



Bronze Menus

Please choose one menu for all guests.

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

Menu 1

Fan of melon with berry compote

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

Served with seasonal vegetables roast and boiled potatoes

Lemon Tart, Chantilly Cream

Tea/Coffee and chocolate mints

£21.00 per person

Menu 2

Cream of vegetable soup, golden croutons

Roast Turkey, chipolata sausage, seasoning & pan jus

Served with seasonal vegetables roast and boiled potatoes

Profiteroles, chocolate sauce

Tea/Coffee and chocolate mints

£22.00 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.



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Menu 3

Chicken Liver Parfait, onion marmalade and toasted crostini

Roast Beef, Yorkshire Pudding & pan gravy

Served with seasonal vegetables roast and boiled potatoes

Apple pie, hot custard

Tea/Coffee and chocolate mints

£23.50 per person

Menu 4

Tomato & mozzarella salad, balsamic glaze

Fillet of Salmon, vermouth & dill sauce

Served with seasonal vegetables roast and boiled potatoes

Baked vanilla cheesecake, citrus compote

Tea/Coffee and chocolate mints

£24.00 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.

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**Sauté mushrooms, garlic cream sauce, pastry case
Leek and potato Soup, snipped chives, crispy croutons
Classic Caesar salad, anchovies, garlic croutons & pancetta
Thai fish cake, sweet chilli sauce**

**Cornfed Chicken Breast with Merlot red wine, mushroom & tomato sauce
Breast of duck, braised red cabbage & rich berry jus
Pork Loin, 'Ty Gwyn' apple cider cream sauce
Herb encrusted cod, lemon & herb butter**

Served with seasonal vegetables roast and boiled potatoes

**Plum tart, Chantilly cream
Vanilla Panacotta, caramelized orange segments
Bara brith bread & butter pudding, hot custard
White chocolate ice-cream, brandy snap basket & strawberry coulis**

Tea/Coffee and chocolate mints

£26.50 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 onto each menu.

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Pea & ham hock soup

Smoked salmon & seafood parcel, lime & dill crème fraiche

Chicken & duck terrine, tomato & onion chutney

Red onion & goat's cheese tart

Welsh lamb rump, rosemary & currant reduction

Roast striploin of beef, encrusted with sea salt & herbs, red wine jus

Fillet of sole, prawn & lobster bisque

Lemon & thyme roasted baby poussin, creamed savoy cabbage, pancetta

Served with seasonal vegetables roast and boiled potatoes

Crème Brulee

Snowdonia sponge pudding custard

Dark & white chocolate truffle, Raspberry compote

Selection of Welsh & continental cheeses, grapes,

celery, savoury biscuits & apple chutney

Tea/Coffee and chocolate mints

£28.00 per person