

Function Menu 1

Vegetable Soup

Salad Caprice

with freshly torn basil leaves and olive oil

Trio of Melon with seasonal fruits

served with crème fraise

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Braised Lamb Shank

With mashed potatoes and creamed leeks and with Jus

Panfried Delice of Salmon

Set upon a Spinach and baby baby onion compote and encircled with Bernaise sauce

Roasted Aubergine

with a tomato & Olive sauce and braised fennel bulb

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Raspberry Crème Brule

with Frosted Berries

Plum and Chocolate Strudel

with Vanilla cream

Selection of Welsh Cheeses & Biscuits

Inclusive price: £ 16.95 per person

Function Menu 2

Cream of Leek & Potato Soup

Duck & Orange Pate

served with red onion marmalade

Melon with strawberries

served with a mint syrup

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Chicken Chasseur

served with onions and mushrooms in a red wine jus accompanied by boiled rice

Roast Beef

with roast potatoes and Yorkshire pudding

Stuffed Capsicum

filled with savoury rice and tomato coulis

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Creamy Rice Pudding

served with a dash of honey

Cheese Cake

with a berry garnish

Chocolate Pudding

Inclusive price: £ 16.95 per person

Tea or coffee £1.50 per person

Tea or coffee and mints £1.75 per person

The above function menus are offered to parties or groups of ten or more people. Menu choices are to be provided at least 7 days prior to the day of requirement. A non refundable deposit of £100.00 is required to secure the booking.

We are pleased to cater for vegetarian and any special dietary requirements.

Function Menu 3

Carrot & Orange Soup

Grilled Goats Cheese

Set upon pesto laced with cherry tomatoes

Trio of Melon with seasonal fruits

served with crème fraise

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Raspberry Sorbet

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Noisettes of Lamb

Set upon grilled asparagus and laced with a wild mushroom jus

Duo of Grilled Sea Bass & Lemon Sole

With a herb risotto and chervil butter

Chicken Chasseur

served with onions and mushrooms in a red wine sauce with boiled rice

Vegetable Strudel

with a sweet tomato & Spinach compote laced with Saffron oil

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Chocolate Marquise

with white chocolate sauce

Baked Lemon Tart

With a raspberry coulis & Vanilla Ice cream

Baked Fresh Fruit Salad

Served in its own juices, presented in foil

Inclusive price: £ 19.95 per person

Function Menu 4

Wild Venison Terrine

with roasted strawberry compote and cinnamon twil

Pan Fried Scallops

with a black pudding scone and hollandaise sauce

Asparagus & Pear Terrine

set with rocket leaves and a citrus crème fraise

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Champagne Sorbet

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Chicken Supreme

Served with Apricot and a creamed mash and Red Pepper compote

Medallions of Beef

with roasted banana shallots and Rosemary jus

Pan Fried Hake Steak

with braised fennel, wild mushrooms laced with a chilli sauce

Mediterranean Vegetable Pasta

baked with pine nuts and served with a crisp side salad

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White Chocolate Parfait

with a chocolate sauce

Strawberry Mousse

with a minted coulis

Chocolate Bread & Butter Pudding

with banana ice cream

Selection of Cheese & Biscuits

Inclusive price: £ 24.95 per person

Tea or coffee £1.50 per person

Tea or coffee and mints £1.75 per person

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