MULBERRY BAR

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NEW YEAR'S EVE

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VEGETARIAN SHARING PLATTER

Spiced pumpkin choux bun, almond pesto (V,G,D,E,N) Velouté of baked potato, potato skin crumb (V,D) Mature Welsh cheddar beignets, spiced tomato chutney (V,G,D,E) Mini coronation cauliflower brioche roll (V,G,D,E,Mu) Wild mushroom and spinach croquette with tarragon emulsion (V,G,D,E) Beetroot relish and Pant-Ysgawn goat's cheese on crostini (V,G,SD,D) Mini vegetable spring roll with teriyaki and toasted sesame dressing (V,G,S,Se) Black Bomber mature Welsh cheddar with traditional condiments (V,G,D,SD,C)

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.