

A close-up photograph of a gourmet dessert served on a dark blue, speckled ceramic plate. The dessert is a round, golden-brown base, possibly a tart or cake, topped with a layer of yellow fruit jam. A decorative swirl of white cream is piped onto the jam, with a small, clear, gelatinous sphere in the center. The entire dish is dusted with fine white powder. To the left of the dessert is a single, vibrant red raspberry. To the right is a fresh green leaf, also dusted with the white powder. The background is a solid red color in the top left corner, transitioning into the blue plate.

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

We are open Tuesday, Wednesday, Thursday and Friday lunchtimes , arrival 12.00pm for 12.15pm sittings, Tuesday dinner from 6.15 pm for 6.30 pm sitting.

Term time only.

2 course £10.95

3 course £11.95

Includes complimentary tea, filter coffee

We cater for special diets, please let us know of your requirements when making your reservation, we will be happy to cater for your needs.

All menus are subject to change without notice.

Special Offer
January 17th- March 31st
Tuesday Evening Only
Buy one, get one half price!
Maximum of 6 to a table
Drinks not included

TERM TIME ONLY

Arrival from 6.15 pm for 6.30 pm sitting
Carriages 9pm

Why not join us with your family and friends
We can cater for 2—30 persons

Fully licensed bar
2 course £10.95
3 course £11.95

Includes complimentary tea, filter coffee
Call 01495 333496

November 8th-12th & January 25th-27th

(Closed January 24th)

Soup of the day

Marinated chicken goujons, salsa, roasted garlic mayonnaise

Chilli served in a baked flat bread bowl, sour cream and chive (VG)

Beer battered fish of the day, triple cooked chips, minted crushed peas

Guinness beef & onion pie, rich gravy

Ratatouille risotto (VG)

Rice pudding, orange marmalade

Pear and frangipane tart, Chantilly cream (VG)

Rich chocolate torte, white chocolate bonbon

November 15th-18th & January 31st-February 3rd

Soup of the day

Roasted spiced cauliflower, hummus, flatbread, ginger, chilli & garlic dressing (VG)

Warm mackerel salad, horseradish dressing, pickled beetroot

Whole lemon sole, beurre noisette, caper sauce

Coq au vin

Korma, jasmine rice, toasted almonds (VG)

Steamed sponge pudding, lemon syrup, crème Anglaise

Apricot & rosemary verrine, tuile (VG)

Crepe Suzette

Includes complimentary choice of filter coffee or tea selection

November 22nd-25th & February 7th-10th

Soup of the day (VG)

Pan seared belly pork, honey & soy dressing, crushed new potatoes

Caesar salad

Herb crusted hake, creamed watercress sauce

Venison & pork meatballs, fresh tagliatelle, tomato sauce

Wild mushroom stroganoff, braised rice (VG)

Apple tarte tatin, vanilla ice cream (VG)

Jam roly poly, crème Anglaise

Chocolate & hazelnut roulade, raspberry coulis

January 17th-20th & February 14th-17th

Soup of the day (VG)

Asian style pork stir fry, beansprouts, rice noodles

Trio of mini fishcakes, sweet chilli mayonnaise

Baked fish pie, parsley sauce

Carvery roast of the day, traditional accompaniments

Thai curry, fragrant rice (VG)

Bakewell tart, crème Chantilly

Liquorice crème brulee

Caramelized bananas, rum & caramel sauce, vanilla ice cream (VG)

Includes complimentary choice of filter coffee or tea selection



Welsh Week

February 28th-March 3rd,
April 25th-28th, June 5t-9th

Cawl

Welsh rarebit with brains ale

Cockle popcorn salad

Pan fried trout, samphire, leek & Perl Wen sauce

Roast lamb from the carvery, lava bread sauce

Glamorgan sausage, onion relish (V)

Welsh potato cake, braised leeks, carrots with mead, roasted beetroot

Monmouth pudding

Pudin eve, custard

Penderyn chocolate mousse

Welsh cheese selection, fruit, nuts, savoury biscuits

Includes complimentary choice of filter coffee or tea selection





French Week

March 7th-10th, May 2nd-5th, June 12th-16th

French onion soup, crouton

Hors d'oeuvres (VG)

Baked camembert, crusty bread, cranberry sauce

Moules Marinere, French fries

Chicken Chasseur

Beef Bourguignon

Ratatouille cassoulet (VG)

Crepes Normandy

Peach Tarte Tatin, crème Anglaise

Mille feuille (VG)

Includes complimentary choice of filter coffee or tea selection

Italian Week

March 14th-17th, May 9th-12th,
June 20th

Minestrone soup (VG)

Anti pasti, olives, selection of cured meats, focaccia bread,
Italian cheese

Spaghetti Carbonara

Cod Puttanesca

Lasagne al Forno, seasonal salad

Pizza, various toppings, rocket and parmesan salad, balsamic dressing

Tiramisu

Lemoncello Pannacotta, amaretto biscuits

Zabaglione, biscotti

Includes complimentary choice of filter coffee or tea selection



American Week

March 21st-24th May 16th-19th

(Closed March 23rd)

Crab and sweetcorn chowder

Macaroni cheese bonbons, tomato salsa, garden salad

BBQ chicken wings, sweetcorn fritters

6oz American beef burger with pulled pork, brioche bun

Cajun chicken, rice & peas

Coconut shrimp

8oz rump steak with onion rings, £3 supplement


Mississippi mud pie

Baked cherry pie, vanilla ice cream

Baked New York cheesecake

Knickerbocker Glory

Includes complimentary choice of filter coffee or tea selection



Greek Week

March 28th-31st, May 23rd-26th

Feta cheese & olive tart

Lamb souvlaki skewers, tzatziki

Pan fried squid, fresh lemon & olive oil dressing

Grilled sardines, olive and tomato salad

Koftedes (Greek meatballs) braised rice

Stifado (beef stew)

Moussaka (VG)

All served with Greek salad, pitta bread

Baklava

Rizogalo (Rica Pudding) with rose water

Loukomadies (honey and walnut doughnuts)

Includes complimentary choice of filter coffee or tea selection



Christmas Menu

Tuesday 29th November—Wednesday 21st December

Tuesday—Friday lunch £22 per person lunch

**Tuesday dinner £25 per person dinner, 29th November,
6th, 13th & 20th December**

Spiced butternut squash soup, swirl of beetroot coulis, toasted seeds

Creamy garlic wild mushrooms on a toasted brioche (VG)

Twice baked welsh collier cheese souffle, seasonal leaves, balsamic reduction

Smoked salmon terrine, melba toast, dill dressing

Roast turkey, pigs in blankets, traditional trimmings, roast gravy

Pan fried seabass, samphire, cockles, white wine sauce

Honey glazed gammon, spiced red cabbage, Madeira sauce

Winter vegetable Pithivier, rosemary gravy (VG)

Christmas pudding, brandy sauce

Prosecco poached pears, sable biscuits, prosecco syrup, Chantilly cream (VG)

Stem ginger chocolate cheesecake, salted caramel sauce

Welsh cheese selection, fruit, nuts, savoury biscuits

Mince pie and tea or 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.

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.

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.

By bus

A frequent bus service operates from Newport and Blackwood to outside the college.



Contact us Phone: 01495 333496 Email: morels@coleggwent.ac.uk

www.coleggwent.ac.uk/morels

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