

THE ERSKINE ARMS

Christmas Menu

FRIDAY 28TH NOVEMBER - FRIDAY 19TH DECEMBER 2025

2 COURSES £31.95 | 3 COURSES £38.95

Starters

Roasted parsnip & apple soup, toasted almonds with a cob of Henllan bread (vg, gfo)
Portobello mushroom topped with cranberry, chestnut & sage stuffing and melted cheddar cheese,
balsamic dressed rocket salad. (vg)

Venison & rosemary faggots, roast celeriac, blackberry jus and crispy shallots
King prawn cocktail, Penderyn vodka bloody Mary ketchup, pickled cucumber, and toasted crisp bread (gfo)
Crispy belly pork, parsnip purée, black pudding & bacon lardons & calvados cream sauce
Smoked haddock, Conwy mussel & chorizo chowder topped with crispy kale and toasted rye bread

Mains

Roasted turkey breast, duck fat roast potatoes, sage & chestnut stuffing, creamy mash potato, pigs in blankets
honey roast carrots and parsnips, pancetta roasted Brussel sprouts and rich turkey gravy
Blackened cod fillet, brown shrimp & dill polenta cake, braised fennel, champagne velouté
and panko fried mussels

Slow braised beef brisket topped with crumbled stilton, fondant potato, charred tender stem broccoli,
parsnip purée, honey & thyme roasted carrot with a port jus (gf)

Butternut squash, roasted chestnut, leek & lentil tart topped with a herb crumb, parmentier potatoes,
winter greens & red wine gravy (vg)

Pan fried salmon fillet with white wine, spinach and crayfish risotto, crispy capers and parmesan tuille (gf)

Desserts

Luxury homemade Christmas pudding with brandy custard and soused winter berries

Sticky toffee pudding with butterscotch sauce and salted caramel ice cream

Apple & cinnamon Bakewell tart with vanilla pod custard

Dark chocolate & hazelnut brownie, Baileys cream and kirsch infused cherries

Spiced ginger cake with orange & Cointreau syrup, candied orange and vanilla ice cream

Belgian chocolate tart with blackberry compôte and vegan vanilla ice cream (vg, gf)

Just to make you aware, for tables of 8 or more we add a discretionary 10% service charge of which all goes to the team. We understand the difficulty in adding a tip when you're in a big group, around the who, what, when and how much. So we've added it for you, however, should you wish not to leave a tip, please ask your server to remove it and we will, with pleasure, no questions asked.

(vg) – vegan (gfo) – gluten free option (gf) – gluten free (v) – vegetarian
If you have any dietary requirements please speak to a member of the team in advance.