

THE COTTAGE LOAF

Christmas Specials

*Our festive specials will appear on our daily menu alongside our winter pub favourites,
available from Friday 27th November to Thursday 24th December*

STARTERS

Roasted squash, chestnut and apple soup with chive crème fraîche (v) (gfo)

Chicken liver and brandy parfait served with sticky cranberry & fig chutney
and toasted brioche (gfo)

Breaded camembert bon bons with toffee apple ketchup, hazelnut granola and herb oil (v)

Crispy duck pancakes with hoisin sauce, cucumber, spring onion and Asian slaw (df)

Prawn cocktail with baby gem, bloody Mary sauce, pickled cucumber and dill,
confit tomatoes and harvester bread (gfo, df)

MAINS

Roast crown of turkey, pigs in blanket, cranberry and chestnut stuffing, goose fat roast potatoes,
honey roast carrots and parsnips, buttered Brussels sprouts and rich turkey gravy (gfo)

Pan fried halibut loin with butterbean and chorizo ragout, saffron and dill beurre blanc (gf)

Crispy pork belly, potato and leek rösti, parsnip purée, sticky red cabbage,
cider and apple jus and crispy crackling (gfo)

Braised shoulder of lamb with dauphinoise potatoes, sauteed cabbage and leeks,
roasted carrot and mint jus (gf)

Roasted parsnip, portobello mushroom and squash Wellington with sticky red cabbage, steamed
broccoli, roast potatoes and red wine gravy (vg)

DESSERTS

Homemade Christmas pudding with brandy sauce and a cranberry and redcurrant jam

Spiced apple, pear and cranberry crumble with vegan vanilla ice cream (vg)

Sticky toffee pudding with toffee sauce, honeycomb and rum and raisin ice cream (gfo)

Dark chocolate brownie, cherry and sherry trifle finished with
whipped cream and crushed pistachios

Baked egg custard tart served with Chantilly cream and raspberry coulis

Selection of Welsh cheese: Perl Las, Perl Wen, Snowdonia cheese served with crackers, Bara Brith,
celery, grapes and spiced tomato chutney

(vg) – vegan (gfo) – gluten free option (gf) - gluten free (v) - vegetarian (df) - dairy free

If you have any dietary requirements please speak to a member of the team in advance.