



HOTEL

CARDIFF

## DINE WITH CONFIDENCE

### SMALL PLATES

#### **Tomato & Basil Soup (VE)**

Served with a crusty bread roll

#### **Mac & Cheese Bites (V)**

Deep fried and gooey served with rocket & sweet chilli dip

#### **Wings of Fire**

Hot & spicy chicken wings served on a bed of leaves with cool garlic aioli

#### **Ham Hock Terrine**

Served with toast & tomato chutney

**£4.50 each**

### MAIN COURSES

#### **Chicken Tikka**

Served with rice & mini naan

#### **Red Lentil Dahl (VE)**

Served with rice & mini naan

#### **Beef Lasagne**

Traditional lasagne served with dressed leaves and garlic bread

#### **Pizza**

Pepperoni

Margarita (V)

Chicken & Bacon

**£14.00 each**

### SWEET TREATS

#### **Glazed Lemon Tart**

Served with strawberry sauce

#### **Warm Chocolate Brownie**

Served with ice cream

#### **Trio of Mini Desserts**

Mini Lemon Cheesecake

Mini Banoffee Pie

Mini Chocolate Sponge Finger

**£4.50 each**

### ROOM SERVICE



- Dining options will be communicated to guests at check-in and on the website
- Our staff will knock on the guest's door and announce delivery before stepping back from the door to a distance of 2m
- The guest will then pick up the tray from the trolley or folding table
- We will not ask you to sign anything
- We will ensure lift buttons, door handles and other touch points on the delivery route are sanitised every 60 minutes as a minimum, using sanitising spray as per dilution and contact time instructions

### FOOD & BEVERAGE PREPARATION



- All staff members undergo COVID-19 awareness and food hygiene training
- Non kitchen personnel do not enter the kitchen area – including delivery drivers
- Frequent touch points within the kitchen and food prep areas will be cleaned regularly at least every 30 minutes
- The same staff member does not handle clean and dirty dishes at the same time