

NEW YEAR'S EVE
DINNER

Menu

SOUP & BREAD

Cauliflower and leek, with crispy leeks 🍴 (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, 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), tomatoes 🍴 (V), pumpkin seeds 🍴 (V), red onion 🍴 (V), capers 🍴 (V,SD), crispy onion 🍴 (V,W), hard boiled eggs (V,E)

APPETISERS

Whole poached salmon (F,D)
Duck liver parfait, crostini (W,D,E)
Pear and Perl Las tart with cream cheese (V,W,D,E)
Gala pie with caramelised spiced pear chutney (W,D,E,MU)
Hand carved honey roasted ham with piccalilli (MU)
Traditional prawn cocktail, Thousand Island dressing, iceberg lettuce (CR,SD,MU)
Smoked salmon with capers, lemon and watercress (F,SD)
Salami, Parma ham, peppered pastrami, assorted condiments and pickles (SD,MU)
Vegetable sticks with Moroccan houmous 🍴 (V,SE) and pitta bread 🍴 (V,W)

ICE SCULPTURE

Filled with succulent king prawns, crab claws, green lip mussels and condiments (M,CR,F,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

HOT BUFFET

Chicken breast stuffed with wild mushroom and truffle, creamed leeks (D,SD)
Sweet and sour pork with Asian stir-fried vegetables (W,S,SD)
Steamed salmon with butterbean, pepper and chorizo cassoulet, lemon and fennel (F,SD,D,S)
Grilled sea bass with cockles, mussel bouillabaisse (F,CR,SD,M)
Mussels with garlic and white wine cream sauce (M,D,SD)
Potato gnocchi with artichoke, olives and sundried tomato ragu (V,W,D,E)
Cauliflower korma with mild coconut sauce 🍴 (V,MU)
Vegetable tagine with Moroccan spices and apricots 🍴 (V,C,MU)
Basmati rice 🍴 (V)

ACCOMPANIMENTS

Roasted carrots 🍴 (V)
Cauliflower cheese (V,D,W)
Maple glazed parsnips 🍴 (V)
Broccoli and Cavolo Nero 🍴 (V)
Thyme roasted potatoes 🍴 (V)
Celeriac and potato terrine (V,D,C)
Green beans with roasted shallots 🍴 (V)
Steamed potatoes with chive butter (V,D)

DESSERTS

Victoria sponge cake (V,W,D,E,S)
Chocolate choux buns (V,W,E,D,S)
Cappuccino mousse cake (V,D,E,W,S)
Merlyn liqueur custard tarts (V,D,W,S,SD)
Peach Bellini chocolate pots (V,D,E,W,SD)
Panettone and almond trifle (V,D,E,W,N)
Strawberry and champagne pots (V,D,SD)
Chocolate and brandy truffle delice (V,D,S,W)
Butterscotch sauce and walnut cake (V,W,N,D,E)
Fresh fruit platter 🍴 (V)
Warm dark chocolate and brioche bread and butter pudding (V,W,D,E,S)
Custard (V,E,D)

CHOCOLATE FOUNTAIN

Seasonal fruits 🍴 (V), marshmallows (V,E), sponge (V,W,D,E), 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)

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