

SPECIAL EVENT MENU NOVEMBER & DECEMBER

CEGIN

Available before certain performances



Starters

Soup of the day served with warm crusty bread and butter (vegan, GF available) £4.50

Chicken liver and brandy paté, Welsh ale chutney, croutes and side salad £5.50

Grilled halloumi, quinoa, mixed olive salad with honey and mustard dressing (V, GF) £5.50

Mains

Confit duck leg, dauphinoise potato, rainbow carrots, tender stem broccoli and rich red wine jus (GF) £13.95

Roasted salmon fillet, crushed new potato, asparagus, curly kale with a dill hollandaise sauce (GF) £12.95

Porcini mushroom ravioli, pesto dressing and sprinkled with parmesan served with garlic bread (V) £10.95

6oz Welsh Black beef burger topped with cheese and caramelised onions, chunky chips, coleslaw and salad (Vegetarian option available) £10.95

Desserts

Homemade sticky toffee pudding, warm toffee sauce with bourbon and vanilla ice cream (V) £5.50

Lemon parfait with fresh seasonal fruit compote and crushed meringue (V, GF) £5.50

Selection of Welsh cheeses, grapes, Welsh ale chutney and biscuits (V) £5.95

