

Your Booking



Please check availability as soon as possible to avoid disappointment.
In order to confirm your booking, just fill in the form below and bring
it to the bar along with your deposit.

DATE: _____ TIME: _____

CONTACT NAME: _____

NUMBER IN PARTY: _____

ADDRESS: _____

POSTCODE: _____

TEL: _____

EMAIL: _____

STARTERS	QTY
Brie Tear & Share	
Pork, Chicken and Penderyn Whisky Pate	
Bubble Bobble Red Shrimp	
Goats Cheese	
Homemade Soup	
MAIN COURSES	QTY
Roast Turkey Dinner	
Roast Beef Dinner	
Homemade Beef & Red Wine Pie	
Festive Burger	
Tandoori Cod	
Cranberry, Cashew and Chestnut Roast (Ve)	
Chef's Special Creamy Mushroom Stroganoff (V)	
DESSERTS	QTY
Christmas Pudding (Vegetarian)	
Siwgr & Sbeis Blackforest Cheesecake	
Baileys Caramel Meringue Roulade (V) (GF)	
Lemon Sponge Melting Pudding	
Chocolate Orange Tart (Ve) (GF)	

TERMS & CONDITIONS

Christmas Menu available from **2nd December to 24th December.**

If you have specific food allergens and other intolerances please speak to a member of staff before choosing your dishes. All weights quoted are approximate, prior to cooking. Our menu descriptions do not list all ingredients. Whilst we take every care to preserve the integrity of our dishes to reduce the cross contamination, we must advise that these ingredients are handled in a multi-use kitchen environment either by our suppliers or at our prep stations and we unfortunately cannot guarantee allergen free dishes.



Merry Christmas

GREENFIELD



CHRISTMAS FAYRE

SERVED FROM

TUESDAY 29TH NOVEMBER
FRIDAY 23RD DECEMBER

Christmas Fayre

Available Friday 2nd December
to Saturday 24th December 2022

STARTERS

BRIE TEAR & SHARE

Fresh tiger loaf filled with garlic butter, cheddar cheese and brie served with a cranberry dip **£6.25**

PORK, CHICKEN AND PENDERYN WHISKY PATE

A smooth pate made with chicken and pork livers, Penderyn whisky, pickled green peppercorns, fresh cream and butter served with malted brown bread toast, salad garnish & red onion marmalade **£6.95**

BUBBLE BOBBLE RED SHRIMP

Large meaty prawns coated in a bubble bobble layer served with side salad and a sweet chilli sauce **£6.95**

GOATS CHEESE

Warm goats cheese and walnut salad with a balsamic fig drizzle **£6.25**

HOMEMADE SOUP

Chefs homemade soup of the day served with malted brown bread & butter **£4.95**

MAINS

ROAST TURKEY OR ROAST BEEF DINNER

Served with our own stuffing, pigs in blankets, crispy roast potatoes, yorkshire pudding, boiled potatoes, sprouts, peas, chantenay carrots, braised red cabbage and homemade gravy **£15.95**

HOMEMADE BEEF & RED WINE PIE

Tender chunks of beef cooked with onions and baby button mushrooms in a red wine gravy topped with puff pastry served with choice of potato and peas **£10.25**

FESTIVE BURGER

6oz chuck steak burger, smokey bacon, applewood smoked cheddar, rocket and red onion marmalade skewered with pigs in blankets served with house dressed salad, coleslaw & chips **£15.95**

TANDOORI COD

Fillet of cod flavoured with tandoori topped with chilli & coriander served with rice our house dressed salad, mint & yoghurt and mango chutney **£16.25**

CRANBERRY, CASHEW AND CHESTNUT ROAST (Ve)

A mushroom and rice mix topped with cranberries, cashew nuts and chestnuts served with crispy roast potatoes, boiled potatoes, sprouts, peas, chantenay carrots, braised red cabbage and and vegan gravy **£16.25**

CHEF'S SPECIAL CREAMY MUSHROOM STROGANOFF (V)

Baby button mushrooms cooked with onions, garlic and sourced cream finished with brandy served with rice pilaff and our house dressed salad **£14.25**

DESSERTS

CHRISTMAS PUDDING (V)

A mixture of vine fruits, candied mixed peel, apple and stem ginger laced with brandy served with brandy sauce **£5.50**

SIWGR & SBEIS BLACKFOREST CHEESECAKE

Double chocolate brownie made with welsh butter, black cherry layer with a velvety cheese and welsh cream filling served with fresh cream **£6.95**

BAILEYS CARAMEL MERINGUE ROULADE (V) (GF)

Chocolate caramel and Baileys flavoured creme encased in a golden baked meringue served with fresh cream **£6.25**

LEMON SPONGE MELTING PUDDING

Lemon sponge with a mallow topping covered in lemon curd served with custard or fresh cream **£6.25**

CHOCOLATE ORANGE TART (Ve) (GF)

Gluten free sweet pastry case filled with an orange flavoured belgium chocolate and dairy free ganache served with vegan vanilla ice cream **£6.25**

(GF) GLUTEN FREE | (V) VEGETARIAN | (VE) VEGAN