



Coleg
Gwent

Morels Restaurant

2026/27



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.

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 – contains dairy

(VG) = vegan – please advise in advance

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 £16.50

3 course £18.50

All menus are served with complimentary freshly brewed coffee or a choice of tea from our tea selection.

Chef's Supper Club Tasting Menu

£23.00 per person

20th October 2026, 24th November 2026 and 16th February 2027 only

Call 01495 333496

Email: morels@coleggwent.ac.uk

MENUS

Tuesday 13th October - Friday 17th October

Tuesday 20th October - Friday 23rd October

Tuesday dinner 20th October Chef's Supper Club Tasting Menu.

See back of menu for details.

Soup of the day (V)

Marinated chicken goujons, roasted garlic mayonnaise

Asian prawn spring roll, soy & sweet chilli dipping sauce

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, rhubarb & ginger compote (V)

Pear and frangipane tart, Chantilly cream (V)

Warm chocolate fondant, espresso ice cream (V)

Tuesday 3rd Nov - Friday 6th Nov

Tuesday 10th Nov - Friday 13th Nov

Soup of the day (V)

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

Smoked haddock tart, seasonal leaves

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

Chicken supreme, mushroom & tarragon cream sauce

Welsh cheese, leek & potato pie, cheese & leek sauce (V)

Spotted dick, custard (V)

Bonfire apple crumble, ice cream (V)

Lemon posset, blackcurrant jelly, shortbread (V)

MENU

Tuesday 17th November - Friday 20th November
Tuesday 24th November - Friday 27th November
Tuesday dinner 24th November Chef's Supper Club Tasting Menu.
See back of menu for details.

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, chicory (V)

Baked fish pie, parsley sauce

Chicken Kiev

Mushroom Wellington, rosemary jus (V)

Salted caramel cheesecake, pouring cream (V)

Jam Roly poly, crème Anglaise (V)

Chocolate & hazelnut roulade, raspberry coulis (V)





CHRISTMAS MENU

TUESDAY 1ST DECEMBER TO
THURSDAY 17TH DECEMBER

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

£30 PER PERSON LUNCH
£30 PER PERSON DINNER

Celeriac & apple soup, pickled apple
Prawn cocktail
Duck bonbons, cranberry & orange chutney

Roasted turkey, pigs in blankets, traditional trimmings, roast gravy
Pan-fried salmon, lemon & dill cream sauce, crispy capers
Honey roasted gammon, honey & wholegrain mustard sauce
Butternut squash ravioli, noisette butter, sage

Selection of seasonal vegetables

Christmas pudding, brandy sauce (V)
Chocolate & raspberry trifle (V)
Apple & cinnamon Eton mess (V)
Welsh cheese selection, chutney, savoury biscuits (V)

Mince pies and coffee

MENUS

Tuesday 12th January - Friday 15th January
Tuesday 19th January - Friday 22nd January

Soup of the day (V)
Ham hock croquette, piccalilli
Fishcake, poached egg

Herb crusted fish of the day, chimichurri 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 26th January - Friday 29th January
Tuesday 2nd February - Friday 5th February

Soup of the day (V)
Creamy garlic mushrooms, tarragon, brioche
Miso salmon, pickled cucumber, kimchi

Pork loin, peppercorn sauce, leek & potato cake
Smoked haddock linguine
Ricotta Gnocchi, wild mushroom & sage

Baked Alaska
Poached pears, elderflower, sable biscuit, Chantilly cream
Banoffee pie, pouring cream

MENU

PROSECCO AFTERNOON TEA EXPERIENCE

TUESDAY 16TH FEBRUARY - FRIDAY 19TH FEBRUARY
1:00pm service - £17.50 per person

Tuesday dinner 16th February Chef's Supper Club Tasting Menu.
See back of menu for details.

