



BUFFET DINNER SAMPLE MENU

£40 per person

£20 children (12 years & under)

BAKERY & SOUP

Freshly baked artisan rolls and loaves 🌿 (V,W,B,R,S,SE)

Welsh butter (V,D)

Chef's seasonal soup 🌿 (V)

Croutons 🌿 (V,W,S,B,R), crispy onions 🌿 (V,W),
pumpkin seeds 🌿 (V)

MARKET SALAD SELECTION

House Salads

Baby potato, charred corn, black bean
and red pepper 🌿 (V,SD,MU)

Greek salad with feta and olives (V,D,SD)

Classic rainbow coleslaw 🌿 (V)

Mixed leaves 🌿 (V)

Deli Selection

Marinated olives 🌿 (V), pickled vegetables 🌿 (V,SD),
sun blushed tomatoes 🌿 (V), cucumber 🌿 (V),
red onion 🌿 (V)

Dressings

Classic herb vinaigrette 🌿 (V,SD,MU), olive oil 🌿 (V),
Modena balsamic vinegar 🌿 (V,SD)

COLD STARTERS

Severn and Wye smokery salmon,
lemon and herb crème fraîche (F,D)

Prosciutto di Parma PDO, with pickles
and olives (SD)

Chicken liver parfait with brioche
and chutney (W,D,E,SD)

Atlantic king prawn cocktail
cucumber cup (CR,SD)

BRAZILIAN GRILL & CARVERY

Picanha - beef rump marinated and cooked to
perfection, carved by our chefs

Garlic and lime spatchcock chicken

Linguiça – Brazilian style pork sausage
with garlic paprika and black pepper (SD)

Served with:

Chimichurri 🌿 (V,SD), chunky tomato salsa 🌿 (V,SD),
homemade pineapple and habanero BBQ
sauce 🌿 (V,SD)

Carvery Accompaniments

Roast potatoes (V), Yorkshire puddings (V,W,D,E),
chimichurri roasted carrots (V,SD), seasonal
vegetables 🌿 (V), garlic and black bean rice (V,SD),
charred sweetcorn with lime butter (V,D),
rich beef gravy (SD)

GREEK MEZE

Greek-style cod plaki, baked with tomato, sweet onions, garlic and Mediterranean herbs (F)

Roasted baby potatoes with lemon and mustard 🌿 (V,MU,SD)

Greek-style crispy pork belly, thyme and Welsh honey glaze, lemon and oregano

Courgette fritters with tzatziki sauce (V,W,D,E)

Pitta bread 🌿 (V,W)

PLANT KITCHEN

Cold

Quinoa, kale, sweet potato and pomegranate salad 🌿 (V,SD)

Charred courgette and red pepper antipasti 🌿 (V,SD)

Hot

Chestnut mushroom bourguignon 🌿 (V,SD,MU)

Cauliflower and chickpea korma 🌿 (V,SD,MU)

Plant-Based Sides

Steamed rice with seasonal vegetables 🌿 (V)

Charred broccoli with chilli oil 🌿 (V)

DESSERTS

Selection of handmade pastries, tarts and cakes – see buffet for allergen details

Fresh fruit salad 🌿 (V)

Hot Dessert

Warm Welsh cake and brioche bread and butter pudding (V,W,D,E,S,SD)

Vanilla bean custard (V,D)

Ice Cream Station

Soft serve vanilla ice cream

Chocolate sauce 🌿 (V), strawberry sauce 🌿 (V), caramel sauce (V,D), crushed meringue (V,D,E), sprinkles 🌿 (V)

WELSH CHEESE BOARD

Chef's Seasonal Welsh Cheese Experience

Showcasing a different Welsh cheese each week, carefully chosen and paired with condiments for a true Welsh cheese tasting experience



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