FESTIVE MENU

2 COURSES £33.95 | 3 COURSES £38.95

TO BEGIN..

Selection of Toasted Breads, Olive Oil & Balsamic Dip, Smoked Butter £5

Mixed Olives £5

STARTERS

Grilled Goat's Cheese, Pickled Beetroot and Walnut Salad (gf)

Duck Bonbons, Plum Chutney and Mixed Green Salad

Deep Fried Baked Brie, Spiced Cranberry Sauce

Pan Fried Thai Fishcakes, Sweet Chilli Sauce (gf)

Spinach Souffle with a Parmesan and Gruyere Cheese Sauce

MAIN COURSE

Slow Roasted Pork Belly, Spring Greens, Fondant Potato, Spiced Apple Puree and Red Wine Jus (gf)

Smoked Haddock Risotto, Pickled Samphire topped with a Poached Egg (gf)

Ox Cheeks, Spring Onion, Chive Mash, Savoy Cabbage and Red Wine Jus (gf)

Pan Fried Salmon Fillet, Roasted Jersey Royals, Baby Carrots, Spinach and Hollandaise Sauce

Festive Pie, Mash Greens Vegetarian Option Available

The Roost Festive Burger, Smoked Bacon, Stuffing, Breaded Brie, Pigs In Blankets, Cranberry, Rosemary Seasoned Fries

Mushroom Bourguignon, White Bean Mash, Crispy Kale (gf)

DESSERTS

Christmas Pudding & Brandy Sauce (vglf) (gf)

Tonka Bean Pannacotta, Chocolate Crumb and Strawberry Ice Cream (gf)

Caramel Apple Crumble, Custard/Ice Cream (vg)

Baileys & White Chocolate Cheesecake (gf)

Dark Chocolate Bread and Butter Pudding, Ice Cream

Selection of Artisan Welsh Cheeses, Chutney, Crackers supp £5

SIDES

Skinny Fries/Parmesan Truffle Fries £5 £6.50

Mac & Cheese, Topped with Crispy Onions £6.50



If you have a food allergy or special dietary requirement please inform us before you place your order.