



Coleg
Gwent

Morels Restaurant

2024/25



www.coleggwent.ac.uk/morels

WELCOME TO MORELS RESTAURANT

Our trainee chefs are as passionate about food as you are, so indulge yourself as our students prepare and serve delicious meals.

Enjoy traditional and regional dishes prepared with the freshest ingredients in our relaxing and friendly restaurant, Morels.

There is always something to tempt; from light starters through to hearty mains and sumptuous, indulgent puddings.

Excellent service and exceptional value combine with delectable dishes and an extensive wine list to create a charming dining experience.



Our award-winning students

When they're not in the restaurant, kitchen or classroom, you'll often find our students taking part in skills competitions not only does this help improve their skills but also raises self-esteem to help them become the confident catering professionals of the future.



Coleg Gwent are affiliated with The Chef's Forum, holding Academy status which gives our learners access to industry chef masterclasses, visits and work experience within the hospitality industry.

We cater for special diets, please let us know of your requirements when making your reservation, we will be happy to cater for your needs.

Suitable for:

V= Vegetarian diet on our menus

All menus are subject to change without notice.

OPENING HOURS

We are open Tuesday, Wednesday, Thursday and
Friday lunchtimes, arrival 12.00pm for 12.15pm
sittings, closing at 2pm

Tuesday dinner 6.45pm arrival for 7pm sitting.
Carriages 9pm

Bar licensed from 12pm – 2pm and 7pm – 8.30pm, non-alcoholic
drinks are served before this time

Why not join us with your family and friends
We can cater for 2-38 persons

Please note we only accept card payment



2 course £14.00

3 course £16.00

Includes complimentary tea, coffee



Call 01495 333496

Email: morels@coleggwent.ac.uk

MENUS

Tuesday 8th October – Friday 11th October
Tuesday 15th October – Friday 18th October

Soup of the day (V)

Marinated chicken goujons, roasted garlic mayonnaise
Smoked salmon mousse, cucumber, Melba toast

Beer battered fish of the day, triple cooked chips, minted crushed peas
Beef, onion, ale pie, rich gravy

Roasted butternut squash & cumin risotto (V)

Rice pudding, orange marmalade (V)

Pear and frangipane tart, Chantilly cream (V)
Chilled chocolate fondant, espresso caramel (V)

Tuesday 22nd & Wednesday 23rd October
Tuesday 5th – Friday 8th November
(Closed 24th – 25th October)

Soup of the day (V)

Roasted spiced falafel, hummus, flatbread, ginger, chilli & garlic dressing (V)
Smoked mackerel pate, pickled beetroot, horseradish, garlic crostini

Fish of the day, beurre noisette, caper sauce, samphire
Chicken supreme, mushroom & tarragon cream sauce
Pumpkin, beetroot, celeriac Pithivier, light warm spiced sauce (V)

Steamed sponge pudding, stem ginger syrup, double cream (V)
Bonfire apple crumble, crème anglaise (V)
Caramelised bananas, rum & caramel sauce, honeycomb, vanilla ice cream (V)

MENU

Tuesday 12th November – Friday 15th November
Tuesday 19th November – Friday 22nd November

Soup of the day (V)

Pan seared belly pork, honey & soy dressing, egg noodles
Pear, walnut & Perl Las salad, honey & lemon dressing, bitter leaves (V)

Baked fish pie, parsley sauce

Chicken Kiev

Creamy Mushroom Tagliatelle (V)

Apple tarte tatin, vanilla ice cream (V)

Jam Roly poly, crème Anglaise (V)

Chocolate & hazelnut meringue roulade, raspberry coulis (V)





CHRISTMAS MENU

TUESDAY 26TH NOVEMBER TO
WEDNESDAY 18TH DECEMBER

TUESDAY TO FRIDAY LUNCH 12 NOON ARRIVAL
TUESDAY DINNER 6:45 PM ARRIVAL

£27 PER PERSON LUNCH
£27 PER PERSON DINNER

Creamy mushroom & miso soup (V)
Twice baked cheese soufflé, apple & celeriac, walnut salad
Arancini, sriracha mayonnaise
Ham hock & cornichon terrine, Melba toast

Roasted turkey, pigs in blankets, traditional trimmings, roast gravy
Pan-fried salmon, pesto & herb crust, lemon butter sauce, new potatoes
Pork chop, prune, Armagnac cream sauce, wholegrain mustard, crushed potatoes
Beetroot & squash Pithivier, thyme jus (V)

Roast potatoes, roast parsnips, roast carrots, pan-fried sprouts
with pancetta, savoy cabbage

