

Our charmingly decorated castle and delectable Welsh Gin makes a marvellous recipe for a party!

Begin with a gin cocktail followed by a delicious 4 course Christmas meal with half a bottle of wine per person.

As the evening progresses, our DJ will strike up the Christmas classics, ready for you to head to the dancefloor and twirl the night away in style.

Includes

- · Gin cocktail on arrival
- Canapés
- Gin inspired 4 course meal
- Disco

Sat 29th Nov

Sat 6th, & 13th Dec

£69*pp | £75*pp

Stay with us from **£89.50**[†]pp Bed & Breakfast

MENU

CANAPÉS

Chef Selection of Canapés

STARTER

Duck Liver and Port Paté

Apricot and crushed juniper glaze, fig and cranberry relish, rustic rye sourdough toast

Roast Parsnip, Sweet Potato and Red Lentil Stew [VG] Harissa and toasted cumin seeds

Cucumber and Mint Sorbet Lime gin syrup

MAIN

Roast Breast of Turkey

Sage and onion stuffing, wrapped in streaky bacon with buttered Hasselback potatoes, sautéed shredded Brussels sprouts, honey and thyme roasted root vegetables, redcurrant & red wine jus

Cracked Pepper Seared Beef Fillet Medallions Gratin potatoes, sautéed Brussels sprouts with smoky bacon, honey and thyme roasted root vegetables, green peppercorn jus

Roasted Stuffed Romano Pepper [VG] Haricot, courgette and olive cassoulet and herb panko crumb, carrot and red pepper purée, Brussels sprouts, spiced cauliflower florets, herb roasted new potatoes

Chocolate and Orange Zest Gin Tiramisu Espresso and gin-soaked ladyfingers, orange marscapone, cocoa

Chocolate Truffle Brownie Torte [VG] [GF] Hensol blood orange zest gin and ginger syrup, cocoa nibs

