

FESTIVE GRAZING

PRIX FIXE MENU

2 courses **£39** | 3 courses **£48**



TO START

BUTTERNUT SQUASH & SAGE SOUP (V, GF)

MAINS

ROAST TURKEY & SMOKED BACON ROULADE (GF)

sage & onion stuffing, dauphinoise potato, seasonal vegetables, roasting jus, cranberry sauce

or

SWEET POTATO & RED ONION MARMALADE TART (V, GF)

confit garlic & rosemary braised potato, seasonal vegetables, mushroom jus

DESSERTS

MINI PROFITEROLE TOWER (VE)

vanilla cream, chocolate fudge, shortbread, dark chocolate sauce

or

DARK CHOCOLATE TRUFFLE BROWNIE TORTE (V, GF)

passion fruit coulis

V - Vegan | VE - Vegetarian | GF - Gluten Free



A 12.5% discretionary service charge will be added to all bills. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager

GRAZE
AT HILTON CARDIFF

FESTIVE GRAZING SUNDAY – THURSDAY

Available from 23rd November to 3rd January



TO START

BUTTERNUT SQUASH & SAGE SOUP (V, GF) - £11

MAINS

ROAST TURKEY & SMOKED BACON ROULADE (GF) - £30

sage & onion stuffing, dauphinoise potato, seasonal vegetables, roasting jus, cranberry sauce

SWEET POTATO & RED ONION MARMALADE TART (V, GF) - £25

confit garlic & rosemary braised potato, seasonal vegetables, mushroom jus

DESSERTS

MINI PROFITEROLE TOWER (VE) - £11

vanilla cream, chocolate fudge, shortbread, dark chocolate sauce

DARK CHOCOLATE TRUFFLE BROWNIE TORTE (V, GF) - £10

passion fruit coulis

V - Vegan | VE - Vegetarian | GF - Gluten Free



A 12.5% discretionary service charge will be added to all bills. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager

GRAZE
AT HILTON CARDIFF

PARTY NIGHTS AT GRAZE

3 course Festive Feast **£65 per person**

TO START

BUTTERNUT SQUASH & SAGE SOUP (V) (GF)

MAINS

ROAST TURKEY & SMOKED BACON ROULADE (GF)

sage & onion stuffing, dauphinoise potato, seasonal vegetables, roasting jus, cranberry sauce

or

SWEET POTATO & RED ONION MARMALADE TART (V) (GF)

confit garlic & rosemary braised potato, seasonal vegetables, mushroom jus

DESSERTS

MINI PROFITEROLE TOWER (VE)

vanilla cream, chocolate fudge, shortbread, dark chocolate sauce

or

**DARK CHOCOLATE TRUFFLE
BROWNIE TORTE (V) (GF)**

passion fruit coulis

V - Vegan | VE - Vegetarian | GF - Gluten Free

A 12.5% discretionary service charge will be added to all bills. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager

GRAZE
AT HILTON CARDIFF

CHRISTMAS EVE AT GRAZE

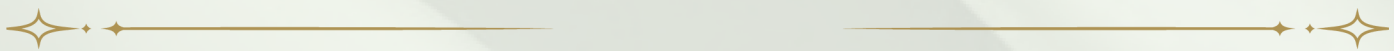
Enjoy **2 courses for £41** or **3 courses for £49**
Available 12-9pm



NIBBLES

MARINATED GORDAL & KALAMATA OLIVES (V)

SOURDOUGH BREAD & SALTED BUTTER (VE)



STARTERS

LEEK & POTATO SOUP (VE)

Welsh rarebit on sourdough toast

CHICKEN LIVER PARFAIT

apple & cider chutney, toasted brioche

SEVERN & WYE SMOKED SALMON

traditional garnish

HONEE ROASTED BEETS & FIGS (V)

stripe, golden & red beetroots, vegan feta, rocket

V - Vegan | VE - Vegetarian | GF - Gluten Free



A 12.5% discretionary service charge will be added to all bills. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager

GRAZE
AT HILTON CARDIFF

CHRISTMAS EVE AT GRAZE

Enjoy **2 courses for £41** or **3 courses for £49**
Available 12-9pm

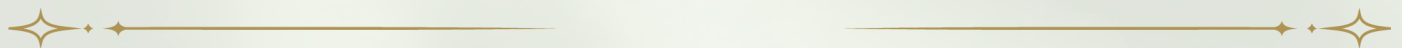


MAINS

ROAST TURKEY & SMOKED BACON ROULADE (GF)
sage & onion stuffing, dauphinoise potato, seasonal veg, roasting jus, cranberry sauce

ROASTED BEEF SIRLOIN
Yorkshire pudding, horseradish sauce, duck fat roast potatoes, red wine roasting jus

