



Morels Restaurant

Welcome to Morels

Restaurant

Our trainee chefs are as passionate about food as you are, so indulge yourself as our students prepare and serve delicious meals.

Enjoy traditional and regional dishes prepared with the freshest ingredients in our relaxing and friendly restaurant, Morels. There is always something to tempt; from light starters through to hearty mains and sumptuous, indulgent puddings.

Excellent service and exceptional value combine with delectable dishes and an extensive wine list to create a charming dining experience.



Our award-winning students

When they're not in the restaurant, kitchen or classroom, you'll often find our students taking part in skills competitions - not only does this help improve their skills but also raises self-esteem to help them become the confident catering professionals of the future.

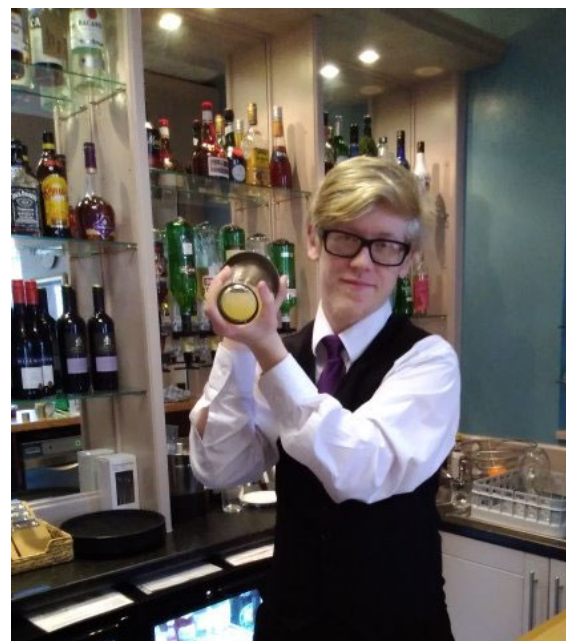


Opening hours Morels Restaurant

We are open Tuesday, Wednesday, Thursday and Friday lunchtimes for 12.15pm sittings. Term time only.

We can cater for up to 40 persons on Wednesday evenings by prior arrangement (minimum 20) - contact us to find out more and discuss your specific requirements.

All menus are subject to change without notice.



2 course £9.50 3 course £10.50
Lunch price includes tea or filter coffee

Tuesday to Friday

14th – 17th January & 25th – 28th February

Chefs Soup of the Day
Stuffed mushrooms, Perl Las cheese, roasted peppers au gratin

Roasted Salmon, lemon & herb crust, white wine sauce
Beef Bourguignon
Pea and mint risotto

Spotted dick, lemon sauce & candied peel
Merlyn crème brûlée, shortbread biscuits

Tuesday to Friday

21st – 24th January & 10th March – 13th March

Chefs soup of the day
Chicken goujons, lemon mayonnaise

Poached smoked Haddock, spinach, poached egg & cheese sauce
Chicken Chasseur
Vegetable cassoulet, breaded herb crust

Caramel Apple crumble, crème anglaise
Bitter chocolate tart, ganache bonbons

2 course £9.50 3 course £10.50
Lunch price includes tea or filter coffee

Tuesday to Friday

28th – 31st January & 17th – 20th March

Chefs soup of the day
Deville whitebait, rocket salad, roasted garlic mayonnaise

Salmon in filo pastry Asian style, soy & ginger dipping sauce
Guinea fowl, Forest mushrooms, sherry cream sauce
Gnocchi, pesto sauce & parmesan crisps

Baked vanilla cheese cake, clementine syrup

Tuesday to Friday

4th – 7th February & 24th – 27th March

Chefs soup of the day
Deep fried Perl wen, apple chutney, dressed leaves

Pan seared Coley, butter bean, roasted tomato & chorizo sauce
Roast pork, sage & onion stuffing apple sauce, roast gravy
Mushroom wellington, thyme & red wine jus

Orange marmalade bread & butter pudding, vanilla custard
Tiramisu



2 course £9.50 3 course £10.50
Lunch price includes tea or filter coffee

Tuesday to Friday

11th – 14th February & 1st – 3rd April

Chefs soup of the day
Mushroom fricassee, toasted ciabatta

Salmon & courgette brochette, tomato vinaigrette
Pork, paprika, chorizo Goulash, pilaf rice
Leek & Perl Wen cheese tart

Half term Tuesday 18th - 21st February

Tuesday to Friday

3rd - 6th March

Welsh week

Vegetable Cawl
Twice baked lava bread soufflé
Cockle popcorn and black pudding salad

Pan fried welsh trout on creamed leeks
Roast leg of lamb, rosemary gravy
Glamorgan sausages

Barabrith bread and butter pudding, Penderyn whiskey sauce
Merlyn posset, mini Welsh cake



Afternoon Tea

Mondays from January 13th- May 18th
2pm sitting

Join us for a delicious Afternoon Tea,
£8.95 per person.

A selection of assorted sandwiches,
scones, clotted cream, preserves,
Mini dessert,
Chefs bake of the day.

Your choice of tea from our selection
or freshly brewed coffee.



Directions to Morels Restaurant

By car

From Risca

Pass the college entrance until you reach the traffic lights. At the traffic lights turn left. Turn second left into Cobden Street and follow this road until you reach the college entrance, turn left into college car park, C block is in front of you. Morels Restaurant is on the first floor.

By car

From Newbridge

Head south onto A467, after approximately 4 miles turn onto B4591. Turn right at the traffic lights (railway bridge on your left) and follow the directions above.

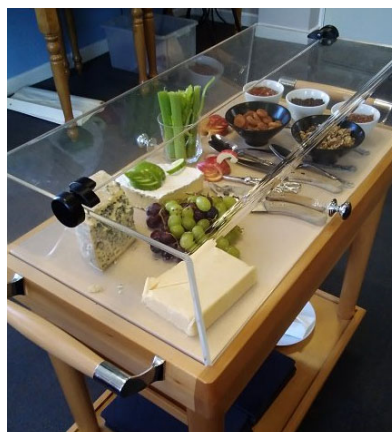
By car

From M4 junction 24

Follow signs to Rogerstone. First roundabout second exit onto A467. At fourth roundabout turn onto the B4591. Turn right at first junction into Crosskeys. At traffic lights turn right. Turn second left into Cobden Street, follow this road until you reach the college entrance, turn left into college carpark, C block is in front of you. Morels Restaurant is on the first floor.

By train

Railway station is opposite college entrance with regular trains to Ebbw Vale and Cardiff.



Contact us Phone: 01495 333496

Email: morels@coleggwent.ac.uk

www.coleggwent.ac.uk/morels

Morels Restaurant, Coleg Gwent Crosskeys
Campus, C Block, Risca Road, NP11 7ZA

