

FESTIVE LUNCH & EARLY BIRD MENU

Mon-Sat 12pm-6.30pm / Sunday 12pm-4pm

TO START

Roast Parsnip & Truffle Soup, Chestnuts GF+ VE
Caramelised Onion & Pant Ys Gawn Goat's Cheese Tart, Poached Pear
Mulled Syrup GF V
Chef's Chicken, Pork & Sage Terrine, Orange & Cranberry Compote, Ciabatta GF+

TO FOLLOW

Roast Topside of Beef, Yorkshire Pudding GF+
Roast Turkey, Traditional Trimmings GF+
Pan Roast Salmon Fillet, Crayfish, Dill & Caviar Beurre Blanc GF
Wild Mushroom & Apricot Nut Roast, Roast Celeriac & Thyme Gravy GF VE

TO FINISH

Christmas Pudding, Homemade Brandy Sauce V Raspberry & White Chocolate Cheesecake V Chocolate Torte, Spiced Clementines, Chantilly Cream VE GF

> One Course £18.00 Two Courses £23.50 Three Courses £29.00

Available 1st December to 24th December

Dietary Requirements

GF - Gluten Free; GF+ - Gluten free option available; V - Vegetarian; VE - Vegan; VE+ - Vegan option available Any further allergy and intolerance information is available on request. Please ask a member of staff for details.



FESTIVE EVENTS

Friday 28th November
Ultimate Gower Christmas Party

Sunday 30th November Festive Wreath Making Workshop

Friday 12th December Ultimate Gower Christmas Party

Sunday 21st December Curry & Carols

Wednesday 31st December New Years Eve Dinner Party



Every Wednesday
Burger Night from 4pm
£17.50 for a burger & a drink!