



Social Events Menu – Price on Request

Starter

Freshly made Soup of the day with Rustic Bread (V)

Prawns encased in Smoked Salmon on a bed of watercress, with chives & balsamic glaze

Baked red onion chutney and Caerphilly cheese tart, watercress, sun blush tomatoes and balsamic glaze (V)

Homemade ham hock & pea terrine, watercress, piccalilli & ciabatta

Poached pear & blue cheese cheesecake with cranberry puree, rocket, blue cheese honey & walnut ice-cream (**supplement £1.50**)

Main Course

Oven roasted Welsh sausages and crispy onions on a bed of mustard mashed potato

Minted Welsh Lamb Cutlets, minted Jus with Dauphinoise potatoes (**supplement £2.00**)

Potted Welsh beef bourguignon served with balsamic braised red cabbage and Dauphinoise potatoes

Roast fillet of sea bass in cream of prawn and caper sauce

Filo Parcel filled with Mediterranean Vegetables, Olives & Feta (V)

Portobello mushroom, red onion chutney, Welsh goats cheese and parmesan crisp (V)

Served with potato & seasonal vegetables

Desserts

Lemon Glazed Tart with fresh berries & cream

Eton Mess

Blueberry cheesecake served with berry compote & Tuille biscuit

Brioche bread & butter pudding with custard

Welsh Cheese Board (**Supplement £2.00**) Grapes, Chutney and Crackers

Organiser please select 3 starters, 3 main courses (1 to be vegetarian if required) and 3 desserts for your party. Each guest to choose from organiser selection – pre order and table plan needed to ensure smoothness and efficiency in service.