GETTING FESTIVE WITH

Signatures
RESTAURANT

Christmas
Lunch & Dinner

AVAILABLE FROM
6TH–24TH DECEMBER

BOOK YOUR TABLE NOW TO AVOID
DISAPPOINTMENT

Please call to book your table:
01492 583513

2 Courses - £24.95 & 3 Courses - £31.95
(Lunchtimes Excluding Sunday's)

2 Courses - £27.95 & 3 Courses £34.95
(Evenings Excluding Sunday's)

Starters

Roast Tomato & Basil Soup, Confit Cherry Tomatoes, Golden Croutons

Smoked Bacon Haddie
Smoked Haddock Wrapped In Pancetta, Leek mash, Soft Poached Egg, White Wine Cream

Creamy Garlic Mushrooms, Toasted Foccacia, Parmesan Snow, Truffle Oil

Chicken Liver Pate, Duck Fat Granola, Glazed Clementine, Ciabatta Crisp

Mixed Seafood & Mascarpone Risotto, Dressed Rocket, Aged Balsamic

Dynamite King Prawns, Vermicelli Noodles Salad, Masala Mayo, Fresh Coriander

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Mains

Traditional Roast Turkey, Cranberry & Chestnut Stuffing, Bread Sauce, Chipolata Sausage, Roast Potatoes, Turkey Gravy

Breast Of Local Pheasant, Creamed Sprouts & Bacon, Garlic & Thyme Parmentier, Parsnip Puree & Crisps, Port Wine Jus

Sticky Beef Bourginion, Creamed Potatoes, Caramelised Shallots, Wild Mushrooms, Bacon Lardons, Burgundy Sauce

Slow Cooked Welsh Lamb Henry, Savoy Cabbage Casserole, Dauphinoise Potato,
Glazed Carrot, Red Wine Jus

Herb Crusted Cod, "Crab Thermidor" Linguine, Buttered Spinach, Crispy Baby Carrots, Sauce Vierge

Halloumi, Spinach & Wild Mushroom Wellington, Garlic & Thyme Parmentier, Baby Vegetables

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All Main Courses Served
With A Selection Of Fresh Vegetables

Desserts

Chocolate & Baileys Cheesecake, Cappuccino Semifreddo, Muscavado Snap

Poached Pear Tart Tatin, Hazelnut Praline, Honeycomb Ice Cream

"Signatures Sherry Trifle" Mini Mandarin Doughnuts

Sticky Toffee Pudding, Candied Walnuts, Butterscotch Sauce, Clotted Cream Ice Cream

Traditional Christmas Pudding, Brandy Cream Sauce, Glazed Plums

Trio Of Ice Creams & Sorbet

A selection of Welsh Cheese & Biscuits

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