



# Boxing Day Buffet Lunch

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## SOUP

Caramelised butternut squash (V)  
Artisan bread selection (V,W,B,S,SE)

## SALAD SELECTION

Caesar salad (V,D,E,F,W)  
Thai beef noodle salad (S,W,Se)  
Potato salad with Baby Gem lettuce and cherry tomatoes,  
garlic dressing (V,E,MU)  
Mixed bean salad with butterbeans, kidney beans and green beans,  
red onion, sweetcorn and herbs (V)  
Italian pasta salad with olives, artichoke, sun dried tomato and nut  
free pesto dressing (V,SD,W,D)  
Mixed leaves (V)  
Herb vinaigrette (V,SD), honey and mustard dressing (V,MU),  
raspberry and sherry vinegar dressing (V,SD), homemade ranch  
dressing (V,D,E), balsamic vinegar (V,SD), extra virgin olive oil (V)

## DELI SELECTION

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

## APPETISERS

Whole dressed salmon (F,D)  
Duck liver paté on toasted brioche (D,W,E,SD)  
Smoked ham hock terrine with piccalilli sauce (MU)  
Traditional prawn cocktail with Thousand Island dressing and  
iceberg lettuce (CR,SD,MU)  
Mushroom and goat's cheese tarts with truffle mayonnaise  
(V,D,W,E,SD)  
Milano and Napoli salami, Parma ham, peppered pastrami and  
assorted pickles (SD,MU,W)  
Chargrilled vegetables with Welsh honey and mustard dressing,  
toasted pine nuts (V,MU,SD)

## FROM THE CARVERY

Roasted leg of Welsh lamb infused with garlic and rosemary, herb  
gravy (W,E,D,SD)  
Slow roasted beef with beef jus (SD)  
Yorkshire pudding (V,W,D,E), horseradish sauce (V,D,E,MU)

## HOT BUFFET

Thai green vegetable curry (V)  
Grilled sea bass with samphire and white wine sauce (F,D,SD)  
Potato gnocchi with tomato fondue, basil and olives (V,E,W,D)  
Bacon wrapped turkey breast with cranberry pork sausage  
wrapped in bacon (SD), sage and onion pork stuffing (SD)  
Bouillabaisse of mussels, crayfish, salmon, herbs and baby  
vegetables (CR,F,M,C,SD)  
Chicken breast stuffed with wild mushroom and chorizo,  
buttered kale (D,SD,E)  
Slow roasted pork belly, creamed potato, smoked bacon,  
caramelised baby onion and gravy (SD,D)

## VEGETABLE ACCOMPANIMENTS

Steamed rice (V)  
Cauliflower cheese (V,D,W)  
Thyme roasted potatoes (V)  
Crushed carrot and swede (V)  
Steamed kale, peas and green beans (V)  
Sautéed sprouts, bacon and roasted baby onions  
Steamed potatoes with parsley butter (V,D)

## DESSERTS

Merlyn liqueur custard tarts (V,D,W,S,SD)  
Cappuccino mousse cake (V,D,E,W,S)  
Peach bellini chocolate pots (V,D,E,W,SD)  
Chocolate and brandy truffle delice (V,D,S,W)  
Traditional Austrian stollen and mince pies (V,D,A,H,W,E,SD)  
Strawberry and champagne pots (V,D,SD)  
Chocolate choux buns (V,W,E,D,S)  
Victoria sponge cake (V,W,D,E,S)  
Butterscotch and walnut cake (V,W,WN,D,E)  
Fresh fruit platter (V) with cream (V,D), coulis (V) and compote (V)

## HOT DESSERT

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

## CHOCOLATE FOUNTAIN (V,D,S)

With seasonal fruits, marshmallows (V,E),  
sponge (V,W,D,E) and sprinkles (V,D,S)

## SOFT WHIPPED VANILLA ICE CREAM (V,D)

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