry jus. (GF)

Shin of Beef

Slow braised shin steak in red wine & thyme served with a rich cooking juices jus with smoked bacon & button mushroom with roasted root vegetables & fondant thyme potatoes. (GF)

Monkfish

Monkfish wrapped in air dried ham roasted with garlic served on a pea fritter with a chunky tomato & bean sauce (GF)

Butterbean, Chestnut & Cranberry Wellington

A mixture of chestnut, cranberry & butter beans wrapped in a pastry parcel served with sage braised potatoes, a rich tomato gravy and fresh seasonal vegetables. (Vegan, GF)

Desserts

Chef's Grandma's Christmas Pudding

A traditional home-made Christmas pudding served with brandy cream. (Vegetarian, GF; Vegan option)

Chefs Brownie, Black Cherry & Baileys Cheesecake

Rich Baileys & black cherry cheesecake on a chocolate brownie base served with cream. (Vegetarian, GF)

Brioche & Raspberry Bread Pudding

Brioche & raspberry bread & butter pudding served with ice cream. (Vegetarian)

Cheese Board (£3.00 supplement)

A selection of Welsh & English cheeses with homemade chutney, grapes, & Millers Damsel artisan biscuits. (Vegetarian; GF option)

Fresh coffee or tea with a homemade mince pie. (Vegan option)

All our dishes are made by our chef, Mark, and are prepared to order. Please notify us of any allergies or intolerances when you order.

Other dietary needs

Please speak to our staff as some meal elements may be varied/substituted to meet your needs.

Let us know what you think

We hope that you have enjoyed your meal and would like to share your experience and photos.

Here are some QR Codes to make it easy for you:



Trip Advisor



Google



Instagram



Facebook

Poor coverage? Use the Ostrich Free Wifi.

Service

Service is not included. 100% of the gratuities goes to our staff

If there is any issue with our service or food, please let us know so that we can resolve it on the spot!