

Sunday Lunch Buffet

Sample Menu

Soup & Salads

Soup of the day (V)

Spiced black and white quinoa salad with spiced cauliflower, roasted butternut, cucumber and pomegranate (V,SD)

Apple slaw with red cabbage, apple, mint and lime (V,SD)

Around the world salad with chilli watermelon, avocado, red onion, sun-blushed tomato, radish and feta (V,D,SD)

New potato salad with gherkins, capers, mayonnaise, chives (V,E,SD)

Rocket and mixed leaves (V)

Mint and lime dressing (V), sherry vinaigrette (V,SD,Mu), garlic mayonnaise (V,E), raspberry and balsamic dressing (V,SD)

Deli Selection

Pickled cabbage (V,SD), sweetcorn (V), diced cucumber (V), beetroot (SD,V), gherkins (V,Mu,SD), olives (V), crou-tons (V,G), pickled onions (V,SD), tomato (V), pumpkin and sunflower seeds (V), radish (V), sliced red onion (V), capers (SD,V)

Hors d'Oeuvres

Meat

Ham hock terrine with piccalilli (Mu,SD,G)

Selection of antipasti

Milano and Napoli salami, ham and peppered pastrami with assorted pickles (SD)

Traditional chicken liver pâté (SD,E,D)

Fish

Smoked salmon with harissa mayonnaise (F,E)

Grilled mackerel with tomato salsa (F)

Lemon poached salmon with dill and lemon gremolata (F,SD,E)

Smoked trout and cream cheese pâté (F,D)

Vegetarian

Beetroot and goat's cheese tart (V,G,D,E)

Tomato, basil pesto and mozzarella (V,D)

From the Carvery

Traditional Sirloin of Roast Beef & Roasted Welsh Leg of Lamb

Yorkshire pudding (G,D,E)

Roasted root vegetables (V)

Braised spiced red cabbage (V,SD)

Garlic and rosemary roast potatoes (V)

Cauliflower cheese (D,G,V)

Carrot and swede mash (D,V)

Red wine beef juices (SD)

Roasted Pork Loin

Mashed potato and kale, honey and wholegrain mustard sauce (SD,D)

Welsh roasted potato and leek

Seasonal vegetable panache

Thyme Roasted Sardines

With pine nuts (FN)

Fillet of Salmon

Courgette ribbons, tomato and basil sauce (F,SD,M,Cr)

Spinach and Ricotta Cannelloni (D,G,E,V)

Potato Gnocchi

With feta cheese pesto and cherry tomatoes (V,G,D)

New Season Potatoes (D,V)

Vegetable Curry

Mixed vegetables and chickpeas, slow cooked in a biryani sauce (D,C,V)

Steamed basmati rice (V)

Chicken Tikka Masala

Topped with coriander and chilli

Curried Red Lentil Dhal

Sweet potato and spinach (V)

Poppadums, Naan Bread and Mango Chutney

Dessert Buffet

Ice Cream Parlour

Soft whipped vanilla ice cream (D)

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

Homemade Cakes, Tarts and Pastries

Hummingbird cake with carrot and pineapple (V,G,E,D,SD)

Blueberry and coconut squares (V,G,E,D)

Key lime pie (V,G,E,D,N)

Chocolate and caramel tart (V,G,E,D,S)

Raspberry and white chocolate opera (V,G,E,D,S,SD)

Chocolate éclair (V,G,E,D,S)

New York cheesecake (V,G,S,D,E)

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

Strawberry Eton mess (V,E,D)

Fresh Fruit

Fresh fruit salad (V)

Fruit coulis (V), compote (V) and cream (D)

Olive Tree Cheese Board

Caerphilly Cheddar, Perl Las Blue, Perl Wen white soft and Y-Fenni with mustard, served with grapes, celery, chut-ney and cheese biscuits (V,D,E,G,C,Mu,SD)

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.