



Boxing Day Buffet Lunch

£64 per person
£38 children (3 – 12 years)

SOUP & BREAD

Caramelised butternut squash (V)
Herb croutons (V,W,S), mixed seeds (V), crispy onions (V,W)
Artisan bread selection (V,W,B,S,SE)

SALADS

Radicchio, radish, fennel, orange and dill (V)
Caesar salad with smoked chicken and avocado (W,D,E,S)
Roasted beetroot with cherry tomatoes and rocket (V)
Quinoa with plum tomatoes, toasted pine nuts, basil and feta (V,D)
Superfood salad with kale, pomegranate, roasted squash, pumpkin seeds and Edamame beans (V,SD,S)
Mixed leaves (V)
Herb vinaigrette (V,SD), honey and mustard dressing (V,MU),
homemade ranch dressing (V,D,E), balsamic vinegar (V),
extra virgin olive oil (V)

DELI SELECTION

Pickled cabbage (V,SD), sweetcorn (V), cucumber (V), cocktail gherkins (V,MU,SD), olives (V), croutons (V,W,S), pickled onions (V,B,SD), tomato (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)
Traditional prawn cocktail, Thousand Island dressing and lettuce (CR,SD,MU)
Duck liver paté on toasted brioche (D,W,E,SD)
Smoked ham hock terrine with piccalilli sauce (MU)
Mushroom and goat's cheese tart with truffle mayonnaise (V,D,W,E,SD)
Milano & Napoli salami, Parma ham, peppered pastrami with assorted pickles (SD,MU,W)
Soy marinated tofu, pickled daikon and carrot salad (V,SD,S,W)
Chargrilled vegetables with Welsh honey and mustard dressing, toasted pine nuts (V,MU,SD)

FROM THE CARVERY

Sirloin of beef with Yorkshire pudding and traditional gravy (W,E,D)
Leg of Welsh lamb marinated with garlic and rosemary, herb gravy
Pork loin with apple sauce and gravy

HOT BUFFET

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

ACCOMPANIMENTS

Steamed rice (V)
Cauliflower cheese (V,D,W)
Thyme roast 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 cream 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 sauce and walnut cake (V,W,WN,D,E)
Fresh fruit platter (V)
Traditional warm sticky toffee pudding (V,W,D,E,S) with custard (V,E,D)

CHOCOLATE FOUNTAIN

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

SOFT SERVE WELSH DAIRY ICE CREAM

Cones (V,W,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)

CHEESE BOARD

Selection of Welsh cheese with grapes, celery, chutney and cheese biscuits (V,D,W,C,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:** (V) Plant-based, (V) Vegetarian