

Bronze Menus

Please choose one menu for all guests.

Dietary requirements 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 Bailey's choux buns

£25.00 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

£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.



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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

O Destract Designation

Penderyn Bread & Buttered Pudding

served with hot custard

£27.50 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

£27.50 per person

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Silver Menu Selector

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

Dietary requirements 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 Rhubarb and orange pudding with hot custard

Profiterole and salted toffee Ice cream finished with hazelnut

£31.00 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.



Gold Menu Selector

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

Dietary requirements 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 cassoulet
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

£32.50 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.