Christmas pudding, brandy sauce (V)
Vanilla Pannacotta, mulled wine syrup (V)
Chocolate & orange profiteroles, dark chocolate sauce (V)
Welsh cheese selection, chutney, Savoury biscuits (V)

Mince pies and coffee

MENUS

Tuesday 14th January – Friday 17th January
(No evening service Tuesday 14th January)
Wednesday 22nd – Friday 24th January
(Closed Tuesday 21st January)

Soup of the day (V)

Asian style chicken stir fry, egg noodles

Smoked haddock fishcake, poached egg

Herb crusted fish of the day, creamed watercress sauce

Carvery roast of the day, traditional accompaniments

Sweet potato, chickpea Thai curry, rice noodles (V)

Bakewell tart, crème Chantilly (V)

Liquorice crème brûlée (V)

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Tuesday 28th January – Friday 31st January
Tuesday 4th February – Friday 7th February
(No evening service Tuesday 28th January and 4th February)

Soup of the day (V)

Marinated chicken goujons, roasted garlic mayonnaise

Smoked salmon mousse, cucumber, Melba toast

Beer battered fish of the day, triple cooked chips, minted crushed peas

Beef, onion, ale pie, rich gravy

Roasted butternut squash & cumin risotto (V)

Rice pudding, orange marmalade (V)

Pear and frangipane tart, Chantilly cream (V)

Chilled chocolate fondant, espresso caramel (V)



MENU

BE MY VALENTINE

TUESDAY 11TH FEBRUARY – FRIDAY 14TH FEBRUARY

Tomato & basil soup (V)

Warm goat's cheese & beetroot tartlet, seasonal leaves

Dill & gin salmon gravadlax, cornichons

Thai style Salmon en papilote

Supreme Chicken, mushroom & Marsala cream sauce

Braised rice stuffed peppers, Indian spices, fruity curry sauce (V)

Berry Pavlova, raspberry coulis (V)

Choux swans, white chocolate & lemon (V)

Chocolate tart, Crème Chantilly (V)



MENU

WALES CYMRU

TUESDAY 18TH FEBRUARY – FRIDAY 21ST FEBRUARY

TUESDAY 4TH MARCH – FRIDAY 7TH MARCH

(No evening service Tuesday 4th March)

(Closed half term 25th – 28th February)

Cawl

Faggot bonbon, red onion chutney

Buck rarebit, homemade tomato sauce (V)

Pan fried Trout, samphire, leek, Perl Las sauce

Roast pork from the Carvery, roast lava bread gravy

Glamorgan sausage, onion relish (V)

Bara Brith bread & butter pudding, Penderyn sauce (V)

Merlyn chocolate mousse (V)

Welsh cheese selection, fruit, nuts, savoury biscuits (V)





MENU

SPRINGTIME IN PARIS

TUESDAY 11TH MARCH – FRIDAY 14TH MARCH

TUESDAY 18TH MARCH – FRIDAY 21ST MARCH

(No evening service Tuesday 11th and 18th March)

French onion soup, crouton (V)

Deep fried brie, mixed leaves, cranberry sauce

Chicken liver parfait, red onion marmalade, toasted brioche

Fish of the day en papillote

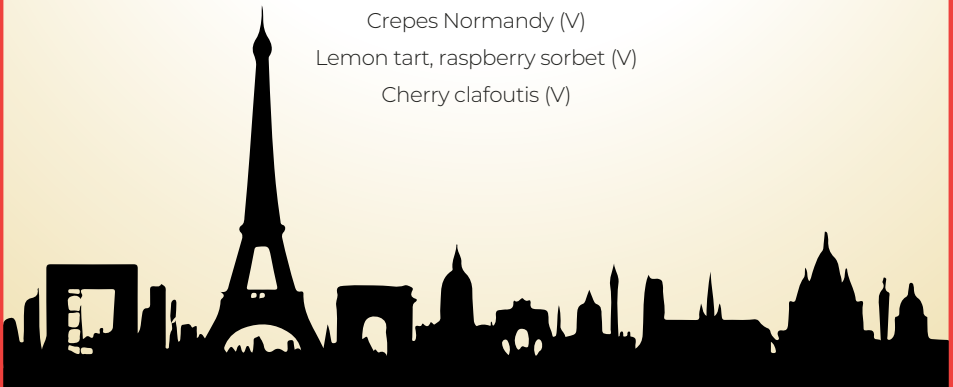
Chicken chasseur

Rustic bean cassoulet (V)

Crepes Normandy (V)

