

NEW YEAR'S DAY

LUNCH

SOUP

Roasted tomato, red pepper and basil soup (V)

Artisan bread selection (V,G,S,Se)

SALADS

Chickpea, tomato and red onion (V)

Marinated Greek salad with feta cheese (V,D)

Beetroot and kohlrabi with herb dressing (V,SD)

Caesar salad with smoked chicken and avocado (D,E,F,G)

Green bean and bulgar wheat with hibachi dressing (V,G,S,SD)

Roasted beetroot with cherry tomatoes and rocket (V,SD)

Blueberry, kale, broccoli and Edamame beans with lemon and ginger (V,S,SD)

DELI BAR

Pickled cabbage (V,SD), sweetcorn (V), cucumber (V), cocktail 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

Prawn cocktail (Cr,E,SD)

Whole poached salmon (F,D)

Leek and smoked cheddar tart (V,D,G,E)

Pork, sage and onion sausage rolls (G,D,E)

Beetroot falafel with tzatziki dressing (V,D,SD)

Chicken paté with orange and fig chutney (D,E,SD)

Smoked salmon with mustard dressing (F,SD,Mu)

Grilled halloumi with basil and toasted pine nuts (V,D)

Lamb rillettes with mint and sourdough croutons (D,G)

FROM THE CARVERY

Roasted sirloin of beef with Yorkshire pudding and traditional gravy (G,E,D,SD)

Roasted Welsh pork and crackling with apple sauce

HOT BUFFET

Spinach and ricotta cannelloni (V,G,E,D)

Potato gnocchi with spiced tomato stew (V,G,E)

Grilled sardines, sundried tomato and salsa verde (F)

Confit duck leg with braised red cabbage (SD)

Seared salmon with creamed leeks and dill cream sauce (F,D,SD)

Baked cod wrapped in Serrano ham with butterbean cassoulet (F,SD)

Herb baked chicken supreme, forest mushroom sauce (G,D,SD)

Beef madras with cardamom rice, poppadoms, garlic and coriander naan bread (G,D)

VEGETABLE ACCOMPANIMENTS

Roasted carrots (V)

Braised red cabbage (V)

Cauliflower cheese (V,D,G)

Maple glazed root vegetables (V)

Parsley butter new potatoes (V,D)

Green beans with roasted shallots (V)

Roast potatoes with garlic and rosemary (V)

DESSERTS

Cupcakes (V,D,E,G,S)

Cherry crumble tarts (V,G)

New York cheesecake (V,D,E)

Lime and coconut cake (V,S)

Lemon drizzle cake (V,G,E,D)

Chocolate and orange tart (V,S)

Carrot cake traybake (V,G,E,D,N)

Merlyn liqueur custard tarts (V,D,G,S,SD)

Peach bellini chocolate pots (V,D,E,G,SD)

HOT DESSERT

Traditional sticky toffee pudding (V,G,D,E,S,N)
With custard (V,D)

CHEESE BOARD

Welsh mild cheddar, Perl Las blue, Perl Wen white soft, Applewood smoked cheese, served with grapes, chutney, cheese biscuits and breadsticks (V,D,E,G,Mu,Sd,S)

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. (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (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.