

Festive Menu

Bistro Hebog

A 'LITTLE' FESTIVE

HONEY-GLAZED GOAT'S CHEESE (V)

Mixed salad, beetroot, candied walnuts, red onion chutney

£10

CREAMY GARLIC WILD MUSHROOMS

Homemade toast, rocket & pine nut salad, truffle oil

£9

SCALLOPS

Cauliflower purée, pancetta, toasted hazelnuts & pickled fennel

£14

WELSH RAREBIT

Welsh Cheddar, caramelised onion, cranberry, chutney, winter leaves

£9

FRENCH ONION SOUP (V)

Caramelised red and white onions, topped with a Gruyère cheese crouton, aioli

£8

PÂTÉ

Smooth chicken liver, spiced pear and apple chutney, toasted sourdough

£10

WINTER WARMERS

VENISON BURGER

Perl Wen, cranberry & bacon, salad, coleslaw & chips

£19

JACKFRUIT BURGER (VE)

Cranberry, vegan cheese, salad, coleslaw & chips

£18

TURKEY, HAM & LEEK PIE

Roast turkey, honey-glazed ham, leek, creamy sage sauce, golden puff pastry, creamy mash & seasonal greens

£18

CHRISTMAS PITHIVIER (V)

Mushroom, chestnut, cranberry, Perl Wen, leek velouté & vegetarian jus

£20

POSH FISH & CHIPS

Pollock, salmon, scallop & king prawn, chips, tartare sauce & lemon

£22

FESTIVE FARE

TRADITIONAL TURKEY DINNER

Leg & breast with a slice of honey roast gammon, roast potatoes, parsnips, pork, apricot & cranberry stuffing, pigs in blankets, mashed potato and a rich turkey gravy

£18

SEA BASS

Fried saffron potatoes, chive bouillabaisse, tender stem & lemon gel

£24

WELSH LAMB

(Chef's Recommendation: served pink)

Lamb rump, sticky shoulder, duchesse potatoes, roasted shallot purée & a rosemary jus

£26

TORTELLONI (V)

Spinach & Ricotta, textures of butternut squash & sage butter

£21

WELSH VENISON

Celeriac purée, roasted roots, crispy kale & juniper jus

£28

WELSH RIBEYE STEAK

Triple cooked chunky chips, baked flat mushroom, homemade onion rings, tomato and a rich cognac and green peppercorn sauce

£28

FESTIVE TIDBITS

£9.50

ROASTIES

With pigs in blankets, cranberry & gravy

SCALLOP CORAL ARANCINI

Rouille

STUFFING & APPLE PORK PIE

With piccalilli

CAREMELISED ONION HUMMUS

Pico de gallo, honey & croutes

SERRANO HAM CROQUETTE

Serrano ham, bacon jam, rouille

MAC & CHEESE BITES

Chilli jam



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SIDES

PARMESAN AND TRUFFLE CHIPS

MEDLEY OF GREENS – KALE, GREEN BEANS & MANGETOUT,
SWEET CHILLI & PINE NUT

SAUTÉED CARROTS WITH HONEY &
CARAWAY SEEDS

CHERRY TOMATOES, BEETROOT & WALNUT
SALAD

DESSERTS

GOOSEBERRY & APPLE CRUMBLE TART

Vanilla custard

£9

RASPBERRY & WHITE CHOCOLATE MERINGUE ROULADE

Winter berry compote, fresh double cream

£9

HEBOG'S CHOCOLATE DELIGHT

Our famous chocolate dessert

£12

BISTRO HEBOG'S CHEESE BOARD

Perl Las, goat's cheese, extra mature cheddar, Caerphilly,
celery, apple, cherry tomato, chutney, crackers, Welsh butter

£14

BASQUE CHEESECAKE

Raspberries & crème brûlée ice cream

£9

CHRISTMAS PUDDING

Caramelised mixed nuts & brandy sauce

£9

