



## **Bronze Menus**

**Please choose one menu for all guests.**

*Vegetarian & Special Diets can be catered for with no additional charges*

### **Menu 1**

**Quinoa, avocado and halloumi salad**

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**Breast of chicken, lardons of bacon and white wine cream sauce**

Served with seasonal vegetables roast and boiled potatoes

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**Lemon meringue pie**

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**Tea/Coffee and chocolate mints**

**£24.50** per person

### **Menu 2**

**Pea soup, watercress, crème Fraiche**

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**Roast Turkey, chipolata sausage, seasoning & pan jus**

Served with seasonal vegetables roast and boiled potatoes

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**White chocolate and Baileys choux buns**

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**Tea/Coffee and chocolate mints**

**£24.50** per person

*If a choice menu is required please discuss with the banqueting co-ordinators and add a supplement of £1.50 per person onto each menu.*



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### **Menu 3**

**Chicken Liver Parfait, onion marmalade and toasted crostini**

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**Slow cooked Beef cheeks, Yorkshire Pudding & red wine jus**

Served with seasonal vegetables roast and boiled potatoes

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**Apple and blackberry crumble serve with hot custard**

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**Tea/Coffee and chocolate mints**

**£25.00** per person

### **Menu 4**

**Tomato & mozzarella salad, pesto and spring onion salsa**

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**Fillet of Salmon, coriander and lime sauce**

Served with heirloom vegetables fondant and boiled potatoes

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**Raspberry vanilla cheesecake, berry compote**

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**Tea/Coffee and chocolate mints**

**£25.00** per person

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## **Silver Menu Selector**

Please choose one starter, one main course and one dessert for all guests.

If a choice menu is required please discuss with the banqueting co-ordinators and add a supplement of £1.50 per person, per starter, main and dessert, onto each menu.

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### **Wild garlic Mushrooms and sourdough**

**Leek and potato Soup, snipped chives, blue cheese crostini  
Pear and walnut salad served with crisp greens and parmesan  
Mini homemade fishcake with asparagus and hollandaise sauce**

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### **Cornfed Chicken Breast with Merlot white wine, caper sauce**

**Breast of duck, braised red cabbage & rich rosemary jus**

**Roast shoulder of pork, Ty Gwyn apple cider sauce**

**Herb encrusted cod, tomato sauce**

Served with seasonal vegetables roast and boiled potatoes

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### **Pear frangipane served with clotted cream**

**Fluffy chocolate mousse with a white chocolate ganache**

**Spiced Rubarb and orange pudding with hot custard**

**Profiterole and salted toffee Ice cream finished with hazelnut**

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Tea/Coffee and chocolate mints

**£28.00** per person

***Ewenny Road, Bridgend, CF35 5AW TEL: 01656 668811***



## **Gold Menu Selector**

Please choose one starter, one main course and one dessert for all guests.

If a choice menu is required please discuss with the banqueting co-ordinators and add a supplement of £1.50 per person, per starter, main and dessert, onto each menu.

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**Roast butternut squash soup served with coconut and chilli**  
**Tian of crab, pickled samphire, avocado mayo and rocket**  
**Pan fried duck, watermelon and pomegranate salad**  
**Roasted king oyster mushroom, tahoon cress oil with mushroom crisp**

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**12hr braised lamb shoulder pea and mint puree with duchess potatoes**  
**Roast striploin of beef, encrusted with sea salt & herbs, red wine jus**  
**Fillet of cod, with chorizo and white bean casselouet**  
**Roasted guinea fowl, chanterelles potato fondant rich jus**

Served with seasonal vegetables and boiled potatoes

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**Classic vanilla panna cotta, white chocolate ganache and shortbread**  
**Date, banana and rum crumble with crème anglaise**  
**Caramelised pear, apple and caramel tart**  
**Selection of Welsh & continental cheeses, grapes, celery, savoury biscuits & apple chutney**

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Tea/Coffee and chocolate mints

**£29.50** per person