

Mother's Day Lunch

Three courses - £54.00 per person

Soup

Leek and potato with Welsh rarebit croutons (V,G,D,E,Mu)

Salad Selection

Asparagus, peas, fine beans, radish, feta, and pine nuts (V,D,SD,N)

Cajun sweet potato with minted peas (V,Mu)

Moroccan spiced couscous, chickpeas, apricots, peppers, onion and coriander (V,G)

Caerphilly cheese and spring onion coleslaw (V,D,E,SD)

Roasted beetroot, orange and fennel (V,SD)

Selection of mixed leaves (V)

French dressing (V,SD,Mu,E), Marie Rose sauce (V,SD,E), garlic and yoghurt dressing (V,D,E)

Deli Selection

Pickled cabbage (V,SD), sweetcorn (V), diced cucumber (V), beetroot (SD,V), gherkins (V,Mu,SD), olives (V), croutons (V,G), pickled onions (V,SD), tomatoes (V), mixed seeds (V), radish (V), sliced onion (V), capers (SD,V)

Appetisers

Sweetcorn fritter with cucumber, lime and mint sambal (V,N,SD)

Pear, feta, and walnut tart (V,G,D,E,N)

Smoked salmon with capers, lemon and horseradish panna cotta (F,D,G,Mu,SD)

Whole poached salmon (F)

Smoked mackerel with fennel and dill salad (F,SD)

Chicken and pink peppercorn rilette with spiced pear chutney (C,Mu)

Ham hock terrine with piccalilli (Mu,SD)

Duck and orange paté (D)

From the Carvery

Roasted sirloin of beef with Yorkshire pudding (G,E,D,SD)

Roasted leg of Welsh lamb stuffed with garlic and rosemary, mint jus (C,G,SD)

Hot Buffet

Grilled lemon and thyme chicken with ratatouille (D,SD)

Lamb rogan josh (N,P,Mu) with naan bread (V,G)

Slow cooked pork belly with Cognac and pink peppercorn sauce (D,SD,Mu,C)

Grilled sea bass with braised baby gem lettuce, minted peas, chorizo and white wine sauce (F,D,SD)

Moules mariniere cooked in a white wine and garlic cream sauce with parsley (M,D,SD)

Steamed darne of salmon, spiced lentils, spinach, lobster bisque (Cr,F,D,C,SD)

Glamorgan sausages with spicy tomato sauce (V,C,E,D,G,Mu)

Potato gnocchi with charred broccoli, spinach, sweetcorn, baby onion and sun-blushed tomato pesto (V,G,N)

Perl Las and wild mushroom lasagne (V,D,G,SD)

Vegetable Accompaniments

Cauliflower cheese (V,D,G)

Creamed leeks (V,D)

Steamed kale, peas and broccoli (V,D)

Maple glazed carrots and parsnips (V)

Green beans with roasted shallots (V)

Steamed Welsh potatoes (V)

Roast potatoes (V)

Steamed basmati rice (V)

Desserts

Chocolate croquembouche (V,D,E,G,S)

Triple layer cappuccino and walnut cake (V,D,E,G,N)

Raspberry and cream pastry puffs (V,D,G,E)

Mixed berries and crème fraiche topped with shortbread crumble (V,G,D,SD)

Double chocolate cake (V,D,E,S,G)

Strawberry panna cotta (V)

Cherry and frangipane tart (V,G,D,E,N)

White chocolate and pistachio torte (V,G,D,E,N,S)

Warm sticky toffee sponge (V,D,E,G)

Seasonal fruit platter with berry compote (V)

Soft Whipped Ice Cream (D)

Topped with:

Honeycomb (V), chocolate shavings (D,S), hundreds and thousands (V,D,S), crushed meringue, desiccated coconut, chocolate sauce, toffee sauce, strawberry sauce

Olive Tree Cheese Board (V,D,E,G,C,Mu,SD)

Selection of Welsh and British cheese served with grapes, celery, chutney and cheese biscuits



A discretionary 10% service charge will be added to your bill.

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. (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.