

CHRISTMAS FESTIVE-AL

MENU

Indian

Chicken tikka Masala with Welsh Greek style yoghurt (D)

🍴 Aloo gobi, potato and cauliflower cooked in masala (V)

🍴 Garlic and lime steamed rice (V)

Tandoori chicken drumstick

🍴 Poppadum's (V,W), 🍴 mango chutney (V), mint yoghurt (V,D), 🍴 Indian onion salad (V)

Stateside

Louisiana mac and cheese (V,W,D)

Southern fried spiced chicken burger (W,S)

Sticky New York wings (SD)

American hot dog

🍴 Shredded lettuce (V) 🍴 sourdough bun (V,W),

🍴 American mustard (V,Mu), 🍴 Crispy fried onions (V,W), 🍴 sliced tomato (V), cheese (V,D), hot dog buns (V,W,E), 🍴 dill gherkins (V,Mu),

🍴 house burger sauce (V,Mu)

Christmas Fare

Roasted bronze turkey wrapped in bacon

Pork and cranberry sausage wrapped in bacon,

🍴 thyme roasted maris piper potatoes (V), 🍴 brussel sprouts with cranberries (V), 🍴 maple roasted

carrots and parsnips (V), sage, onion and pork stuffing, rich turkey sauce (SD), 🍴 homemade

cranberry sauce (V,Sd)

Asian Adventure

Salt and pepper Fried chicken with katsu sauce (S,Se,W,Mu)

🍴 Vegetable spring rolls (V,Se,S,W), Hong Kong style

Pork (W,S,SD,Se), 🍴 garlic and lime steamed rice (V),

vegetable chow mein (V,Se,S,W,E)

🍴 Sesame seeds (V,Se), 🍴 sweet chilli (V), 🍴 soy sauce (V,S,W), 🍴 shrimp cracker (Cr)

Mexican

Beef chilli con carne enchiladas with crispy onion gratin (W,D,SD)

Cajun spiced chicken fajitas cooked with onions and peppers (Mu)

Surf and turf burrito – Chorizo and salmon burrito in soft tortilla (F,W,D)

🍴 Guacamole (V), sour cream (V,D) , grated cheese (V,D), 🍴 hot sauce (V), 🍴 jalapenos (V,SD), 🍴 Salsa (V),

🍴 tortilla wraps (V,W), 🍴 nachos (V)

Italian

Classic Neapolitan margarita pizza (V,S,D,W)

Classic diavola spiced pizza (S,D,W)

Italian prosciutto chicken breast in a carbonara sauce (D,SD)

Garlic bread (V,W,D)

🍴 Garlic and herb mayo (V), 🍴 sweet chili (V),

🍴 BBQ dip (V)

Plant Based

🍴 Sweet potatoes filled with masala chickpea ragu and vegan cheese (V)

🍴 Thai red curry with pumpkin, corn and galangal (V,S)

🍴 Lime and garlic steamed rice (V)

🍴 Plant based ceasar salad (V,W,Mu)

🍴 Tuscan panzanella with tomato vinaigrette (V,W,SD)

🍴 Asian red cabbage slaw (V,Mu,S,Se)

Plant Based Desserts

🍴 Lemon and passionfruit cake (V,SD,A)

🍴 Dark chocolate brownie (V,S)

🍴 Fresh fruit and berry Salad (V)

Sweet Treats

Apple choux bun (V,D,W,E)

Dark Chocolate tart (V,D,W,E,S)

Lemon Meringue tart (V,W,D,E)

Chocolate and honeycomb marquis (V,D,E,Sd)

Crêperie

Warm crêpes (V,W,E,D,S)

🍴 Blueberry compote (V), whipped cream (V,D),

Nutella (V,D,H,Sd), 🍴 Maple syrup (V)

Ice creams

Mini pots of Mario's Welsh ice cream (V,D)

and 🍴 mango Sorbet (V)

With a selection on toppings,

🍴 chocolate sauce (V,S), caramel sauce (V,D)

🍴 raspberry sauce (V)

Tea and Coffee

Mince pies (V,W,SD,E)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts,

(H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD)

Sulphur dioxide

Lifestyle: 🍴 Plant-based, (V) Vegetarian

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GLUTEN FREE MENU

Indian

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✂ Aloo gobi, potato and cauliflower cooked in masala (V)

✂ Garlic and lime steamed rice (V)

Tandoori chicken drumstick

✂ Mango chutney (V), Mint yoghurt (V,D), ✂ Indian Onion Salad (V)

Stateside

Sticky Buffalo Wings (SD)

✂ Shredded Lettuce (V) ✂ American mustard (V,Mu),

✂ Sliced tomato (V), Cheese (V,D),

✂ Dill gherkins (V,Mu) ✂ House burger sauce (V,Mu)

Christmas Fare

Roasted Bronze Turkey wrapped in bacon

Pork and Cranberry sausage wrapped in bacon

✂ Thyme roasted maris piper potatoes (V)

✂ Brussel sprouts with cranberries (V)

✂ Maple roasted carrots and parsnips (V)

Sage, onion and pork stuffing,

rich turkey sauce (SD)

✂ Homemade cranberry sauce (V,Sd)

Italian

Italian prosciutto chicken breast
in carbonara sauce (D,SD)

✂ Garlic and herb mayo (V) ✂ sweet chili (V),

✂ BBQ dip (V)

Plant Based

✂ Sweet potatoes filled with masala chickpea ragu
and vegan cheese (V)

✂ Thai red curry with pumpkin, corn
and galangal (V,S)

✂ Lime and garlic rice steamed rice (V)

✂ Asian red cabbage slaw (V,Mu,S,Se)

Plant Based Desserts

✂ Lemon and passionfruit cake (V,SD,A)

✂ Dark chocolate brownie (V,S)

✂ Fresh fruit and berry Salad (V)

Ice creams

Mini pots of Mario's Welsh ice cream (V,D)
and ✂ mango Sorbet (V)

With a selection on toppings,

✂ chocolate sauce (V,S), caramel sauce (V,D),

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Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: ✂ Plant-based, (V) Vegetarian