



New Year's Day Buffet Lunch

SOUP & BREAD

- Tomato and roasted red pepper (V)
- Herb croutons (V,W,S), mixed seeds (V), crispy onions (V,W)
- Artisan bread selection (V,W,B,S,SE)

SALADS

- 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)
- Roasted beetroot with cherry tomatoes and rocket (V,SD)
- Blueberry, kale, broccoli and Edamame beans with lemon and ginger (V,S,SD)
- 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

- Pickled cabbage (V,SD), sweetcorn (V), cucumber (V), cocktail gherkins (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,W), hard boiled eggs (V,E)

APPETISERS

- 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 pâté 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

- Sirloin of beef with Yorkshire pudding and traditional gravy (W,E,D)
- Pork loin with apple sauce and gravy

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)

ACCOMPANIMENTS

- Roasted carrots (V)
- Braised red cabbage (V)
- Cauliflower cheese (V,D,W)
- Maple glazed root vegetables (V)
- Parsley buttered 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
- Warm sticky toffee pudding (V,W,D,E,S)
- Custard (V,E,D)

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)

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