

DINNER BUFFET MENU

Please note this is a sample menu only, dishes will change on a daily basis. Occasionally our buffet dinner may be replaced with an 'A La Carte' menu selection without prior notice

BREAD AND SOUP

Artisan bread selection (V,W,B,R,S,SE)

Seeded rolls, Italian loaves, Welsh butter (V,D) and spread (V)

Soup of the day (V)

Croutons (V,W,S), pumpkin seeds (V), crispy onions (V,W), chilli flakes (V), breadsticks (V,W)

SALADS

Fusilli pasta salad (V,W,D,SD)

Olives, artichoke, sundried tomato and nut free pesto dressing

Traditional Greek salad (V,D,SD)

Diced tomato, cucumber, sliced red onion, black olives, oregano, feta and olive oil (V,D,SD)

Chunky new potato salad marinated

Red onion, capers, fresh parsley and chives (V,SD)

Superfood salad (V,SD)

Roasted sweet potato, kale, radish, pomegranate, sunflower seeds and quinoa, lemon, lime and olive oil dressing

Celtic coleslaw (V)

White cabbage, grated carrot, sliced leeks and fresh herb mayonnaise

Mixed salad leaves (V)

French vinaigrette (V,MU,SD,) , Welsh honey and mustard vinaigrette (V,MU), homemade ranch dressing (V,D), balsamic vinegar (V,) , olive oil (V,)

DELI SELECTION

Sweetcorn (V,) , cucumber (V,) , gherkins (V,Mu,SD,) , olives (V,) , croutons (V,W,S,) , pickled onions (V,W,SD,) , tomato (V,) , pumpkin seeds (V,) , red onion (V,) , capers (V,SD,) , crispy onion (V,W,) , hard boiled eggs (V,E)

COLD BUFFET

Chicken and apricot ballotine (D)

Harissa marinated roasted courgettes

"Not Chicken" spiced kebab wrap (V,W,S)

Shredded red cabbage and garlic mayonnaise

Chicken and pork liver paté (D), Welsh tomato chutney (V) and toasted brioche (V,W,D,E)

Charcuterie board of cooked and cured meat with pickles, olives and sundried tomatoes (SD)

Smoked salmon and cream cheese mousse blinis (F,W,D,E)

Dill and lemon wedges

Prawn cocktail Marie Rose in a succulent, slightly spiced sauce with baby gem lettuce (CR,SD)

Spiced corn tortilla crisps (V)

Mexican salsa (V), guacamole (V) and sour cream (V,D)

Roasted vegetable antipasti (V,SD)

Roasted garlic, cocktail onions and sun blushed tomatoes

FROM THE CARVERY

Whole roasted marinated beef with gravy (SD)

Caraway seed roasted pork belly

Homemade Yorkshire puddings (V,W,D,E)

Maple glazed roasted carrots and parsnips (V)

Roasted herb potatoes (V)

Steamed potatoes gremolata (V)

Cauliflower cheese (V,W,D)

Horseradish sauce (V,D,E,Mu), Dijon mustard (V,Mu,SD,) , apple sauce (V,)

HOT BUFFET

Fish of the day (F,D,SD)

Sautéed leeks, samphire, crushed new potatoes and capers, lemon and herb cream sauce

Grilled mackerel (F)

Citrus braised fennel and Provençal sauce

Moules Mariniere (M,D,SD)

Mussels cooked in a white wine and garlic cream sauce

Chargrilled Provençal style chicken thighs

Tomato sauce, onions, peppers, green olives and cherry tomatoes

Steamed mixed green vegetables (V)

Beans, peas, broccoli, kale and mangetout

Mediterranean vegetable pasta bake (V,W,D)

Herb and spinach white sauce

Sweet and sour tofu (V,S)

Carrots, pineapple and peppers in a traditional sweet and sour sauce

Onion bhajis with sweet chili sauce (V,W)

Spicy vegetable chilli (V,W,S)

Red kidney beans, chickpeas and lentils in a rich tomato sauce (V,E,G)

Curried leek and potato samosas (V,W,MU)

Mango chutney

ASIAN FLAVOURS

Curry of the day

(allergens displayed on the buffet)

Aloo Gobi (V,MU)

Cauliflower and potato flavoured with Indian spices

Dal (V)

Traditional Indian accompaniment

Aromatic steamed rice with chickpeas and cumin seeds (V)

Chinese pork spareribs (S,W,SD,SE)

Tandoori chicken wings

Poppadoms (V,) , naan bread (V,W,) , mango chutney (V,) , mint raita (V,D), lime pickle (V,Mu)

DESSERTS

Hand-made pastries, tarts and cakes

(allergens displayed on the buffet)

Hot Dessert

Freshly made steamed pudding (V,D,E,W,S,SD)

With custard (V,D)

Ice Cream (V,D,S)

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

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