

THE CLINK

RESTAURANT

HMP CARDIFF

CHRISTMAS LUNCH MENU

3 COURSE £33.50 2 COURSE £26.50

The students you see serving in our restaurants and preparing food in our kitchens are working towards gaining their City & Guilds qualifications in Food & Beverage Service, Professional Cookery, Barista Skills and Food Hygiene.

Thank you for choosing to dine in one of The Clink restaurants; in doing so you are providing our student's valuable training and work experience. We hope you enjoy your meal.

For more information about The Clink's work, please follow us on social media



: [@TheClinkCharity](https://twitter.com/TheClinkCharity)



: [@TheClinkRestaurant](https://www.instagram.com/TheClinkRestaurant)



: [The Clink Charity](https://www.linkedin.com/company/TheClinkCharity)



: [The Clink Restaurant, Cardiff](https://www.facebook.com/TheClinkRestaurant)

We will add a discretionary 12.5% donation to support our activities to your bill

For information on allergens see above in green or speak to your waiter

(V) - Vegetarian, (VE) – Vegan,

* - Contains vegetable oil from genetically modified soya



STARTERS

SOUP OF THE DAY (V)

Freshly baked bread

Gluten (Wheat), Milk

CONFIT DUCK RILLETTÉ

Spiced orange chutney, melba toast

Gluten (Wheat), Sulphites

BALSAMIC ROAST SHALLOT TARTLET (VE)

Red chilli jam, chard and rocket salad, toasted pine nuts

Gluten (Wheat), Sulphites, Pine nuts

SMOKED HADDOCK SCOTCH EGG

Celeriac remoulade

Gluten (Wheat), Fish, Eggs, Celery, Mustard, Sulphites

MAINS

All served with thyme and garlic roast potatoes, glazed carrot and parsnip, squash puree, mashed potato and seasonal vegetables

Milk, Sulphites

ROAST TURKEY

Pork, apple and sage stuffing, pigs in blankets, turkey jus

Gluten (Wheat), Milk, Sulphites, Soya

ROAST BEEF STRIPLOIN

Yorkshire pudding, beef gravy

Gluten (Wheat), Eggs, Milk,

ROAST SQUASH, WILD MUSHROOM AND CHESTNUT

WELLINGTON (VE)

Sage and onion stuffing, vegetable gravy

Gluten (Wheat), Nuts (Walnuts)

BLACKENED SALMON

Creamy leek and shallot sauce, celeriac mash

Fish, Milk, Celery

SIDES ALL £5.25

Cauliflower and broccoli gratin

Milk, Gluten (Wheat)

Braised Red Cabbage

Sulphites, Milk

Pigs in blankets

Gluten (Wheat), Sulphites, Soya

DESSERTS

HOT CHOCOLATE AND PECAN PUDDING

Praline and honey ice cream

Gluten (Wheat), Nuts (Pecan), Milk, Eggs

BLACK FOREST GATEAUX

Black Cherry coulis, chocolate crumb and shard

Milk, Gluten (Wheat), Egg

MULLED CLEMENTINE TRIFLE (V)

Orange sponge and whipped cream

Gluten (Wheat), Soya, Egg, Milk

CHRISTMAS PUDDING (VE)

Frosted red currants, vanilla anglaise

Gluten (Wheat), Soya

HOMEMADE ICE CREAMS AND SORBETS

Eggs, Milk, Soya

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COLD DRINKS

Homemade Lemonade	£4.50
Homemade Ginger Beer	£4.50
Coca Cola/Diet Coke	£3.25
Fever Tree Tonics/Ginger Ale	£2.75
Still or Sparkling Water	£3.50

HOT DRINKS

Latte	£3.50
Cappuccino	£3.25
Espresso	£2.75
Double Espresso	£3.25
Espresso Macchiato	£3.00
Americano	£3.25
Flat White	£3.50
Mocha	£3.75
Hot Chocolate	£3.50
Add Syrup shot	£0.75
(Caramel/sugar free Vanilla/Hazelnut)	

**Decaffeinated or Milk alternatives available on request*

WORKER BEE SPECIALITY TEAS

£3.25

English Breakfast
Earl Grey
Green Tea
Moroccan Mint
Fruit Burst

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DRINKS MENU

NON ALCOHOLIC COCKTAILS

£7.25

HURRICANE

Passionfruit & spiced orange blended with our homemade faux rum

Longbottom Virgin Mary

Spiced Tomato juice with a dash of hot sauce & Vegan Worcester *celery*

WINTER WONDERLAND

Dry Dragon kombucha and Seedlip spice 94, with grenadine & vanilla

SPICED BERRY ICED TEA

An infusion of fruit tea with cherry, cinnamon & spiced pumpkin

PEAR TREE

Seedlip Garden 108 combined with spiced pear, ginger ale & AquaFaba

SEEDLIP

£7

Non-Alcoholic spirit made from ancient distillation methods and natural botanicals.

GARDEN 108 SERVED WITH FEVER TREE CLASSIC TONIC

A fresh, herbal blend of peas & traditional garden herbs including rosemary, thyme & spearmint

SPICE 94 SERVED WITH FEVER TREE GINGER ALE

A complex blend of aromatic Jamaican Allspice berry & cardamom, with a bright citrus finish

GROVE 42 SERVED WITH FEVER TREE MEDITERRANEAN TONIC

A sophisticated, bright, citrus, blend of orange, lemon, lemongrass & ginger with a dry finish

REAL KOMBUCHA

£5.75

A variety of sparkling non-alcoholic drinks made from hand-picked tea from small gardens all around the world.

DRY DRAGON

Made from Dragon Well green tea, from Longjing in China. Citrusy & fresh with delicate notes of grapefruit & sweet lemons

ROYAL FLUSH

Made from delicate First Flush Darjeeling teas, from Northern India. Fresh and Bright with notes of rhubarb & gooseberry.