# SMOKEHOUSE

£30 per person £15 children (2 – 12 years)

# FRESH BREAD

**Artisan bread selection** (V,G,Se) With Welsh butter (V,D) and olive oil (V)

#### SOUP

Sweetcorn and Black Bean (V)

Seasonal vegetables and spicy broth with chilli oil Croutons (V,G,Se), mixed seeds (Ve) and crispy fried onions (V,G)

# SALAD SELECTION

Sweet potato and corn  $(\lor)$ 

With black beans, avocado, red onion, tomatoes, coriander and lime dressing

Cos lettuce wedges (D,E,G)

With ranch dressing, fried onions and bacon crumb

Chopped chicken salad (V,D,SD)

With roasted sweetcorn, chopped lettuce, cherry tomatoes, red onion, Gran Levante cheese and salsa verde dressing

Mexican pasta salad (V,G,Mu,SD)

With fusilli pasta, sour cream, cherry tomatoes, Cajun spiced corn, red pepper, cucumber and red onion

#### DELI SELECTION

Pickled Cabbage (V,SD), Sweetcorn (V), Cucumber (V) Beetroot (SD,V), Gherkins (V,Mu,SD), Marinated Olives (V), Croutons (V,G), Pickled Onions (V,SD), Diced Tomato (V), Mixed Seeds (V), Radish (V), Onion (V), Capers (SD,V), Roasted red peppers (V)

#### COLD BUFFET

Cajun roasted chicken with roasted red peppers and quinoa salad  $(\mbox{\rm Mu})$ 

Cumin and chilli shredded pork wrap with lime, red onion and ginger (G,SD)

Chilli and lime marinated green lip mussels (M,SD)

Tortilla crisps with Mexican salsa, guacamole and sour cream  $(\lor)$ 

Spicy sweetcorn fritter with spicy tomato dip (Ve)

Sliced sweet potato, chilli and crushed black eyed bean tortilla (V,D,SD)

Chargrilled vegetables with roasted jalapenos  $(\lor)$ 

# Mexican elotes

Roasted sweetcorn with mayonnaise, coriander and Gran Levante cheese (V,D)

# HOT BUFFET

Slow and low Texan style BBQ pork ribs (Mu)

Spicy chilli beef burrito with Mexican salsa (G)

Secret rub chicken wings with BBQ glaze (Mu)

Roasted vegetable and black bean chimichangas (V,Mu)

Sloppy joe beef cottage pie style, finished with

American cheese (SD,D,Mu)

Loaded potato skins with vegetable Mexican chilli and Monterey Jack cheese (V,D,SD)

Smoky meatballs in roasted garlic tomato sauce (SD)

Black bean and smoked sausage cassoulet with grilled aubergine

Southern fried fish fillets with spiced quinoa rice and ranch dressing (F,D,G,E)

Rosemary and thyme roasted new potatoes  $(\vee)$ 

Roasted courgette and Mexican tomato

sauce lasagne (V,G,D)

Garlic roasted carrots (V)

Green beans with sun blushed tomatoes and shallots (V,SD)

Rice cooked with fennel seeds  $(\vee)$ 

# DESSERT & CHEESE BUFFET

Hand-Made Pastries, Tarts and Cakes

A daily selection from our Pastry Shop Please see buffet labels for allergen details

Fresh Fruit Salad (∨)

Daily Hot Pudding

Please see buffet labels for allergen details

Custard (V,E,D)

Soft Whipped Ice Cream Station  $(\lor, D)$ 

Choice of toppings: Honeycomb (V), 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)

### Olive Tree Cheese Board

Welsh mild cheddar, Perl Las blue, Perl Wen white soft and Applewood smoked cheese, served with grapes, celery, chutney, cheese biscuits and bread sticks (V,D,G,C)

