

FESTIVE SET MENU

AT GORSEINON

FESTIVE

Two Courses £34.5 | Three Courses £39.5

Small Plates

Curried Leek & Potato Soup (vea)
A warming winter soup with gentle spice and Shirgar Welsh butter

Grilled Watermelon & Feta Salad (v)
Charred watermelon with feta, fresh leaves and light seasonal dressing

Smoked Salmon & Beetroot Crème Fraîche
Fried capers, pickled cucumber and toasted ciabatta

Chicken Liver Pâté
Rich, smooth chicken liver pâté topped with sherry jelly, served with toasted ciabatta and plum chutney

Main Lines

Slow-Roasted Pork Belly
Beef-dripping roast potatoes, honey-glazed root vegetables, braised red cabbage, apple purée, brussels sprouts with chestnuts, rich roast gravy and a pork scratching shard

Slow Braised Feather Blade of Welsh Beef
Celtic Pride feather blade of beef with creamed mashed potato, honey-glazed root vegetables, braised red cabbage, brussels sprouts with chestnuts and rich roast gravy

6oz Sirloin Steak
Cooked to your liking and served with any two classic sides
(speak to a team member)

Cauliflower Steak (ve)
Roasted cauliflower steak with chestnut crumb served with pan-fried greens and spiced dressing.
Recommend adding a classic side

Desserts

Festive Cheesecake (v)
A creamy festive cheesecake on our signature biscuit base, mulled berry compote, dark chocolate crumb

Penderyn Panna Cotta
Silky Penderyn whisky panna cotta, bara brith crumb and blackberry coulis

Traditional Christmas Pudding (v)
Served with Welsh brandy sauce and cranberry compote

Chocolate Trillionaire Tart (ve)
Rich chocolate tart, candied orange and winter berry compote

V = Vegetarian / VE = Vegan / VEA = Vegan Alternative
All our food is prepared in a kitchen where allergens are present. If you have an allergy or intolerance, please speak to a team member before ordering. For gluten information, please ask for our NGCI (Non-Gluten Containing Ingredients) menu. We cannot guarantee that any dish is completely free from specific allergens.
Our allergen information covers only the 14 legally recognised allergens and does not list every ingredient, so a dish may contain other ingredients you are allergic or intolerant to. Deep-fried dishes may have a higher risk of cross-contamination. Some foods are fried in genetically modified vegetable oil.