



NEW YEAR'S EVE

DINNER BUFFET

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SOUP

Cauliflower and leek soup with crispy leeks (V)
Artisan bread selection (V,G,S,Se)

SALAD SELECTION

Lebanese tabouleh (V,G,SD)
Radicchio, radish, fennel, orange and dill (V)
Caesar salad with smoked chicken and avocado (D,E,G,F,S)
Roasted beetroot with cherry tomatoes and rocket (V)
Quinoa, plum tomatoes, toasted pine nuts, basil and feta (V,D)
Superfood salad with kale, pomegranate, roasted squash, pumpkin seeds and Edamame beans (V,SD,S)
Mixed leaves (V)
Seasonal herb vinaigrette (V,SD), ranch dressing (V,D,E,SD), Moderna balsamic vinegar (V,SD), extra virgin olive oil (V)

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), tomatoes (V), pumpkin seeds (V), red onion (V), capers (V,SD), crispy onions (V,G), hard boiled eggs (V,E)

COLD BUFFET

Whole poached salmon (F,D)
Duck liver parfait, crostini (G,D,E)
Pear and Perl Las tart with cream cheese (V,D,G,E)
Gala pie with caramelised spiced pear chutney (G,D,E,Mu)
Hand carved honey roast ham with piccalilli (Mu)
Potted smoked mackerel mousse and pickled cucumber (F,D,SD)
Beetroot cured salmon Gravlax with capers, lemon and watercress (F,SD)
Ice carving filled with succulent marinated king prawns, mussels and crab (Cr,F)
Charcuterie platter of salamis, Parma ham, peppered pastrami, assorted condiments and pickles (SD,Mu)

FROM THE CARVERY

Roasted striploin of beef with traditional gravy (SD)
Garlic and rosemary roasted leg of lamb, mint and rosemary jus (SD)
Yorkshire pudding (V,G,D,E)

HOT BUFFET

Sweet potato curry, basmati rice (V)
Vegetable tagine, minted couscous (V,C,G)
Potato gnocchi with artichoke, olives, sundried tomato ragu (V,G)
Mussels with garlic and white wine cream sauce (M,D,SD)
Sweet and sour pork with Asian stir-fried vegetables (G,S,SD)
Grilled sea bass with cockles, mussel bouillabaisse (F,Cr,SD,M)
Corn fed chicken stuffed with wild mushroom and truffle, creamed leeks (D,SD)
Steamed salmon with butterbean, pepper and chorizo cassoulet, lemon and fennel (F,SD,D,S)

VEGETABLE ACCOMPANIMENTS

Roasted carrots (V)
Cauliflower cheese (V,D,G)
Maple glazed parsnips (V)
Broccoli and Cavolo Nero (V)
Thyme roasted potatoes (V)
Celeriac and potato terrine (V,D,C)
Green beans with roasted shallots (V)
Steamed potatoes with chive butter (V,D)

DESSERTS

Victoria sponge cake (V,G,D,E,S)
Chocolate choux buns (V,G,E,D,S)
Cappuccino mousse cake (V,D,E,G,S)
Merlyn liqueur custard tarts (V,D,G,S,SD)
Peach Bellini chocolate pots (V,D,E,G,SD)
Panettone and almond trifles (V,D,E,G,N)
Strawberry and champagne pots (V,D,SD)
Chocolate and brandy truffle delice (V,D,S,G)
Butterscotch sauce and walnut cake (V,G,N,D,E)
Fresh fruit platter (V)
with cream (V,D), coulis (V) and compote (V)

Hot Dessert

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

Chocolate Fountain (V,D,S)

Seasonal fruits (V), marshmallows (V,E) and sprinkles (V)

Olive Tree Cheese Board (V,D,E,G,Mu,SD,S)

Welsh mild cheddar, Perl Las Blue, Perl Wen white soft, Applewood smoked, with grapes, chutney, cheese biscuits and breadsticks

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, (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.