

SEASONAL

Sunday Lunch

Soup

Celeriac soup with truffle oil (V,C)
Croutons (V,G,S), bacon bits, crispy fried onions (V,G)

Appetisers

Turkey and pork stuffing wraps (V,D,Mu)
Duck terrine mousse on a mini brioche bun with chutney,
orange and chicory (G,D,E,SD,S)
Roasted red pepper and Welsh feta tart, olive
and garlic tapenade (V,G,E,D)

Anti pasti

Milano and Napoli salami, Parma ham and peppered
pastrami with assorted condiments, pickles
and garlic ciabatta (SD,Mu,G)

Whole dressed salmon (F,D)

Traditional prawn cocktail with Thousand Island dressing
and iceberg lettuce (Cr,SD,Mu)

Chargrilled vegetables (V,Mu,SD)

Welsh honey and mustard dressing with toasted pine nuts

Mini vegetable samosas (V,G) with mango chutney (V)

Salads

Pasta Murciana

Fusilli pasta with black olives, fresh parsley, chopped
tomatoes, roasted red peppers, basil and sherry vinegar
dressing (V,G,SD)

Traditional Greek salad

Diced tomato, cucumber, sliced red onion, black olives,
oregano, feta cheese and olive oil (V,D,SD)

Chunky British new potato salad

Red onion, spring onions, parsley and
vegan mayonnaise dressing (V,SD)

Roast chicken and quinoa superfood salad

Garden peas, sliced radish, pomegranate, lemon
and lime zest, black and white quinoa, mixed peppers
and diced pineapple (SD)

Celtic coleslaw

White cabbage, grated carrot, sliced Welsh leeks
and plant-based mayonnaise (V)

Mixed salad leaves (V)

Herb vinaigrette (V,SD), honey and mustard dressing
(V,Mu), raspberry and sherry vinegar dressing (V,SD),
homemade ranch dressing (V,D,E), balsamic vinegar (V),
extra virgin olive oil (Ve)



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.

Deli Selection

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

From the Carvery

Traditional roast turkey

Sage and onion pork sausage wrapped in bacon, apricot
and pork stuffing, turkey jus, cranberry compote (SD)

Roast beef

Yorkshire puddings (V,G,D,E), horseradish sauce (V,D,E,Mu),
beef jus (Mu)

Hot Buffet

Baked spinach and ricotta tortellini (V,D,G,E)

Slow roasted pork, creamed cabbage
and caraway jus (D,SD,C)

Roasted sea bass with tomato salsa
and buttered samphire (F,D,SD)

Corn-fed chicken supreme stuffed
with wild mushrooms and creamed leeks (D,SD)

Steamed salmon with fennel, asparagus
and mussel sauce (F,M,D,SD)

Traditional nut and lentil roast
with plant-based gravy (V,N,S)

Roasted chestnut and cranberry pie
with crispy puff pastry (V,G,D,E)

Vegetable Accompaniments

Brussels sprouts with chestnuts (V)

Honey roasted parsnips (V)

Herb roasted carrots (V)

Roast potatoes with rosemary and garlic (V)

Cauliflower and mature cheddar cheese (V,D,G)

Steamed panache of green vegetables (V)

New potatoes with parsley butter (V,D)

Roasted butternut squash and pumpkin (V)

Desserts

Hand-made pastries, tarts and cakes
(allergens are displayed on our buffet)

Fresh fruit salad (V)

Soft Whipped Vanilla Ice Cream (V,D)

Chocolate shavings (V,D,S), hundreds and thousands (V,S),
fudge pieces (V,D), crushed meringue (V,E,D), chocolate
sauce (V), toffee sauce (V,D), strawberry sauce (V)

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

Selection of Welsh cheeses served with grapes, celery,
chutney and cheese biscuits