



New Year's Day Buffet Lunch



SOUP

Roasted tomato, red pepper and basil 🍴 (V)

Artisan bread selection 🍴 (V,W,S,Sc)

SALAD SELECTION

Chickpea, tomato and red onion 🍴 (V)

Marinated Greek salad with feta cheese (V,D)

Beetroot and kohlrabi with herb dressing 🍴 (V,SD)

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

Green bean and bulgar wheat with hibachi dressing 🍴 (V,W,S,SD)

Roasted beetroot with cherry tomatoes and rocket 🍴 (V,SD)

Blueberry, kale, broccoli and Edamame beans
with lemon and ginger 🍴 (V,S,SD)

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

Moderna 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)

COLD BUFFET

Prawn cocktail (CR,E,SD)

Whole poached salmon (F,D)

Leek and smoked Cheddar tart (V,W,D,E)

Pork, sage and onion sausage rolls (W,D,E)

Beetroot falafel with houmous dressing 🍴 (V,SE,SD)

Chicken paté with orange and fig chutney (D,E,SD)

Smoked salmon with mustard dressing (F,SD,MU)

Grilled halloumi with basil and toasted pine nuts (V,D)

Aubergine caviar bruschetta with balsamic glaze 🍴 (W,SD)

FROM THE CARVERY

Roasted sirloin of beef with Yorkshire pudding
and traditional gravy (W,E,D,SD)

Roasted Welsh pork and crackling with apple sauce

HOT BUFFET

Spinach and ricotta cannelloni (V,W,E,D)

Potato gnocchi with spiced tomato stew (V,W,D,E)

Grilled sardines, sundried tomato and salsa verde (F,SD)

Confit duck leg with braised red cabbage (SD)

Seared salmon with creamed leeks and dill cream sauce (F,D,SD)

Baked cod wrapped in Serrano ham
with butterbean cassoulet (F,SD)

Herb baked chicken supreme, forest mushroom sauce (W,D,SD)

Beef madras (MU,SD)

Cardamom rice 🍴 (V)

Poppadoms 🍴 (V), garlic and coriander naan bread 🍴 (W,D)

VEGETABLE ACCOMPANIMENTS

Roasted carrots 🍴 (V)

Braised red cabbage 🍴 (V)

Cauliflower cheese (V,D,W)

Maple glazed root vegetables 🍴 (V)

Parsley butter new potatoes (V,D)

Green beans with roasted shallots 🍴 (V)

Roast potatoes with garlic and rosemary 🍴 (V)

DESSERTS

Handmade pastries, tarts and cakes
(allergens displayed on the buffet)

SOFT WHIPPED VANILLA ICE CREAM (V,D)

Cones 🍴 (V,W,S), chocolate shavings (V,D,S), sprinkles (V,D,S),
crushed meringue (V,E), fudge pieces (V,D), chocolate sauce (V,D,S),
toffee sauce (V,D,SD), strawberry sauce 🍴 (V,SD)

HOT DESSERT

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

Custard (V,E,D)

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