

NEW YEAR'S EVE EXTRAVAGANZA

MENU



A NIGHT TO REMEMBER

EVENING MENU

Bread Selection

- ✓ Handmade sourdough, baguettes, tomato focaccia, rye bread and dinner rolls (G,S,Se)
- ✓ Welsh butter (V,D), ✓ Welsh rapeseed oil (V), ✓ balsamic vinegar (V,SD)
- ✓ Vegan garlic and herb spread (V)

Salads

- ✓ Quinoa salad with plum tomatoes, toasted pine nuts, basil and feta (V,D,N)
- ✓ Superfood salad with kale, pomegranate, roasted squash, pumpkin seeds and edamame beans (V,SD,S)
- ✓ Lebanese tabouleh (V,G,SD)
- ✓ Roasted beetroot salad with cherry tomatoes and rocket (V)

Deli Selection

- ✓ Romaine lettuce (V), ✓ carrot (V), ✓ cucumber (V), ✓ cherry tomatoes (V), ✓ bell peppers (V), ✓ red onion (V), ✓ croutons (V,G), ✓ sunflower seeds (V), ✓ sweetcorn (V), ✓ beetroot (V), ✓ olives (V), boiled eggs (V,E), ✓ pumpkin seeds (V), Gran Levante cheese (V,D)
- ✓ Balsamic vinegar (V,SD), red wine vinaigrette (V,SD), ✓ Thousand Island dressing (V,SD), ✓ sesame soy dressing (V,S,Se), ✓ Caesar dressing (V), ✓ Welsh rapeseed oil (V)

Seafood

- ✓ Succulent king prawns (Cr), crab (Cr) and cockles (M), New Zealand mussels (M), Severn and Wye smoked salmon (F), peppered mackerel (F), prawn cocktail (Cr), sushi roll platter (F,S,G,Cr,Se), whole dressed salmon (F,D)

Taqueria

- ✓ Tacos with lettuce and cilantro pico de gallo, filled with:
 - ✓ Slow cooked beef meatballs in smoky tomato sauce (G)
 - ✓ Sweet glazed pulled chicken with avocado (G)

- ✓ Nachos (V), ✓ guacamole (V), sour cream (V,D), grated cheese (V,D), ✓ hot sauce (V), ✓ jalapenos (V,SD), ✓ salsa (V)

Taste of India

- ✓ Butter chicken Murgh Makani (D,N)
- ✓ Chicken jhalfrezi (Mu,S)
- ✓ Chef's special vegetable biryani (V)
- ✓ Aloo gobi - potato and cauliflower cooked in masala (V)
- ✓ Vegetable samosas (V,G,Mu)
- ✓ Poppadoms (V,G), ✓ mango chutney (V,SD), mint yoghurt (V,D)
- ✓ Indian onion salad (V)

Posh Fish & Chips

- ✓ Beer battered basa fillets (G,SD,D)
- ✓ Freshly cooked fries (V) dressed to your liking with:
 - ✓ Truffle oil (V), Parmesan cheese (D), ✓ garlic mayonnaise (V), chilli con carne (SD), ✓ crispy onions (V), ✓ Irish curry sauce (V,Mu,G), ✓ tartare sauce (V,Mu,SD)

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EVENING MENU

Greek Fusion

Lamb and mint burger topped with king prawns and tzatziki (Cr,D)

Greek yoghurt fried chicken fillets with street food seasoning (D,G)

Giouvetsi beef and orzo casserole (D,G,SD)

✓ Shredded lettuce (V), ✓ olive oil sourdough bun (G), ✓ Emmental cheese (V,D), ✓ sliced tomato (V), ✓ rainbow cabbage slaw (V), ✓ dill gherkins (V,Mu), ✓ house burger sauce (V,Mu)

Carvery

Beef wellington (D,G,E,SD)

Slow cooked, hand-carved Welsh beef sirloin

✓ Roasted herb potatoes (V), ✓ honey roasted carrots and parsnips (V), ✓ braised red cabbage with apple (V,SD), ✓ gratin cauliflower cheese (V,G,D), ✓ traditional beef gravy (SD), ✓ horseradish sauce (V,E,D,Mu), ✓ apple sauce (Ve)

Yorkshire puddings (V,G,D,E)

Plant-Based

✓ Dirty shepherd's pie gnocchi (V,G,S)

✓ Lemongrass and tofu laksa (V,G,S,Se)

✓ Thai red curry with pumpkin, corn and galangal (V,S)

✓ Lime and garlic steamed rice (V)

✓ Farro tabbouleh salad, couscous with mint and harissa dressing (V,G,Mu)

✓ Tuscan panzanella with tomato vinaigrette (V,G,SD)

✓ Asian red cabbage and peanut slaw (V,Mu,S,Se,P,N)

Plant-Based Desserts

✓ Lemon and passion fruit cake (V,SD,N)

✓ Carrot and apple cake (V,S,N)

✓ Fresh fruit and berry salad (V)

Sweet Treats

Raspberry cheesecake (V,D,G,E)

Dark chocolate tart (V,D,G,E,S,N)

Lemon meringue tart (V,D,G,E,S)

Champagne trifle (V,G,D,SD)

Oliebollen – traditional Dutch New Year's fried doughnuts (V,D,G,E)

Gold Chocolate Fountain

✓ Strawberries (V), ✓ marshmallows, ✓ fudge (V,D), ✓ pineapple (V), ✓ profiteroles (V,E,D,G)

Ice Cream

Mini pots of Mario's Welsh ice cream and

✓ sorbets (V,D)

✓ Chocolate sauce (V,S), ✓ caramel sauce (V,D),

✓ raspberry sauce (V), ✓ chocolate shavings (V,D,S), ✓ marshmallows, ✓ fudge (V,D)

Cheese Board

Warm Camembert with garlic and rosemary (V,D)

Perl Wen (brie), Caerphilly (cheddar) (V,D), Stilton (blue) (V,D), goat's cheese rolled in herbs and truffle (V,D), Manchego cheddar (D,E)

Served with cheese biscuits (V,G,D,Se,E), ✓ grapes (Ve), ✓ celery (V,C), ✓ Pembrokeshire ale tomato chutney (V,SD) and ✓ red onion marmalade (V,SD)

Freshly Brewed Coffee and Tea

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EVENING MENU

Midnight Hog Roast

Slow Roasted Pork

Served with ▼apple sauce (Ve), ▼sourdough buns (V,G), sage and onion pork stuffing

Plant-Based Option

▼Sticky BBQ pulled Oumph with coriander and sweet pickles (V,SD,S), served with ▼sour-dough buns (V,G)

Salad Selection

▼Welsh potato salad (V)

▼Rainbow cabbage slaw (V)

▼Tomato, red onion and balsamic salad (V,Mu,SD)

▼Mixed lettuce (V) with house dressing (V,SD)

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, (▼) Plant Based, (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.