Glass Prosecco on arrival

Morels Sandwich selection

Smoked salmon, cucumber & cream cheese

Egg mayonnaise & cress

Honey roast ham & English mustard

Coronation chicken

Savoury treats

Quail scotch egg

Smoked haddock savoury tart

Sausage roll with cranberry

Freshly baked cakes:

Baked lemon meringue tart

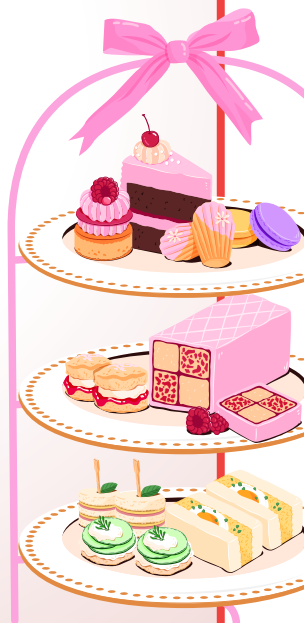
Mini Victoria sponge cake

Chocolate profiterole, coffee crème patisserie

Mini dessert pot

Scones, clotted cream, strawberry jam
& whipped butter

Tea infusions or freshly brewed coffee





MENU

WALES CYMRU

TUESDAY 23RD FEBRUARY - FRIDAY 26TH FEBRUARY
TUESDAY 2ND MARCH - FRIDAY 5TH 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)

Barti rum pannacotta, baked Welsh cake biscuits (V)

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



MENUS

Tuesday 9th March - 12th March
Tuesday 16th March - 19th March

Soup of the day (V)

Warm goat's cheese & beetroot tartlet, seasonal leaves
Tempura prawns, sweet chilli jam

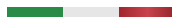
Thai style, Salmon en papillote

Supreme Chicken, mushroom & Marsala cream sauce
Braised rice, stuffed peppers, Indian spices, fruity curry sauce (V)

Fruit pavlova, raspberry coulis (V)

Choux swans, white chocolate & lemon (V)
Chocolate Tart, Crème Chantilly (V)





MENU

ITALIAN TRATTORIA

TUESDAY 13TH APRIL - FRIDAY 16TH APRIL
TUESDAY 20TH APRIL - FRIDAY 23RD 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)

Affogato, cranberry & hazelnut biscotti (V)

Orange polenta cake, lemon custard (V)





MENU

SPRINGTIME IN PARIS

TUESDAY 27TH APRIL - FRIDAY 30TH APRIL

TUESDAY 4TH MAY - FRIDAY 7TH 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 11TH MAY - FRIDAY 14TH MAY

TUESDAY 18TH MAY - FRIDAY 21ST MAY

Last service for academic year 21st May 2027

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

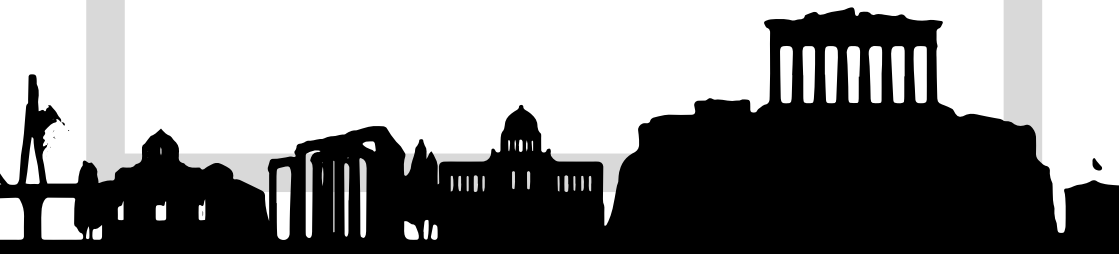
Moussaka

Greek salad (V)

Rizogalo (rice pudding) with rose water (V)

Apricot milopita, cinnamon custard (V)

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



CHEF'S SUPPER CLUB

DINNER TASTING MENU

TUESDAY 20TH OCTOBER 2026

£23.00 PER PERSON

Amuse Bouche

Cracker | taramasalata

Squab Pigeon

Blackberry | walnuts

Duck

Potato | chicory

Cherry

Yuzu | puffed rice

Pumpkin pie

Pecan | Chantilly

TUESDAY 24TH NOVEMBER 2026

£23.00 PER PERSON

Amuse bouche

Cheese | onion

Mackerel

Lemon | celeriac

Chicken ballotine

Corn | mushroom | Kale

Sorbet

Elderflower | prosecco

Bread and butter pudding

Baileys | chocolate

CHEF'S SUPPER CLUB

DINNER TASTING MENU

TUESDAY 16TH FEBRUARY 2027

£23.00 PER PERSON

Amuse bouche

Crab | lemon

Raviolo

Perl las | Winter squash

Guinea fowl

Leek | chestnuts

Granny smith

Sorbet | matchsticks

Baked Alaska

Coffee | Hazelnut





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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,
take a peek!



Tripadvisor

