

# Mother's DAY



## Bread & Soup

Artisan bread selection (V,W,B,S,Se)  
With butter (V,D) and spread (V)

Soup of the day (V)

Croutons (V,G,S), pumpkin seeds (V),  
crispy onions (V,W), chilli flakes (V)

## Salad Selection

Asparagus, pea, fine bean, radish, feta,  
and pine nuts (V,D,SD)

Cajun sweet potato with minted peas (V,Mu)

Moroccan spiced couscous, chickpea, apricot, peppers,  
onion and coriander (V,W)

Caerphilly cheese and spring onion coleslaw (V,D,SD)

Roasted beetroot, orange and fennel (V,SD)

Mixed leaves (V)

Herb vinaigrette (V,SD), raspberry and sherry vinegar  
dressing (V,SD), homemade ranch dressing (V,D),  
balsamic vinegar (V,SD), olive oil (V)

## Deli Selection

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

## Appetisers

Vegetable samosas, lime and mint sambal (V,SD,W,Mu)

Pear, feta, and walnut tart (V,W,D,E,Wn)

Wye Valley smoked salmon with capers, lemon and  
horseradish crème fraiche (F,D,Mu,SD)

Whole poached salmon (F,D)

Smoked mackerel with fennel and dill salad (F,SD)

Chicken, mushroom and truffle rilette with spiced pear  
chutney (C,Mu)

Ham hock terrine with piccalilli (Mu,SD)

Duck and orange pate (D)

## From the Carvery

Roast beef and Yorkshire pudding (W,E,D,SD)

Roasted leg of Welsh lamb stuffed with garlic  
and rosemary with mint jus (SD)

## Hot Buffet

Grilled lemon and thyme chicken with ratatouille (D,SD)

Lamb rogan josh with naan bread (V,W)

Slow cooked pork belly with Cognac  
and pink peppercorn sauce (D,SD,Mu,C)

Grilled sea bass with braised baby gem lettuce, minted peas,  
chorizo, white wine sauce (F,D,SD,S)

Moules mariniere in white wine and garlic cream finished  
with parsley (M,D,SD)

Roasted salmon fillets with spiced lentils, spinach  
and lobster bisque (Cr,F,D,C,SD)

Glamorgan sausages with spicy tomato sauce (V,C,E,D,W,Mu)

Potato gnocchi with charred broccoli, spinach, sweetcorn,  
baby onions and sun blushed tomato pesto (V,W,E)

Perl Las cheese and wild mushroom lasagne (V,D,W,SD)

## Vegetable Accompaniments

Cauliflower cheese (V,D,W)

Creamed leeks (V,D)

Steamed kale, peas and broccoli (V)

Maple glazed carrots and parsnips (V)

Green beans with roasted shallots (V)

Steamed baby potatoes (V)

Roast potatoes (V)

Steamed basmati rice (V)

## Desserts

Hand-made pastries, tarts and cakes  
(please see buffet labels for allergens)

Fresh fruit salad (V)

Hot Dessert

Traditional sticky toffee pudding (V,G,D,E)  
Custard (V,E,D)

Soft whipped ice cream (V,D)

Honeycomb (V), chocolate shavings (V,D,S), hundreds and  
thousands (V,D,S), crushed meringue (V,E), desiccated  
coconut (V), chocolate sauce (V,D,S), toffee sauce (V,D,SD),  
strawberry sauce (V,SD)

Welsh Cheese Selection

With chutney, celery, grapes, cheese biscuits and breadsticks  
(V,W,D,C)

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.

✓ Plant-based, (V) Vegetarian, (D) Contains dairy/milk, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin (O) Contains oats, (R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts, (H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.