



'Tis The Season.

Celebrate this festive season with us at **Daffodil**. Gather your nearest and dearest for a memorable Christmas experience filled with seasonal cheer, delicious food, and cosy moments.

Enjoy winter-warming drinks by the fireplace or indulge in our specially curated three-course festive menu.

Make it truly special with a private function in our Windsor Room – an elegant first-floor dining room featuring a grand banquet table, perfect for parties of up to 20 guests. The ideal space to host the office Christmas party, or get all the family together for a truly special festive celebration.

Festive Menu.

3 courses from £39.95



Image courtesy of VisitWales

Allergies & Intolerances

If you have an allergy or intolerance, please let us know before ordering. Our allergen guide lists all 14 of the most common allergens for each dish on our menu. We have strict procedures in place for preparing orders, however due to the busy nature of our kitchens, we cannot always guarantee that dishes are totally free from allergens. Please see our allergen guide below for more information or ask your server.



Scan for allergen &
dietary information.
daffodilcardiff.co.uk/menu

www.daffodilcardiff.co.uk

3 Course Menu 39.95

Starter, Main & Dessert

(Some dishes subject to additional supplementary charge)

Starters.

Honey Roasted Parsnip Soup V VEO NGO

Made with Bydafau Woodland Honey. Served with Alex Gooch seeded sourdough & parsnip crisps.

Duck & Pistachio Rilette

Shredded slow roasted duck with rosemary. Served with pear chutney, cornichons & toasted sourdough.

Seafood Cocktail NG

Crayfish tails, prawns & avocado in a Marie Rose sauce, topped with a twist of salmon.

Pig In Blanket

Sausage meat wrapped in smoked bacon. Served with a rocket salad and a wholegrain mustard & Bydafau Woodland Honey glaze.

Spiced Apricot Scallops NG (+4.00 supplement)

Pan-fried king scallops with a ginger, chilli & apricot cream sauce.

Mains.

Slow-Cooked Pork Belly NG

Rolled belly pork with French beans, truffle dauphinoise & Bordelaise sauce.

Pembrokeshire Turkey Breast

Hand-carved Pembrokeshire turkey breast with pork sage & onion stuffing, chipolata pigs in blankets, duck fat roast potatoes, Bydafau Woodland Honey roasted parsnips, lemon & tarragon carrots, Brussels sprouts & leek gratin with our homemade gravy.

Pan-Fried Seabass Fillet NG

With sautéed new potatoes, leeks & baby spinach in a prosecco & lobster sauce.

Mushroom Bourguignon V VE

Slow cooked mixed mushrooms in red wine, baby onions & vegan bacon served with chantenay carrots & potatoes purée.

8oz Sirloin Steak NG (+5.00 supplement)

Locally sourced Welsh beef. Served with a baked portobello mushroom, roasted cherry vine tomatoes, watercress, triple-cooked chips & béarnaise sauce.

Juicy Marbles Thick Cut Fillet V VE (+5.00 supplement)

Plant-based thick cut fillet. Served with a baked portobello mushroom, roasted cherry vine tomatoes, watercress, triple-cooked chips & chimichurri.

Desserts.

Snowball Smash V

Meringue pieces, cranberry, blackcurrants & crème de mûre, crunchy amaretti & cinnamon whipped cream.

Winter Spiced Brûlée NG

Set vanilla cream, infused with star anise, cinnamon, ginger & nutmeg topped with poached clementines.

Bailey's Cheesecake V

Creamy cheesecake with Bailey's Irish Cream with a buttery biscuit base topped with a white chocolate shard.

Welsh Sorbet Selection V VE NG

Mario's mango sorbet, coconut sorbet & passionfruit coulis.

Welsh Cheese Board V (+4.00 supplement)

Caws Cenarth black sheep cheese, Caws Cenarth Perl Las blue cheese, Caws Cenarth mature cheese with leeks & Pant-Ys-Gawn goats cheese. Served with a selection of Cradoc's oat cakes, grapes, celery & pear chutney.

Drinks Packages.

Beer/Cider Package 6 Bottles: 28.00 / 12 Bottles: 55.00

Choose from: Corona Extra (4.5% ABV) / Old Mout Berries & Cherries (4.0% ABV) / Old Mout Kiwi & Lime (4.0%) / Peroni 0% (0.0% ABV) / Peroni Gluten Free (5.0%) / Old Mout Berries & Cherries Alcohol-Free Cider (0.0% ABV)

House Wine Package 3 Bottles: 60.00 / 6 Bottles: 100.00

Choose from: Hutton Ridge Chenin Blanc (Swatland, South Africa) / Hutton Ridge Shiraz (Swatland, South Africa) / Pinot Grigio Rosato IGT Capriano (Veneto, Italy)

Prosecco Package 3 Bottles: 85.00 / 6 Bottles: 165.00

ERA Organic Prosecco DOC (Veneto, Italy) [Organic, light & fresh with hints of white peach, green apple, lemon & floral notes]

V Vegetarian / VE Vegan / VEO Vegan on request /

NG Non-gluten / NGO Non-gluten on request

(Non-gluten refers to dishes made without gluten. Cross contamination is possible.)

For allergen info, see DaffodilCardiff.co.uk





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