Lemon tart, raspberry sorbet (V)

Cherry clafoutis (V)





MENU

ITALIAN TRATTORIA

TUESDAY 25TH MARCH – FRIDAY 28TH MARCH

TUESDAY 1ST APRIL – FRIDAY 4TH APRIL

(Closed 2nd April)

Minestrone soup

Anti pasti, olives, selection of cured meats, focaccia bread

Mushroom & truffle arancini, olive tapenade (V)

Fish of the day Puttanesca

Lasagna al Forno, seasonal salad

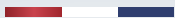
Linguine Pomodoro (V)

Tiramisu (V)

Vanilla Pannacotta, amaretto biscuits (V)

Orange polenta cake, lemon ice-cream (V)





MENU

AMERICAN DINER

TUESDAY 8TH APRIL – FRIDAY 11TH APRIL

TUESDAY 6TH MAY – FRIDAY 9TH MAY

(No evening service Tuesday 6th May)

(Closed Easter Break 15th April – 2nd May)

Sweetcorn & prawn fritters, sweet chilli sauce
BBQ chicken wings
3 bean Chilli, sour cream & chive, cornbread (V)

Crab and sweetcorn chowder, cornbread
6oz American beef burger, brioche bun, onion rings
Mac 'n' cheese, tomato salsa, garden salad (V)

Skin on fries, Coleslaw

Mississippi mud pie (V)
Baked apple pie, vanilla ice cream (V)
Buttermilk pancakes, blueberries, maple syrup (V)





MENU

GREEK TAVERNA

TUESDAY 13TH MAY – FRIDAY 16TH MAY

TUESDAY 20TH MAY – FRIDAY 23RD MAY

(No evening service Tuesday 13th and 20th May)

Feta, olive, sun dried tomato tart (V)

Koftedes (Greek meatballs) couscous

Chicken souvlaki skewers, tzatziki, pitta bread

Fish of the day, black olive and tomato sauce

Moussaka

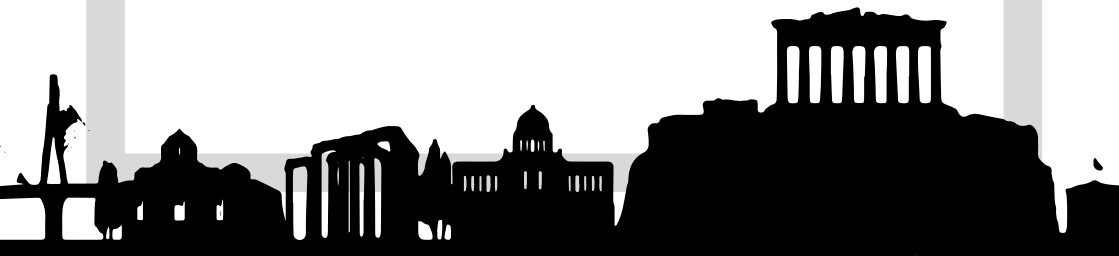
Greek salad (V)

Garlic green beans with lemon, pitta bread

Rizogalo (Rice pudding) with rose water (V)

Apricot milopita, cinnamon custard (V)

Apple & date filo parcels, butterscotch sauce, candied walnuts (V)





**Coleg
Gwent**

DIRECTIONS TO MORELS RESTAURANT

BY CAR

From Risca

Pass the college entrance until you reach the traffic lights. At the traffic lights turn left. Turn second left into Cobden Street and follow this road until you reach the college entrance, turn left into college car park, C block is in front of you. Morels Restaurant is on the first floor.

From Newbridge

Head south onto A467, after approximately 4 miles turn onto B4591. Turn right at the traffic lights (railway bridge on your left) and follow the directions above.

From M4 junction 24

Follow signs to Rogerstone. First roundabout second exit onto A467. At fourth roundabout turn onto the B4591. Turn right at first junction into Crosskeys. At traffic lights turn right. Turn second left into Cobden Street, follow this road until you reach the college entrance, turn left into college carpark, C block is in front of you. Morels Restaurant is on the first floor.

BY TRAIN

Railway station is opposite college entrance with regular trains to Ebbw Vale and Cardiff.

BY BUS

A frequent bus service operates from Newport and Blackwood to outside the college.

Morels Restaurant, Coleg Gwent Crosskeys Campus,
C Block, Risca Road, NP11 7ZA

Mae'r dudalen hon ar gael yn y Gymraeg

Contact Us

01495 333496

Email: morels@coleggwent.ac.uk
(Croesawn alwadau yn Gymraeg)



www.coleggwent.ac.uk/morels

