



Menu

Bakery Station

🌿 **Handmade bread selection** (V,W,S,Se)

Sourdough loafs, baguettes, herb focaccia, rye bread loafs, dinner rolls

Accompaniments

Welsh butter (V,D), 🌿 **Welsh rapeseed oil** (V), 🌿 **balsamic vinegar** (V,SD), 🌿 **garlic and herb spread** (V)

Salad Bar

Quinoa salad, plum tomatoes, toasted pine nuts, basil and feta (V,D,N)

🌿 **Superfood salad, kale, pomegranate, roasted squash, pumpkin seeds and edamame beans** (V,SD,S)

🌿 **Lebanese tabouleh salad** (V,W,SD)

🌿 **Roasted beetroot with cherry tomatoes and rocket salad** (V)

Deli

🌿 **Romaine lettuce** (V), 🌿 **grated carrot** (V), 🌿 **cucumber** (V), 🌿 **cherry tomatoes** (V), 🌿 **bell peppers** (V),

🌿 **red onion** (V), 🌿 **croutons** (V), 🌿 **sunflower seeds** (V), 🌿 **sweetcorn** (V), 🌿 **beetroot** (V), 🌿 **olives** (V),

boiled eggs (V,E), 🌿 **pumpkin seeds** (V), **shaved Gran Levanto cheese** (V,D)

Dressings

🌿 **Balsamic vinegar** (V,SD,D), 🌿 **thousand islands dressing** (V,SD), 🌿 **sesame soy dressing** (V,S,Se),

🌿 **Caesar dressing** (V), 🌿 **Welsh rapeseed oil** (V)

Seafood Station

Ice-filled with assortment of sea food platters

Succulent king prawns (Cr)

Poached salmon (F,D)

New Zealand mussels (M)

Severn & Wye smoked salmon (F)

Peppered mackerel (F)

Prawn cocktail (Cr)

Sushi roll platter (F,S,W,Cr,Se)

Indian Buffet

Chicken tikka masala with Welsh greek style yoghurt (D)

Chicken jhalfrezi (Mu,S)

🌿 **Chefs special vegetable biryani** (V)

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

Tandoori chicken drumstick

Accompaniments

🌿 **Poppadums** (V,G), 🌿 **mango chutney** (V,Sd), **mint yoghurt** (V,D), 🌿 **indian onion salad** (V)



Menu

Posh Fish & Chips

Welsh beer battered basa filets (W,SD,D)

Freshly cooked fries (V)

Dressed with the following topping options:

🌿 **Truffle oil** (V), **Gran Levanto cheese** (V,D), 🌿 **garlic mayo** (V), **chilli con carne** (SD), 🌿 **crispy onions** (V),
🌿 **Irish curry sauce** (V,Mu,W), 🌿 **tartar sauce** (V,Mu)

Grecian Fusion

Lamb and mint burger and tzatziki served with king prawns (D,Cr)

Greek yoghurt marinated chicken with seasoning (D,W)

Giouvetsi beef and orzo casserole (D,W,Sd)

Salad

🌿 **Shredded lettuce** (V), 🌿 **olive oil sourdough bun** (W), **emmental cheese** (V,D), 🌿 **sliced tomato** (V),
🌿 **rainbow cabbage slaw** (V), 🌿 **dill gherkins** (V,Mu), 🌿 **house burger sauce** (V,Mu)

Traditional Carved Meats

Beef wellington (D,W,E,SD)

Slow-cooked Welsh beef sirloin

Accompaniments

🌿 **Roasted herb potatoes** (V), **honey roasted carrots and parsnips** (V),
🌿 **braised red cabbage with apple** (V,SD), **gratin cauliflower cheese** (V,W,D), **traditional beef gravy** (SD),
horseradish sauce (V,E,D,Mu), **Yorkshire pudding** (V,W,D,E)

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)

🌿 **Plant-based Caesar 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 brown** (V,S)

🌿 **Fresh fruit and berry salad** (V)



Menu

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)

Oliebollen Netherlands New Year's Eve fried doughnut (V,D,W,E)

New Year's Croquembouche filled with cream and covered in chocolate (V,E,D,W,S)

Mario's Welsh ice cream (V,D) and 🌿 **sorbets** (V)

With a selection on toppings:

🌿 **Chocolate sauce** (V,S), **caramel sauce** (V,D), 🌿 **raspberry sauce** (V), **chocolate shavings** (V,D,S),
marshmallows, fudge (V,D)

Cheese Selection

Warm Camembert cheese with garlic and rosemary (V,D),

Perl Wen brie cheese, Caerphilly cheddar cheese (V,D), **Stilton blue cheese** (V,D),

goats cheese rolled in herbs and truffle (V,D), **manchego cheddar** (D,E), **cheese biscuits** (V,W,D,Se,E),

🌿 **grapes** (V), 🌿 **celery** (V,C), 🌿 **Pembrokeshire ale tomato chutney** (V,SD),

🌿 **red onion marmalade** (V,SD)

Midnight Hog Roast

Slow Roasted Pork

🌿 Served with **apple sauce** (V), 🌿 **sourdough buns** (V,W), **sage and onion pork stuffing**

Vegan Option

🌿 **Sticky BBQ pulled Oumph with coriander and sweet pickles** (V,SD,S) with 🌿 **sourdough buns** (V,W)

Salad Selection

🌿 **Welsh potato salad** (V), 🌿 **rainbow cabbage slaw** (V),

🌿 **tomato, red onion and balsamic salad** (V,Mu,SD),

🌿 **mixed lettuce** (V) with **house dressing** (V,SD)

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) WheatNut (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