NEW YEAR'S EVE DINNER

A SA COMPANIES OF THE PARTY OF

Mern



SOUP

Cauliflower and leek, with crispy leeks $\mathcal{A}(V)$ Artisan bread selection $\mathcal{A}(V,W,S,Se)$

SALAD SELECTION

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

Caesar salad with smoked chicken and avocado (W,D,E,S)

Roasted beetroot with cherry tomatoes and rocket $\mathcal{I}(V)$

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

Superfood salad with kale, pomegranate, roasted squash, pumpkin seeds and Edamame beans $\mathcal{J}(V,SD,S)$

Mixed leaves $\mathcal{I}(V)$

Seasonal herb vinaigrette $\mathcal{D}(V,SD)$, ranch dressing (V,D,E,SD)

Moderna balsamic vinegar $\mathcal{I}(V,SD)$, extra virgin olive oil $\mathcal{I}(V)$

DELI SELECTION

Pickled cabbage $\mathscr{D}(V,SD)$, sweetcorn $\mathscr{D}(V)$, cucumber $\mathscr{D}(V)$, cocktail gherkins $\mathscr{D}(V,MU,SD)$, olives $\mathscr{D}(V)$, croutons $\mathscr{D}(V,W,S)$, pickled onions $\mathscr{D}(V,B,SD)$, tomatoes $\mathscr{D}(V)$, pumpkin seeds $\mathscr{D}(V)$, red onion $\mathscr{D}(V)$, capers $\mathscr{D}(V,SD)$, crispy onions $\mathscr{D}(V,W)$, hard boiled eggs $\mathscr{D}(V,E)$

COLD BUFFET

Whole poached salmon (F,D)

Duck liver parfait crostini (W,D,E)

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

Gala pie with caramelised spiced pear chutney (W,D,E,MU)

Hand carved honey roasted ham with piccalilli (MU)

Traditional prawn cocktail, Thousand Island dressing, iceberg lettuce (CR,SD,MU)

Smoked salmon with capers, lemon and watercress (F,SD)

lce carving filled with marinated king prawns, mussels and crab (CR,F)

Charcuterie platter with salamis, Parma ham, peppered pastrami, assorted condiments and pickles (SD,MU)

FROM THE CARVERY

Roasted striploin of beef, traditional gravy (SD)
Garlic and rosemary roasted leg of Welsh lamb, mint and rosemary jus (SD)
Yorkshire pudding (V,W,D,E)

HOT BUFFET

Cauliflower korma with a mild coconut sauce $\mathcal{I}(V,MU)$ Basmati rice $\mathcal{I}(V)$

Vegetable tagine with Moroccan spices and apricots $\mathcal{I}(V,C,MU)$

Potato gnocchi with artichoke, olives and sundried tomato raqu (V,W,D,E)

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

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

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

Chicken breast stuffed with wild mushroom and truffle, served with creamed leeks (D,SD)

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

VEGETABLE ACCOMPANIMENTS

Roasted carrots $\mathcal{I}(V)$, Cauliflower cheese (V,D,W), Maple glazed parsnips $\mathcal{I}(V)$, Broccoli and Cavolo Nero $\mathcal{I}(V)$, Thyme roasted potatoes $\mathcal{I}(V)$, Celeriac and potato terrine (V,D,C), Green beans with roasted shallots $\mathcal{I}(V)$, Steamed potatoes with chive butter (V,D)

DESSERTS

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

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

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

Merlyn liqueur custard tarts (V,D,W,S,SD)

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

Panettone and almond trifle (V,D,E,W,N)

Strawberry and champagne pots (V,D,SD)Chocolate and brandy truffle delice (V,D,S,W)

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

Fresh fruit platter $\mathcal{I}(V)$ with fruit coulis (V) and compote (V)

HOT DESSERT

Traditional sticky toffee pudding (V,W,D,E,S,N)Custard (V,E,D)

CHOCOLATE FOUNTAIN (V,D,S)

With seasonal fruits $\mathcal{I}(V)$, marshmallows (E) and sprinkles $\mathcal{I}(V)$

OLIVE TREE CHEESE BOARD

(V,D,E,W,MU,SD,S)

Welsh mild cheddar, Perl Las blue, Perl Wen soft white and Applewood smoked cheese with grapes, chutney, cheese biscuits and breadsticks

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide Lifestyle: Plant-based, (V) Vegetarian