

NEW YEAR'S DAY
jazz buffet lunch

St BRIDES
spa hotel



TO NIBBLE

Rosemary Focaccia (W,D), Sourdough (W), Seaweed Butter (D)

SALAD SELECTION

Celeriac and Pistachio Slaw (V,PS,SD,MU,C)

Egg Noodles, Spring Onions, Peppers, Sesame Seeds and Thai Dressing (F,W,D,SE,E)

French Beans, Peas, Snow Peas, Mangetout and Minted Yoghurt Dressing (V,D,SD,MU)

Tomato, Bocconcini, Red Onion and Basil Pesto (V,D,SD)

Mixed Leaf Salad with Citrus Dressing (V)

FISH PLATTER

Poached Salmon (F), Smoked Salmon (F), Cured Salmon (F), Crevettes (CR), Oysters (M,SD)

HOT DISHES

Roasted Sirloin of Welsh Beef

Honey Glazed Ham (MU)

Butter Chicken (D,MU)

Tofu and Chickpea Cassoulet (V,S)

Pilaf Rice (V)

Herb and Garlic Roasted Baby Potatoes (V)

SAUCES

Hollandaise (V,G,D,E,SD), Beef Gravy (SD,C), Parsley Sauce (W,D,SD,MU)

Mayonnaise (V), Mustard (MU), Horseradish (W,D,MU)

DESSERTS

Pink Champagne Cake (W,D,E)

Black Forest Cake (W,S,D,E,SD)

Assorted Tarts – Lemon Meringue, Chocolate and Fresh Fruit (W,D,E,S)

Crème Brûlée (D,E)

Passion Fruit Panna Cotta (V,S)

Sea Buckthorn Mousse (V,D,E)

Baked Cheesecake (W,D,E,S)

Selection of Welsh Cheeses (W,D,C)

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