SWEET POTATO, CHICKPEA & CARMELISED ONION TART (V, GF)
braised potato, seasonal veg, sage jus



DESSERTS

WARM CHRISTMAS PUDDING (VE)
brandy butter ice cream

DARK CHOCOLATE TRUFFLE BROWNIE TORTE (V, GF)
passion fruit coulis

WELSH CHEESE BOARD (VE)
selection of local cheeses



v - Vegan | VE - Vegetarian | GF - Gluten Free | A 12.5% discretionary service charge will be added to all bills. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager

GRAZE
AT HILTON CARDIFF

CHRISTMAS DAY AT GRAZE

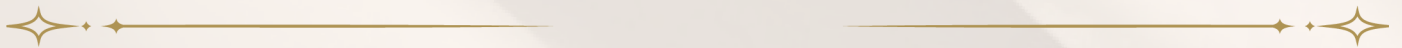
3 course Festive Feast & Nibbles
£110 per adult | £80 per child



NIBBLES

MARINATED GORDAL & KALAMATA OLIVES (V)

SOURDOUGH BREAD & SALTED BUTTER (VE)



STARTERS

LEEK & POTATO SOUP (VE)

Welsh rarebit on sourdough toast

CHICKEN LIVER PARFAIT

apple & cider chutney, toasted brioche

SEVERN & WYE SMOKED SALMON

traditional garnish

HONEE ROASTED BEETS & FIGS (V)

stripe, golden & red beetroots, vegan feta, rocket



v - Vegan | VE - Vegetarian | GF - Gluten Free | A 12.5% discretionary service charge will be added to all bills. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager

GRAZE
AT HILTON CARDIFF

CHRISTMAS DAY AT GRAZE

3 course Festive Feast & Nibbles
£110 per adult | £80 per child

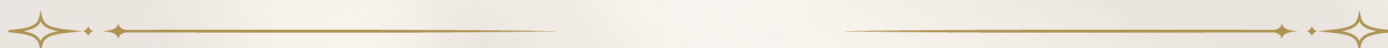


MAINS

ROAST TURKEY & SMOKED BACON ROULADE (GF)
sage & onion stuffing, dauphinoise potato, seasonal veg, roasting jus, cranberry sauce

ROASTED BEEF SIRLOIN
Yorkshire pudding, horseradish sauce, duck fat roast potatoes, red wine roasting jus

SWEET POTATO, CHICKPEA & CARMELISED ONION TART (V) (GF)
braised potato, seasonal veg, sage jus



DESSERTS

WARM CHRISTMAS PUDDING (VE)
brandy butter ice cream

DARK CHOCOLATE TRUFFLE BROWNIE TORTE (V) (GF)
passion fruit coulis

WELSH CHEESE BOARD (VE)
selection of local cheeses



v - Vegan | VE - Vegetarian | GF - Gluten Free | A 12.5% discretionary service charge will be added to all bills. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager

GRAZE
AT HILTON CARDIFF

NEW YEAR'S EVE AT GRAZE

3 courses for £75 pp

Drink & nibbles on arrival & bubbles at midnight

NIBBLES

MARINATED GORDAL &
KALAMATA OLIVES (V)

ALEX GOOCH SOURDOUGH BREAD
& HALEN MON SALTED BUTTER (VE)

STARTERS

LEEK & POTATO SOUP (VE)

Welsh rarebit on toasted Alex Gooch sourdough bread

SEVERN & WYE SMOKED SALMON
traditional garnish

CHICKEN, APRICOT & PANCETTA TERRINE
apple & cider chutney, toasted brioche

V - Vegan | VE - Vegetarian | GF - Gluten Free

A 12.5% discretionary service charge will be added to all bills. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager

GRAZE
AT HILTON CARDIFF

NEW YEAR'S EVE AT GRAZE

MAINS

225G VALE OF GLAMORGAN SIRLOIN STEAK

grilled tomato, confit field mushroom & watercress, chunky chips, peppercorn sauce

BAKED FISH & LEEK PIE WITH SNOWDONIA BLACK BOMBER MASH

hake, salmon, smoked haddock & king prawn, creamy leek sauce

SWEET POTATO AND RED ONION MARMALADE TART (V, GF)

confit garlic & rosemary braised potato, seasonal vegetables, mushroom jus

DESSERTS

WARM CHRISTMAS PUDDING (VE)

toffee sauce, clotted cream ice cream

DARK CHOCOLATE BROWNIE TORTE (V, GF)

passion fruit coulis

WELSH CHEESE BOARD (VE)

quince jelly, wafers & biscuits

v - Vegan | VE - Vegetarian | GF - Gluten Free | A 12.5% discretionary service charge will be added to all bills. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager

GRAZE
AT HILTON CARDIFF