



Bronze Menus

Please choose one menu for all guests.

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

Menu 1

Duo of Melon

With a citrus sorbet

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

Served with seasonal vegetables roast and boiled potatoes

White chocolate and Baileys choux buns

Tea/Coffee and chocolate mints

£22.50 per person

Menu 2

Pea & ham soup with crème Fraiche

Roast Turkey, chipolata sausage, seasoning & pan jus

Served with seasonal vegetables roast and boiled potatoes

Lemon meringue pie

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.



Bronze Menus

Please choose one menu for all guests.

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

Menu 3

Chicken Liver Parfait, onion marmalade and toasted crostini

Traditional Roast Beef, Yorkshire Pudding & red wine jus

Served with seasonal vegetables roast and boiled potatoes

Penderyn Bread & Buttered Pudding

served with hot custard

Tea/Coffee and chocolate mints

£25.00 per person

Menu 4

Tomato & mozzarella salad, pesto and spring onion salsa

Fillet of Salmon, coriander and lime sauce

Served with heirloom vegetables fondant and boiled potatoes

Raspberry vanilla cheesecake, berry compote

Tea/Coffee and chocolate mints

£25.00 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.



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.

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

**Creamy garlic Mushrooms in a creamy sauce served on toasted 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**

**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

**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**

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.

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

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

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

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

Tea/Coffee and chocolate mints

£29.50 per person

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