

Christmas at Cobbles 2019

To begin

Beetroot salad with feta mousse, crispy beetroot arancini, salted blackberries, raspberry, black olive and pistachio crumb (v)

Cauliflower and leek soup
with crispy pancetta and cheddar croutons

Chicken and ham hock terrine
Homemade pickle and sourdough toast

The main event

Turkey crown, Pigs in blankets

Roast butternut squash stuffed with onions, garlic, quinoa, pistachio, thyme and rosemary (vg)

All served with our rosemary and garlic roast potatoes, red braised cabbage, cauliflower cheese, pancetta and maple sprouts, heritage carrots, maple roast parsnips

To finish

Apple and blackberry crumble with hazelnut crumble topped with a choice of homemade vanilla custard, double cream or award winning Welsh ice cream

Homemade Christmas pudding with our own recipe brandy sauce

Chocolate mousse, espresso panacotta, honeycomb, raspberries, cherry and hazelnut

Please let us know of any dietary requirements as we can accommodate all needs and alter the menu to suit.