



easter
SUNDAY BUFFET
LUNCH

BREAD & SOUP

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

Butter (V,D) and spread (V)

Spring minted pea soup (V)

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

SALADS

Asparagus, pea, fine bean, radish, feta and pine nuts
(V,D,SD)

Sweet potato with minted peas and pickled red onions
(V,MU)

Moroccan spiced couscous with chickpeas, apricots,
peppers, onion and coriander (V,W,SD)

Caerphilly cheese and spring onion coleslaw (V,D,SD)

Roasted beetroot, orange and fennel (V,SD)

Selection of salad leaves (V)

Herb vinaigrette (V,SD), sherry vinegar and Dijon
dressing (V,SD,MU), balsamic vinegar (V,SD),
olive oil (V)

DELI SELECTION

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

COLD STARTERS

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

Pear, Welsh goat's cheese and walnut tart
(V,W,D,E,WN)

Whole poached salmon (F,D)

Smoked mackerel with fennel and dill salad (F,SD)

Prawn cocktail Marie Rose (CR,SD)

Ham hock terrine with piccalilli (MU,SD)

Duck and orange paté (D)

Roasted vegetable antipasti with roasted garlic,
cocktail onions and sun blushed tomatoes (V,SD)

FROM THE CARVERY

Roast beef and Yorkshire pudding (W,E,D,SD)

Roasted lamb shoulder with garlic and rosemary (SD)

Roasted spiced chickpea patties (V,SD)

Cauliflower cheese (V,D,W)

Maple glazed carrots and parsnips (V)

Roast potatoes (V)

Roasted onion meat gravy (SD)

Plant-based herb gravy (V)

HOT BUFFET

Roasted lemon and thyme chicken crown with
Provençal ratatouille (D,SD)

Slow braised pork belly with Welsh cider and apple
(SD,MU,C)

Grilled sea bass with white bean and chorizo
cassoulet (F,D,SD,S)

Moules Mariniere cooked in a white wine and garlic
cream sauce finished with parsley (M,D,SD)

Roasted salmon fillet with squash, peas and
chimichurri dressing (CR,F,D,C,SD)

Glamorgan sausages with spicy tomato sauce
(V,C,E,D,W,MU)

Plant-based meatballs with marinara sauce (V,S)

Perl Las and wild mushroom lasagne (V,D,W,SD)

VEGETABLE ACCOMPANIMENTS

Creamed leeks (V,D)

Steamed kale, peas and broccoli (V)

Steamed baby potatoes (V)

ASIAN FLAVOURS

Chicken tikka massala (SD,MU)

Aloo Gobi - cauliflower and potato flavoured with
Indian spices (V,MU)

Aromatic steamed rice with chickpeas and cumin
seeds (V)

Tandoori chicken wings (MU)

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

DESSERTS

Hand-made pastries, tarts and cakes
(see buffet labels for allergen details)

Fresh fruit salad (V)

Welsh cheese selection with chutney, celery, grapes,
cheese biscuits and breadsticks (V,W,B,O,D,C)

Warm sticky date and caramel pudding (V,W,D,E,S,SD)
with custard (V,E,D)

SOFT WHIPPED VANILLA ICE CREAM (V,D)

Chocolate shavings (V,D,S),
hundreds and thousands (V,D,S),
crushed meringue (V,E),
desiccated coconut (V), 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: (P) Plant-based, (V) Vegetarian