



Coleg
Gwent

Morels

Restaurant

2025/26



www.coleggwent.ac.uk/morels

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.



Coleg Gwent are affiliated with The Chef's Forum, holding Academy status which gives our learners access to industry chef masterclasses, visits and work experience within the hospitality industry.

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.

Suitable for:

V= Vegetarian diet on our menus

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 6.45pm arrival for 7pm sitting.
Carriages 9pm

Bar licensed from 12pm – 2pm and 7pm – 8.30pm, non-alcoholic
drinks are served before this time

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

Please note we only accept card payment



Lunch and dinner

2 course £15.50

3 course £17.50

Includes complimentary tea, coffee

Tuesday dinner Tasting Menu

£21.00

10th Feb, 17th March, 19th May only

Call 01495 333496

Email: morels@coleggwent.ac.uk

MENUS

Tuesday 7th October - Friday 10th October
Tuesday 14th October - Friday 17th October

Soup of the day (V)

Marinated chicken goujons, roasted garlic mayonnaise

Smoked salmon mousse, cucumber, Melba toast

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

Beef, onion & ale pie, rich gravy

Farfalle, mushroom, garlic cream sauce (V)

Rice pudding, apple & cinnamon compote (V)

Pear and frangipane tart, Chantilly cream (V)

Warm chocolate fondant, salted caramel, crème fraîche (V)

Tuesday 21st October - Friday 24th October
Tuesday 4th - Friday 7th November
(Autumn break closed 27th - 31st October)

Soup of the day (V)

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

Smoked mackerel pate, pickled beetroot, horseradish, garlic crostini

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

Chicken supreme, mushroom & tarragon cream sauce

Welsh cheese, leek & potato pie (V)

Steamed lemon sponge pudding, gingernut ice cream (V)

Bonfire apple crumble, crème anglaise (V)

Banana fritter, rum & caramel sauce (V)

MENU

Tuesday 11th November - Friday 14th November
Tuesday 18th November - Friday 21st November

Soup of the day (V)

Pan seared pork loin, crushed potatoes, rosemary & sea salt, honey & soy dressing
Pear, walnut & Perl Las salad, honey & lemon dressing, bitter leaves (V)

Baked fish pie, parsley sauce

Chicken Kiev

Mushroom Wellington, rosemary jus (V)

Apple strudel, vanilla ice-cream (V)

Jam Roly poly, crème Anglaise (V)

Chocolate & hazelnut meringue roulade, raspberry coulis (V)





CHRISTMAS MENU

TUESDAY 25TH NOVEMBER TO
WEDNESDAY 17TH DECEMBER

TUESDAY TO FRIDAY LUNCH ONLY 12:00 NOON ARRIVAL
TUESDAY DINNER 6:45PM ARRIVAL

£29 PER PERSON LUNCH
£29 PER PERSON DINNER

Broccoli & stilton soup
Twice baked leek & cheese souffle, seasonal leaves
Pulled ham hock croquette, apple chutney
Chargrilled salmon & cucumber parcel, lemon dressing, charred tomatoes

Roasted turkey, pigs in blankets, traditional trimmings, roast gravy
Pan-fried seabass fillet, cream & butter sauce, capers
Pork tenderloin, black pudding, wholegrain mustard & cream sauce, apple fritter
Wild mushroom & truffle ravioli, cream sauce, chive oil

Potatoes and seasonal vegetables

Christmas pudding, brandy sauce (V)
Sherry trifle (V)
Paris Brest-choux pastry, lemon crème patisserie (V)
Welsh cheese selection, chutney, savoury biscuits (V)

Mince pies and coffee

MENUS

Tuesday 13th January - Friday 16th January
Tuesday 20th January - Friday 23rd January

Soup of the day (V)

Asian style chicken stir fry, egg noodles

Smoked haddock fishcake, poached egg

Herb crusted fish of the day, butter & white wine sauce

Carvery roast of the day, traditional accompaniments

Sweet potato, chickpea Thai curry, braised wild rice (V)

Bakewell tart, crème Chantilly (V)

Crème brûlée (V)

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Tuesday 27th January - Friday 30th January
Tuesday 3rd February - Friday 6th February

Soup of the day (V)

Marinated chicken goujons, roasted garlic mayonnaise

Smoked salmon mousse, cucumber, Melba toast

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

Beef, onion & ale pie, rich gravy

Farfalle, mushroom, garlic cream sauce (V)

Rice pudding, apple & cinnamon compote (V)

Pear and frangipane tart, Chantilly cream (V)

Warm chocolate fondant, salted caramel, crème fraîche (V)



MENU

BE MY VALENTINE

TUESDAY 10TH FEBRUARY - FRIDAY 13TH FEBRUARY
(Closed 16th - 20th February)

Chef's Tasting Menu for Dinner 10/2/25 - see back of brochure for menu

Tomato & basil soup (V)

