

Festive Set menu (£28.50pp)

Day (11:30-14:30)

Starter

Parsnip, potato & Leek Soup

Beetroot Delight (Vegan)
(delicious cooked beetroot, carrot &
potato with spices and chutney)

Prawn & Avacado Salad with Sweetchilli dip

Main Course

Roast turkey breast served with sage & onion stuffing, chipolata sausage, a
Yorkshire pudding, root vegetables, roast potatoes
& rich turkey gravy

Slow roast Monmouthshire Beef with roast potatoes & Yorkie

Poached Salmon, buttered mix veg, asparagus and hollandaise sauce

Vegan chestnut and mushroom Wellington with roasties, veg & gravy

Dessert

Raspberry, white chocolate and coconut cheese cake & ice cream
Christmas pudding with brandy sauce

Food allergies and intolerances- Before ordering please speak to our staff about your requirements

Festive Set menu (£29.95pp)

Evening (18:00 onwards)

Starter

Pre plated trio starter
Onion Bhaji, Grilled Chicken Tikka, Dhawa fried fish

Main Course

Regency Special Veg Curry
(Seasonal Vegetables, Cottage Cheese sauteed, Onion and authentic Indian Spices)

Roast Usk Turkey with all the trimmings
(Served with seasonal veg and honey roast parsnip)

Kathmandu Lamb Masala
(Lamb shoulder tossed with red onion, mixed pepper, and ground spices)

Chicken Tikka Masala Nations fav curry
(chicken breast cooked to perfection in medium spice rich sauce)

----- Served with -----

Tadka Dal (yellow lentils tempered with cumin, garlic & tomato)

Steamed Rice & Plain Naan

Dessert

Warm Chocolate Brownies with Ice cream
Christmas pudding with brandy sauce

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