



NEW YEAR'S EVE

DINNER BUFFET

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BREAD

Artisan bread selection (V,G,S,Se)

SOUP

Cauliflower and leek, with crispy leeks (V)

SALAD SELECTION

Radicchio, radish, fennel, orange and dill (V)

Quinoa, plum tomatoes, toasted pine nuts, basil and feta (V,N,D)

Superfood salad with kale and pomegranate, roasted squash, pumpkin seeds, Edamame beans (V,SD)

Lebanese tabouleh salad (V,G,SD)

Roasted beetroot with cherry tomatoes and rocket (V)

Caesar salad with smoked chicken and avocado (D,E,G,F)

Mixed leaves (V)

Seasonal herb vinaigrette (V,SD), ranch dressing (V,D,E,SD)

Moderna balsamic vinegar (V,SD), extra virgin olive oil (V)

DELI BAR

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

COLD BUFFET

Hand-carved honey roast ham with piccalilli (Mu)

Gala pie with caramelised spiced pear chutney (G,D,E,Mu)

Duck liver parfait with crostini (G,D)

Beetroot cured salmon gravlax with capers, lemon and watercress (F,SD)

Pear and Perl Las tart with cream cheese (V,D,G,E)

Salami, Parma ham and peppered pastrami with assorted condiments and pickles (SD,Mu)

Ice carving filled with succulent marinated king prawns, langoustines and crab (Cr,F)

Whole poached salmon (F,D)

Potted smoked mackerel mousse and pickled cucumber (F,D,SD)

FROM THE CARVERY

Roasted striploin of beef with traditional gravy (SD)

Garlic and rosemary roasted leg of Welsh lamb with mint and rosemary jus (SD)

Yorkshire pudding (V,G,D,E)

HOT BUFFET

Steamed salmon with butterbean, pepper and chorizo cassoulet, lemon and fennel (F,SD,D,S)

Mussels with garlic and white wine cream sauce (M,D,SD)

Grilled sea bass with cockles, mussel bouillabaisse (F,Cr,SD,M)

Corn fed chicken stuffed with wild mushrooms and truffle, served with creamed leeks (D,SD)

Sweet and sour pork with Asian stir-fried vegetables (G,S,SD)

Vegetable tagine with minted couscous (V,C,G)

Potato gnocchi with spiced tomato ragu (V,G)

Sweet potato curry with basmati rice (V)

VEGETABLE ACCOMPANIMENTS

Cauliflower cheese (V,D,G)

Celeriac and potato terrine (V,D,C)

Roasted carrots (V)

Broccoli and Cavolo Nero (V)

Maple glazed parsnips (V)

Green beans with roasted shallots (V)

Steamed potatoes with chive butter (V,D)

Thyme roasted potatoes (V)

DESSERTS

Merlyn Welsh liqueur custard tarts (V,D,G,S,SD)

Cappuccino mousse cake (V,D,E,G,S)

Peach Bellini chocolate pots (V,D,E,G,SD)

Chocolate and brandy truffle delice (V,D,S,G)

Panettone and almond trifles (V,D,E,G,N)

Strawberry and champagne pots (V,D,SD)

Chocolate choux buns (V,G,E,D,S)

Victoria sponge cake (V,G,D,E,S)

Butterscotch sauce and walnut cake (V,G,N,D,E)

Fresh fruit platter (V) with cream (V,D), coulis (V) and compote (V)

Hot Dessert

Traditional sticky toffee pudding (V,G,D,E,S,N)
With custard (V,E,D)

Chocolate Fountain (V,DS)

With strawberries, marshmallows (V,E), sponge (V,G,E) and sprinkles

Olive Tree Cheese Board

Caerphilly Cheddar, Perl Las blue cheese, Red Devil and Caerphilly, with grapes, celery, chutney (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.