Warm goat's cheese & beetroot tartlet, seasonal leaves

Tempura prawns, sweet chilli jam

Thai style, Salmon en papillote

Supreme Chicken, mushroom & Marsala cream sauce

Braised rice, stuffed peppers, Indian spices, fruity curry sauce (V)

Berry Pavlova, raspberry coulis (V)

Choux swans, white chocolate & lemon (V)

Chocolate Tart, crème Chantilly (V)



MENU

WALES CYMRU

TUESDAY 24TH FEBRUARY - FRIDAY 27TH FEBRUARY

TUESDAY 3RD MARCH - FRIDAY 6TH MARCH

Cawl

Faggot bonbon, red onion chutney

Buck rarebit, homemade tomato sauce (V)

Pan fried Trout, samphire, leek, Perl Las sauce

Roast pork from the Carvery, roast lava bread gravy

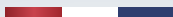
Glamorgan sausage, onion relish (V)

Pudin Eve, custard (V)

Merlyn liqueur pannacotta, baked Welsh cake biscuits (V)

Welsh cheese selection, fruit, nuts, savoury biscuits (V)





MENU

AMERICAN DINER

TUESDAY 10TH MARCH - FRIDAY 13TH MARCH

TUESDAY 17TH MARCH - FRIDAY 20TH MARCH

Chef's Tasting Menu for Dinner 17/3/25 - see back of brochure for menu

Sweetcorn & prawn fritters, sweet chilli sauce

BBQ chicken wings

3 bean Chilli, sour cream & chive, cornbread (V)

Crab and sweetcorn chowder, cornbread

6oz American beef burger, brioche bun, onion rings

Mac 'n' cheese, tomato salsa, garden salad (V)

Skin on fries, Coleslaw

Mississippi mud pie (V)

Baked apple pie, vanilla ice cream (V)

Buttermilk pancakes, blueberries, honey Greek yoghurt & maple syrup (V)





MENU

ITALIAN TRATTORIA

TUESDAY 24TH MARCH - FRIDAY 27TH MARCH
(CLOSED EASTER BREAK MONDAY 30TH MARCH - FRIDAY 17TH APRIL)
TUESDAY 21ST APRIL - FRIDAY 24TH APRIL

Minestrone soup

Anti pasti, olives, selection of cured meats, focaccia bread
Mushroom & truffle arancini, olive tapenade (V)

Fish of the day Puttanesca

Lasagna al Forno, seasonal salad

Linguine Pomodoro (V)

Tiramisu (V)

Vanilla Pannacotta, amaretto biscuits (V)

Orange polenta cake, lemon custard (V)





MENU

SPRINGTIME IN PARIS

TUESDAY 28TH APRIL - FRIDAY 1ST MAY

TUESDAY 5TH MAY - FRIDAY 8TH MAY

French onion soup, crouton

Deep fried brie, mixed leaves cranberry sauce (V)

Chicken liver parfait, red onion marmalade, toasted brioche

Plaise Veronique

Coq au Vin

Asparagus & pea Quiche, seasonal salad(V)

Crepes Suzette (V)

Lemon tart, raspberry sorbet (V)

Praline Paris Brest (V)





MENU

GREEK TAVERNA

TUESDAY 12TH MAY - FRIDAY 15TH MAY

TUESDAY 20TH MAY - FRIDAY 22ND MAY

Chef's Tasting Menu for Dinner 19/5/25 - see back of brochure for menu

Feta, olive, sun dried tomato tart (V)

Koftedes (Greek meatballs) couscous

Chicken souvlaki skewers, tzatziki, pitta bread

Fish of the day, black olive and tomato sauce

Moussaka

Greek salad (V)

Parsley potatoes, garlic green beans with lemon, pitta bread

Rizogalo (Rice pudding) with rose water (V)

Apricot milopita, cinnamon custard (V)

Apple & date filo parcels, butterscotch sauce, candied walnuts (V)



MENUS

CHEF TASTING MENU

TUESDAY 10TH FEBRUARY

Croquette

Ham hock | pickles

Gin & tonic cured Salmon

Lemon | pickled vegetables

Jacob's ladder

Carrot puree | Italian peas | horseradish

Mojito sorbet

Mint gel

Chocolate

Coffee | cookie crumb

TUESDAY 17TH MARCH

Amuse bouche

Dover sole

Vermouth | capers | chive

Stuffed chicken breast

Potato | Crosne | cauliflower

Lime sorbet

Pineapple salsa

Tart

Salted caramel | vanilla

MENUS

CHEF TASTING MENU

TUESDAY 19TH MAY

Arancini

Wild mushrooms | truffle

Scallop

Bloody Mary gel | lemon foam

Pork

White pudding | apple

Pimms

Jelly | cucumber

Arctic roll

Pistachio | cherry





**Coleg
Gwent**

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 28

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.

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

Mae'r dudalen hon ar gael yn y Gymraeg

Contact Us

01495 333496

**Email: morels@coleggwent.ac.uk
(Croesawn alwadau yn Gymraeg)**



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We are on
TripAdvisor,
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Tripadvisor

