

AMERICAN THANKSGIVING DINNER

£32 per person | £16 children (2 - 12 years)

SOUP & BREAD

Artisan bread selection (V,B,W,S,Se)
Seeded rolls, Italian loaves and flatbread
Butter (V,D), spread (V)

SOUP

Sweetcorn chowder (V,D)
Croutons (V,W,S), pumpkin seeds (V), crispy onions (V,W),
chilli flakes (V), breadsticks (V,W)

SALAD SELECTION

Classic Cobb salad with smoked bacon (D,W,S,E,Mu)
Monterey Jack cheese coleslaw (V,D,Mu)
American potato salad with sour cream and chives (V,D,Mu)
Grilled chicken Caesar salad (E,Mu,F,D,W,S)
Mixed salad leaves (V)
Waldorf salad (E,Mu,C,Wn)
Herb vinaigrette (V,SD), honey and mustard dressing (V,Mu,SD),
raspberry and sherry vinegar dressing (V,SD), homemade Welsh
yoghurt ranch dressing (V,D,E), balsamic vinegar (V,SD),
extra virgin olive oil (V)

DELI SELECTION

Pickled cabbage (V,SD), sweetcorn (V), cucumber (V), gherkins
(V,Mu,SD), olives (V), croutons (V,G,S), pickled onions (V,SD),
tomato (V), pumpkin seeds (V), red onion (V), capers (V,SD),
crispy onions (V,G), hard boiled eggs (V,E)

COLD BUFFET

Chargrilled vegetables with Welsh honey and mustard dressing
and toasted pine nuts (V,Mu,SD)
Spiced prawn cocktail with guacamole (Cr,SD)
Pastrami on rye bread croutons, American mustard
(W,SD,E,SD,D,S)
Cajun spiced corn tortilla crisps (V)
Mexican salsa (V), guacamole(V), sour cream (V,D)
Green lip mussels with coriander and lime dressing,
Mexican pico de gallo and hot sauce (M,SD)
Charcuterie selection of cooked and cured meat (SD)

FROM THE CARVERY

Traditional roast turkey breast
Prime roasted rib of beef
Maple glazed parsnips (V)
Rosemary roasted potatoes (V)
Red onion and sage stuffing (V,W,D)
Yorkshire puddings (V,W,D,E)
Roast gravy (SD)

HOT BUFFET

Roasted pork belly with Jack Daniels glaze and baby potatoes (SD)
Chicken quesadillas with peppers, sour cream and jalapenos (W,D,SD)
Celtic secret rub chicken wings (SD,Mu)
Creole shrimp gumbo (Cr,C)
Grilled fish skewers with mango habanero salsa (F)
Macaroni and cheese (V,D,W)

SIDES

Roasted Cajun butternut squash and sweet potato (V,Mu)
Seasonal greens (V)
Corn on the cob with burnt butter (V,D)
Roasted zucchini (V)
Rice and peas (V)

DESSERTS

Selection of hand-made pastries, tarts and cakes
Hot Dessert
Peach cobbler (V,D,W)
With custard (V,D)
Ice Cream
Soft whipped vanilla ice cream (V,D)
Cones (W,G,S), chocolate shavings (V,D,S), sprinkles (V,D,S),
crushed meringue (V,E), fudge pieces (V,G,S,D,E), chocolate sauce
(V,D,S), toffee sauce (V,D,SD), strawberry sauce (V,SD)