

AMERICAN THANKSGIVING DINNER

£40 per person | £20 children (2 - 12 years)

SOUP & BREAD

- 🌿 Artisan bread selection (V,W,B,R,S,SE)
Seeded rolls, Italian loaves and flatbread
Butter (V,D), 🌿 spread (V)
- 🌿 Sweetcorn chowder (V,D)
🌿 Croutons (V,W,S), 🌿 pumpkin seeds (V), 🌿 crispy onions (V,W),
🌿 chilli flakes (V), 🌿 breadsticks (V,W)

SALAD SELECTION

- Classic Cobb salad with smoked bacon (D,W,S,E,Mu)
- Monterey Jack cheese coleslaw (V,D,Mu)
- American potato salad with sour cream and chives (V,D,Mu)
- Grilled chicken Caesar salad (E,Mu,F,D,W,S)
🌿 Mixed salad leaves (V)
- Waldorf salad (E,Mu,C,Wn,D)
🌿 Herb vinaigrette (V,SD), honey and mustard dressing (V,Mu,SD),
homemade Welsh yoghurt ranch dressing (V,D,E),
🌿 balsamic vinegar (V,SD), 🌿 extra virgin olive oil (V)

DELI SELECTION

- 🌿 Pickled cabbage (V,SD), 🌿 sweetcorn (V), 🌿 cucumber (V),
🌿 cocktail gherkins (V,Mu,SD), 🌿 olives (V), 🌿 croutons (V,W,S),
🌿 pickled onions (V,SD), 🌿 tomatoes (V), 🌿 pumpkin seeds (V),
🌿 red onion (V), 🌿 capers (V,SD), 🌿 crispy onions (V,W),
hard boiled eggs (V,E)

COLD BUFFET

- 🌿 Chargrilled vegetables with Welsh honey and mustard dressing
and toasted pine nuts (V,Mu,SD)
- Spiced prawn cocktail with guacamole (Cr,SD)
- Pastrami on rye bread croutons, American mustard
(W,SD,E,D,Mu)
- 🌿 Cajun spiced corn tortilla crisps (V,Mu)
- 🌿 Mexican salsa (V), 🌿 guacamole (V), sour cream (V,D)
- Green lip mussels with coriander and lime dressing,
Mexican pico de gallo and hot sauce (M,SD)
- Charcuterie selection of cooked and cured meat (SD)

FROM THE CARVERY

- Traditional roast turkey breast
- Honey glazed gammon (SD)
- 🌿 Maple glazed parsnips (V)
- 🌿 Rosemary roasted potatoes (V)
- Red onion and sage stuffing (V,W,D)
- Yorkshire puddings (V,W,D,E)
- Roast gravy (SD)

HOT BUFFET

- Roasted pork belly with Jack Daniels glaze and baby potatoes (SD)
- Chicken quesadillas with peppers, sour cream and jalapenos (W,D,SD)
- Celtic secret rub chicken wings (SD,Mu)
- Mixed bean Succotash with sweetcorn fritters (W,D,E,C)
- Creole shrimp gumbo (Cr,C, Mu)
- Grilled fish skewers with mango habanero salsa (F)
- Macaroni and cheese (V,D,W)

SIDES

- 🌿 Roasted Cajun butternut squash and sweet potato (V,Mu)
- 🌿 Seasonal greens (V)
- Corn on the cob with burnt butter (V,D)
- 🌿 Roasted zucchini (V)
- 🌿 Rice and peas (V)

DESSERTS

- Selection of handmade pastries, tarts and cakes (allergens displayed on the buffet)
- 🌿 Fresh fruit salad (V)
- Hot Dessert
Peach cobbler (V,D,W)
With custard (V,D)
- Soft Whipped Vanilla Ice Cream (V,D)
Chocolate shavings (V,D,S), hundreds and thousands (V,D,S),
crushed meringue (V,E), 🌿 desiccated coconut, chocolate sauce (V,D,S),
toffee sauce (V,D,SD), 🌿 strawberry sauce (V,SD)