

Please note that this is a sample menu only and dishes will change on a daily basis. Occasionally our buffet dinner may be replaced with an 'A La Carte' menu selection without prior notice.

Bread & Soup

Artisan Bread Selection (Ve,G,S,Se)
 Soup of the Day (Ve)
 Croutons (Ve,G,S), pumpkin seeds (Ve), crispy onions (Ve,G)

Salads

Radicchio, radish, fennel, orange and dill (Ve,Mu)
 Quinoa with plum tomatoes, toasted pine nuts, basil and feta (Ve,N,D,)
 Superfood salad with kale, pomegranate, roasted squash, pumpkin seeds and Edamame beans (Ve,SD,Mu)
 Lebanese tabouleh salad (Ve,G,SD)
 Mixed salad leaves (Ve)
 Seasonal herb vinaigrette (Ve,SD)
 Ranch dressing (V,D,E,SD)
 Moderna Balsamic vinegar (Ve,SD)
 Extra virgin olive oil (Ve)

Deli Selection

Pickled cabbage (Ve,SD), sweetcorn (Ve), cucumber (Ve), cocktail gherkins (Ve,Mu,SD), olives (Ve), croutons (Ve,G,S), pickled onions (Ve,SD), tomato (Ve), pumpkin seeds (Ve), red onion (Ve), capers (Ve,SD), crispy onions (Ve,G), hard boiled eggs (V,E)

Cold Dishes

Meat

Ham and pickle terrine with Welsh tomato relish (SD,Mu)
 Tandoori marinated chicken, sliced red onion and mint salad
 Traditional chicken liver pâté with plum chutney (D,E,SD)

Fish

Roasted salmon with horseradish cream and capers (F,D,Mu,E)
 Prawn cocktail with baby lettuce and cucumber salsa (Cr,E,SD,Mu)

Vegan

Mini vegetable spring rolls with hoisin sauce (Ve,G,S,Se)
 Italian bruschetta with macerated tomatoes and black olive tapenade (Ve,SD)
 Cajun spiced tortilla crisps, Mexican salsa, guacamole (Ve,SD,G,S)
 Spiced sweetcorn fritters with sweet chilli sauce (Ve)

Hot Dishes

Welsh, British & European

Roasted Welsh leg of lamb with green beans and sauteed onions, thyme sauce (SD)
 Lemon and herb roasted chicken
 Honey glazed roasted carrots and parsnips (Ve)
 Roasted herb potatoes (Ve)
 Cauliflower cheese (V,G,D)
 Traditional Yorkshire puddings (V,G,D,E)
 Steamed mixed vegetables (V)
 Moules marinière - black mussels cooked with herbs, white wine and cream sauce (M,D,SD)
 Spanish style roasted fish, roasted peppers and smoked tomatoes (F)
 Goat's cheese and caramelised onion ravioli, tomato passata and toasted pine nuts (V,G,D,E)
 Garlic bread (V,G,D)

Vegan Plant-Based

Crispy falafel, tomato and red onion salsa, beetroot houmous dressing (Ve,G,Se,SD)
 Roasted cauliflower, Romesco sauce, pickled raisins (Ve,N,SD)
 Oumph meatball marinara, vegan basil gnocchi (Ve,G,S,SD)

Asian Flavours

Butter chicken - marinated chicken in a mild spiced curry sauce (D,SD)
 Beef Madras - medium spiced traditional beef curry
 Lentil and spinach dhal - flavoured with Indian spices and finished with coconut (Ve)
 Steamed basmati rice (Ve)
 Poppadums (Ve), naan bread (Ve,G), mango chutney (Ve), lime pickle, mint raita (V,D)

Street Food

Dirty Fries (Ve)
 Topped with:
 American style smoked chilli beef (SD)
 Cajun cheese sauce (V,D,G,Mu)
 Bacon crumb, crispy onions (V,G)
 Secret rub chicken wings (Mu)
 Corn on the cob (V,D)

Desserts

Hand Made Pastries, Tarts & Cakes
 A daily selection from our Pastry Shop
 Oreo cheesecake (V,G,E,D,S)
 Lemon meringue pie (V,G,E,D)
 Vegan chocolate cupcake (Ve,G,S)
 Carrot cake (V,G,E,D)
 Butterscotch sauce and walnut cake (V,G,N,D,E)
 Fresh fruit salad (Ve)

Hot Dessert

Homemade bread and butter pudding (V,G,D,E,S,N)
 With custard (V,E,D)

Olive Tree Cheese Board

Welsh mild Cheddar, Perl Las blue, Perl Wen white soft, Applewood smoked cheese, served with grapes, celery, chutney, cheese biscuits and breadsticks (V,D,E,G,C,Mu,Sd,S)

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.
 (Ve) Vegan, (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.