



# **Morels Restaurant 2023-24**

# 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.

**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.**

# OPENING HOURS

We are open Tuesday, Wednesday, Thursday and Friday lunchtimes, arrival 12.00pm for 12.15pm sittings, closing at 2pm

Tuesday dinner 6.45 pm arrival for 7pm sitting.  
Carriages 9pm

Bar licensed from 12pm–2pm and 7pm, non-alcoholic drinks are served before this time

Why not join us with your family and friends  
We can cater for 2–38 persons

Fully licensed bar

2 course £13.00

3 course £15.00

Includes complimentary tea, filter coffee

Call 01495 333496

Email: [morels@coleggwent.ac.uk](mailto:morels@coleggwent.ac.uk)

## **7th-11th November/ 24th-26th January**

(Closed Tuesday 23rd January)

Soup of the day

Marinated chicken goujons, roasted garlic mayonnaise

Chilli, nachos, sour cream & chive (VG)

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

Beef, onion, ale pie, rich gravy

Roasted butternut squash & cumin risotto (VG)

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Rice pudding, orange marmalade

Pear and frangipane tart, Chantilly cream (VG)

Amaretti chocolate torte, winter berry compote

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## **14th-17th November/ 30th January-2nd February**

Soup of the day

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

Smoked mackerel pate, pickled beetroot, horseradish, melba toast

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Fish of the day, beurre noisette, caper sauce, samphire

Chicken supreme, mushroom & tarragon cream sauce

Korma, jasmine rice, toasted almonds (VG)

\*\*\*

Steamed sponge pudding, lemon syrup, crème Anglaise

Apple & blackberry verrine, tuile (VG)

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

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## **21st-24th November/ 6th-9th February**

Soup of the day (VG)

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

Pear, walnut & Perl Las salad, honey & lemon dressing, bitter leaves

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Baked fish pie, parsley sauce

Venison & pork meatballs, fresh tagliatelle, tomato sauce

Mushroom stroganoff, braised rice (VG)

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Apple tarte tatin, vanilla ice cream (VG)

Jam Roly poly, crème Anglaise

Chocolate & hazelnut roulade, raspberry coulis

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## **16th-19th January/20th-23rd February**

Soup of the day (VG)

Asian style chicken stir fry, beansprouts, rice noodles

Trio of mini fishcakes, sweet chilli mayonnaise

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Herb crusted fish of the day, creamed watercress sauce

Carvery roast of the day, traditional accompaniments

Sweet potato, chickpea Thai curry, rice noodles (VG)

\*\*\*

Bakewell tart, crème Chantilly (VG)

Liquorice crème brûlée

Sticky toffee pudding, toffee sauce, vanilla ice cream

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# Wales Cymru

27th February- 8th March

Cawl (V)

Faggot bonbon, red onion chutney

Buck rarebit, homemade tomato sauce

\*\*\*

Pan fried Trout, samphire, leek, Perl Las sauce

Roast Welsh pork from the Carvery, roast lava bread gravy

Glamorgan bonbons, onion relish (V)

\*\*\*

Welsh cake ice cream sundae

Pudin eve, custard (VG)

Penderyn chocolate mousse

Welsh cheese selection, fruit, nuts, savoury biscuits

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# Springtime in Paris

**12th March-22nd March**

**(Closed Wednesday 20th March & Friday 22nd March)**

French onion soup, crouton (VG)

Pan fried chicken liver, seasonal leaves, raspberry vinaigrette, brioche

Deep fried brie, mixed leaves cranberry sauce

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Fish of the day en papillote

Chicken chasseur

Beef bourguignon

Rustic bean cassoulet (VG)

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Crepes Normandy (VG)

Lemon tart, raspberry sorbet

Cherry clafoutis

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# Italian Trattoria

15th April-26th April

Minestrone soup (VG)

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

Mushroom & truffle arancini, olive tapenade

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Fish of the day Puttanesca

Lasagna al Forno, seasonal salad

Supreme chicken, mushroom & marsala cream sauce

Roasted butternut squash & sage risotto (VG)

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Tiramisu

Vanilla Pannacotta, amaretto biscuits (VG)

Raspberry Bellini jelly, lemon shortbread

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# American Diner

30th April-10th May

Crab and sweetcorn chowder, cornbread

Macaroni cheese bonbons, tomato salsa, garden salad

BBQ chicken wings, sweetcorn fritters

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New Orleans BBQ shrimp

6oz American beef burger, brioche bun, onion rings

Cajun chicken, rice and peas, creole sauce

3 bean Chilli, sour cream & chive, cornbread

Skin on fries, Coleslaw

\*\*\*

Mississippi mud pie

Baked apple pie, vanilla ice cream (VG)

Knickerbocker glory

\*\*\*



# Greek Taverna

14th May-24th May

Feta cheese & olive tart

Chicken souvlaki skewers, tzatziki

Deep fried squid, fresh lemon & olive oil dressing

\*\*\*

Grilled Hake, black olive and tomato sauce

Koftedes(Greek meatballs) couscous

Moussaka (VG)

Greek Salad, pitta bread

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Baklava (V)

Rizogalo (Rice pudding) with rose water

Apple milopita, lightly spiced mascarpone

\*\*\*

# Christmas Menu

Tuesday 28th November to Wednesday 20th December

Tuesday to Friday lunch

Tuesday dinner

£25 per person lunch

£25 per person dinner

Roasted red pepper & tomato soup, basil pesto

Garlic mushroom tartlet (VG)

Ham hock & cornichon terrine, melba toast

Smoked haddock linguine, thyme cream sauce, confit tomatoes

\*\*\*

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

Herb crusted seabass, dill cream sauce

Pork medallions, honey & wholegrain mustard sauce

Mushroom & spinach Wellington, thyme jus

Served with a selection of seasonal potatoes and vegetables

\*\*\*

Christmas pudding, brandy sauce

Mulled wine poached pear, ginger crumb, lemon sorbet (VG)

Chocolate, clementine, grand marnier trifle

Welsh cheese selection, fruit & nuts, Savoury biscuits

\*\*\*

Mince pies and 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](mailto:morels@coleggwent.ac.uk)

[www.coleggwent.ac.uk/morels](http://www.coleggwent.ac.uk/morels)

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