

# St David's Day

## CELEBRATION

£40 per person

£16 children (3 – 12 years)

### Soup & Bread

Welsh beef cawl (W,SD,B)

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

### Salads

Pearl barley with peas, garlic and mint (V,SD,B)

Caerphilly cheese coleslaw (V,D,E,SD)

Watercress, apple and celery with garden leaves and citrus dressing (V,C,SD)

Rosemary marinated beetroot with cherry tomatoes and goat's cheese (V,D,SD)

Roasted salmon pasta with pickled cockles and sea herbs (W,F,MU)

Mixed salad leaves (V)

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

### Deli Selection

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

### Appetisers

Prawn cocktail with Marie Rose sauce and smoked paprika (Cr,E,SD)

Whole dressed salmon (F,D)

Soused mackerel with pickled fennel and cucumber (F,MU,SD)

Welsh cheddar and leek tart (V,G,D,E)

Pork pies with Welsh tomato chutney (D,MU,E,G,S)

Ham hock with piccalilli terrine and toasted sourdough (SD,G,MU,E)

Potato, thyme and Welsh goat's cheese terrine (V,D)

Herb marinated chargrilled vegetables with roasted garlic dressing and confit tomatoes (V)

### From the Carvery

Welsh lamb leg with mint gravy (SD)

Roasted loin of pork with apricot stuffing (W,SD)

Herb roasted potatoes (V)

Welsh honey glazed parsnips (V)

Roasted root vegetables (V)

Cauliflower cheese (V,D,W)

### Hot Buffet

Hake fillet with laverbread hollandaise (F,Cr,D,SD)

Lemon and thyme roasted chicken, braised leeks (D,SD)

Welsh faggots with crushed minted peas and caramelised onion gravy (W,SD,D)

Welsh lamb shepherd's pie (D,SD,C)

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

Tenby style seabass with cockles, mussel bouillabaisse (F,M,Cr,SD)

Welsh goat's cheese and caramelised onion ravioli with marinara sauce (V,W,E,D)

Sautéed leek and diced potatoes (V,D)

New potatoes with chive butter (V,D)

Selection of seasonal vegetables (V)

### Desserts

Hand-made pastries, tarts and cakes (*allergens displayed on the buffet*)

Lemon and poppy seed cake (V,W,E,D)

Bara Brith (V,W,E,D,SD)

Caldey Island chocolate brownie (V,G,E,G,D,S)

Mead and berry trifle (V,D,W,E,SD)

Honey cake (V,W,S,D,E)

Mini Welsh cakes with cinnamon Chantilly cream (V,W,D,E)

Fresh fruit platter (V)

Warm bread and butter pudding (V,D,W,S,SD) with custard (V,D)

Soft Whipped Vanilla Ice Cream (V,D)

Cones (V,W,S), chocolate shavings (V,D,S), sprinkles (V,D,S), crushed meringue (V,E), chocolate sauce (V,D,S), toffee sauce (V,D,SD), strawberry sauce (V,SD)

**Olive Tree Cheese Board**

Caerphilly Cheddar, Perl Las Blue, Perl Wen, Goats Cheese, served with grapes, celery, chutney and cheese biscuits (V,D,E,W,B,O,C,MU,SD)

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

