



Next Door

Sunday Lunch

Starters

Confit duck leg, mandarin and ginger reduction, pickled carrot (gf, df)
Baked camembert, cranberry compôte, crostini
Baked king prawns, chilli, olive oil, tomato, toasted focaccia (df)
Dressed baby beetroot, beetroot purée, crumbled goat's cheese, mint vinaigrette
Soup of the day, crusty homemade bread

Mains (all served with your choice of two sides)

Roast Conwy Valley topside beef, Yorkshire pudding, roast potatoes, carrot purée, gravy
Crispy skin belly pork, root vegetable purée, roast potatoes, apple compôte, gravy
Roast breast of turkey, sage and onion stuffing, cranberry compôte, pig in blanket, gravy
Roasted cauliflower steak, spiced couscous, tomato and basil sauce, olive oil (df, vg)
Herb crusted fillet of cod, crispy potatoes, pickled cockles and samphire, spinach velouté

Sides

Sprouts and chestnuts
Carrot and swede mash
Sauteed French beans and lardons
Cauliflower Black Bomber cheese

Desserts

Chocolate Royale: chocolate mousse cake, cherry purée, macerated cherry, hazelnut chocolate bonbon, pistachio ice cream
Warm traditional Christmas pudding, brandy sauce, redcurrant jam
Warm apple and pistachio crumble, crème anglaise
Baked egg custard tart with berry compôte and crushed meringue
Selection of ice creams
Welsh cheeses, apple jelly, oat biscuits

Main only – 21, Two courses – 29.5, Three courses – 35