

# **Bronze Menus**

## Please choose one menu for all guests.

Dietary requirements can be catered for with no additional charges.

## <u>Menu 1</u>

#### 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

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White Chocolate & Strawberry Choux Buns

£25.00 per person

<u>Menu 2</u>

### Minted Pea Soup with Crème Fraiche

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Roast Loin of Pork with Sage & Apricot Stuffing, Crispy Crackling & A Rich Pan Jus

Served with Seasonal Vegetables & Roast and Boiled Potatoes

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Lemon Meringue Pie with Citrus Coulis

£27.00 per person

If a choice menu is required, an additional charge of £1.50 per person will be applied for 1 extra option per course.

# Heronston Hotel and Spa

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<u>Menu 3</u>

Penderyn Chicken Liver Parfait, Onion Marmalade & Toasted Crostini

Traditional Roast Beef, Yorkshire Pudding & red wine jus

Served with seasonal vegetables roast and boiled potatoes

Chocolate Orange Brioche Bread & Buttered Pudding Served with Hot Custard

£27.50 per person

## <u>Menu 4</u>

Tomato & mozzarella salad, pesto and spring onion salsa

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Fillet of Salmon, Coriander & Lime Cream Sauce

Served with heirloom vegetables fondant and boiled potatoes

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Raspberry vanilla cheesecake, berry compote

£27.50 per person

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### Please choose <u>one</u> starter, <u>one</u> main course and <u>one</u> dessert for all guests.

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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

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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 Snowdonia Orange Pudding with hot custard White Chocolate & Baileys Cheesecake with a Milk Chocolate Sauce

£31.00 per person

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Roast butternut squash soup served with coconut cream and chilli Tian of crab, pickled samphire, avocado mayo and rocket Pan fried duck, watermelon and pomegranate salad Roasted king oyster mushroom, clear broth & tian of spinach & mushroom

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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 cassoulet Roasted guinea fowl, chanterelles potato fondant, redcurrant jus

Served with seasonal vegetables and boiled potatoes

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Classic vanilla panna cotta, white chocolate ganache and shortbread Rhubarb & Cherry Kirsch Crumble with Crème Anglaise Caramelised pear, apple and caramel tart Selection of Welsh & continental cheeses, grapes, celery, savoury biscuits & apple chutney

£32.50 per person

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