

VIEW
RESTAURANT

Festive Party



FESTIVE PARTY

2 Course £30.00 | 3 Course £35.00

20th November - 1st January

TO START

Smoked bacon, brie and cranberry tartlet, red cabbage remoulade

Roasted tomato and red pepper soup, mini tin loaf, butter VE GFA

Duck and orange rilette, plum chutney, rosemary focaccia

Salt and pepper squid, sweet chilli aioli, julienne chilli and spring onion

TO FOLLOW

12 hour braised shin of beef, roast potato, honey glazed carrot and parsnip, crisp Yorkshire pudding, brussel sprout gratin, sticky red cabbage, beef jus

Paupiette of turkey stuffed with sage and onion, pig in blanket, crisp roast potatoes, honey glazed carrot and parsnip, Brussel sprout gratin, sticky red cabbage, turkey jus

Parsnip, mushroom and peanut roast, crispy roast potatoes, sticky red cabbage, brussel sprouts, carrot and parsnip, vegan gravy VE

Chefs fish pie of salmon, cod and smoked haddock, topped with creamy mashed potato, cheddar cheese, shell on king prawn, fresh market greens



TO FINISH

Traditional Christmas pudding, brandy sauce

Vanilla panna cotta, shiraz mulled pear, raspberry coulis

Chocolate and orange tart, blood orange sorbet VE

Selection of Snowdonia cheeses £10.95
crackers, grapes, apple, onion chutney



V Vegetarian

VE Vegan

GF Gluten Free

GFA Gluten Free adaptable

VEA Vegan adaptable

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering. Full allergen information is available on request.