



'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.



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

Festive Menu.

3 courses from £39.95



Snowball Smash

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.

www.daffodilcardiff.co.uk

3 Course Menu 39.95

Starter, Main & Dessert

(Some dishes subject to additional supplementary charge)

Starters.

Roasted Parsnip, Apple & Chestnut Soup V VEO NGO

Velvety parsnip and apple soup topped with toasted chestnut crumb and crispy sage. Served with warm sourdough.

Brecon Gin Cured Salmon

Delicately cured salmon with pickled cucumber ribbons, juniper dressing and vibrant dill oil.

Confit Duck Croquettes

Crispy confit duck croquettes served with spiced plum ketchup and a bright winter herb salad.

Braised Pork Cheek

Melt-in-the-mouth pork cheek on silky celeriac purée, finished with a Gwynt y Ddraig Welsh Cider, thyme and wholegrain mustard jus.

Mains.

Pan Roasted Cod Loin NG

Perfectly roasted cod loin with smoked haddock velouté and our leek and potato Welsh cake.

Hand Carved Pembrokeshire Turkey Breast

Traditional Welsh turkey with a pork sage & onion stuffing, chipolata pigs in blankets and rich gravy. Served with duck fat roasted potatoes, Bydafau Woodland honey roasted parsnips, Brussels sprouts, Teifi cheese leek gratin and lemon tarragon carrots.

Slow Roasted Pork Belly

Crisp-topped pork belly with spiced red cabbage, leek & potato Welsh cake and Gwynt y Ddraig Welsh Cider, thyme and wholegrain mustard jus.

Maple Roasted Squash, Chestnut & Sage Wellington V VE

A golden plant-based Wellington filled with maple roasted squash and chestnuts, served with a mulled wine jus and winter greens.

8oz Sirloin Steak NG (+5.00 supplement)

With béarnaise or peppercorn sauce, roasted cherry vine tomatoes, baked Portobello mushroom and triple-cooked chips finished with Halen Môn rosemary sea salt.

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

Plant-based steak, served with chimichurri, roasted cherry vine tomatoes, baked Portobello mushroom and triple-cooked chips finished with Halen Môn rosemary sea salt.

Desserts.

Snowball Smash

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

Winter Spiced Brûlée

Silky vanilla cream infused with star anise, cinnamon, ginger & nutmeg. Topped with poached clementines.

Bailey's Cream Posset

A smooth Bailey's set cream with chocolate crumb & Aberffraw shortbread.

Welsh Sorbet Selection

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

Welsh Cheese Board (+4.00 supplement)

Caws Cenarth black sheep cheese, Caws Cenarth Perl Las blue cheese, Smoked Caerphilly cheese & 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

Prosecco Spumante Doc Borgo Alato (Veneto, Italy) [Delicate, complex bouquet with fruity notes of peach and green apple with secondary notes of acacia and lilac. Fresh and light on the palate.]

 Vegetarian /  Vegan /  Vegan on request /
 Non-gluten /  Non-gluten on request

(Non-gluten refers to dishes made without gluten. Cross contamination is possible.)
For allergen info, see DaffodilCardiff.co.uk



Sample menu - some dishes/recipes may be subject to change.



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