



Menu £42.95 per person

- Starters -

Choice of Soup from our list
Brie & red onion tart, rocket, basil dressing
Chicken pate, house chutney, sourdough
Poached & Smoked Salmon rilette, dill crème fraiche

upgrade your starter for a £2 supplement per person

Confit chicken & herb terrine, piccalilli
Serrano ham, feta melon, Welsh honey, crack pepper
Smoked salmon, new potato salad, grain mustard dressing
Tomato & mozzarella bruschetta, pesto
Ham hock terrine, pickled veg, garlic aioli

- Mains -

Roast chicken breast served with a choice of wild mushroom sauce, White wine & dill cream sauce, Plum tomato & basil , Thyme & port or Grain mustard & parsley

Dill & lemon baked salmon, white wine cream sauce

Grilled gammon loin steak, grain mustard sauce

Roast pork loin, apple sauce, cider jus

Served with seasonal vegetables and your choice of dauphinoise, herb crushed new potato's, fondant or mash potato.

upgrade your main for an added supplement per person per dish:

Braised beef, sweet onion & merlot sauce £3.50
Sage & onion stuffed chicken, pan roast gravy £3.50
Brie stuffed chicken, serrano ham, confit garlic cream sauce £4
Welsh Lamb rump, thyme jus £5
Baked cod, Welsh rarebit, chardonnay cream sauce £5
Pan fried Hake, caper & prawn butter sauce £5
Seared duck breast, blackberry jus £8



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- Desserts -

Raspberry cheesecake, berry compote
Chocolate brownie, chantilli cream, chocolate sauce
Tarte au citron, crushed meringue
Custard tart, fresh berries
Duo of chocolate cheesecake

upgrade your dessert for an additional £2 per person

Sticky toffee pudding, vanilla ice cream, caramel sauce
Salted caramel cheesecake, toffee sauce
Apple & blackberry crumble, custard
Pear & almond frangipane, crème anglaise
Cherry Bakewell tart
Mini profiterole tower, chocolate sauce
Chocolate Fondant, white chocolate ice cream
Tiramisu torte
Vanilla crème brulee, shortbread biscuit

Served with Tea, coffee and chocolate mints

Add mini Welsh cakes, salted caramel fudge or chocolate truffles for £0.50 per person.



- Vegetarian & Vegan Menu -

- Starters -

Choice of soup from the menu.

Roasted red onion, sun blushed tomato & Basil Bruschetta
Leek & smoked cheese arancini, garlic aioli

- Mains -

Spiced sweet potato & lentil cake
Wild mushroom & tarragon risotto cake
Grilled aubergine, ratatouille
Beetroot, olive & tomato tart

- Desserts -

Sticky toffee pudding, Vegan ice cream
Chocolate orange tart, berry compote
Chocolate brownie, orange sorbet



- Upgrades -

- Canapes £5 per person (2 per person)
- Sorbet course £3 (see sorbet menu)
- Welsh cheese plate £8
- Welsh cheese board £5 (table of 10 £50)
- Welsh cheese table £3.50 per person (minimum of 50 people)

Drinks Upsells;

Mobile Cocktail Bar:

- 2 Flavours (160 drinks)= £1,120
- 4 Flavours (320 drinks)= £2,240

Flavours: Espresso Martini, Passionfruit Martini, Pink Martini, Strawberry Daiquiri

Gin & Tonic Bar - £7.50 per person.

Minimum 50 people - Max 150

Tanqueray & 2 flavoured gins. Double Dutch Mixers. Selection of garnishes.

Grey Goose Spritz Bar - £8 per person.

Minimum 50 people - Max 180

Choose 2

Strawberry, Lemongrass & Soda

Watermelon, Basil & Soda

White Peach, Rosemary & Soda

Grey Goose & a choice of mixer

Winter Warmer £7 per person (October to January)

(Minimum 50 people)

Hot Cranberry Mojito or Mulled Wine

Late night snacks:

- Mixed sandwich platters £6
- Bacon rolls £10
- Hot dogs £10
- Meat platter, breads, olives £15
- Selection of pizza £15



Small pates /bowls /nibbles - £25 per person

Salads - choose 2:

Tomato mozzarella, pesto
Thai beef noodle salad
Chicken Caesar salad
Grilled med veg salad, halloumi croutons
Orzo pasta salad, marinated feta
Penne pasta, sun blushed tomatoes, bocconcini
Potato salad, crispy bacon
Asian slaw

Mains - choose 4:

Welsh lamb stew
Fish & chips, crushed peas, tartar sauce
Chicken, leek & smoked bacon pie
Smoked bacon & chilli jam croquette
Rarebit arancini
Welsh sausage & mash
Culleys bacon & cheese burger
Bhaji burger, green chutney
Hog Roast sausage rolls, HP sauce
Braised beef, horseradish mash, crispy onions, jus
Braised Welsh beef pie
Welsh rarebit
Pan fried Hake, lemon & herb risotto
Roast pork, apple get, cream potato, black pudding crumb
Roast cauliflower, almond curry, coriander rice, naan



Small pates /bowls /nibbles - £25 per person

Add dessert £5 per person

Banoffee pie

Crème brulee, shortbread

Bread and butter pudding, custard

Apple & berry crumble

Cherry Bakewell

Lemon meringue

Chocolate profiteroles

Brownie bites

Chocolate doughnuts

Welsh cheese selection



- Canapé Menu -

Select two per person:

Herb Cured Salmon Chive Crème Fraiche.

Chicken Tikka Skewers.

Mini prawn cocktails.

Vegetables spring rolls, sweet chilli sauce.

Mini chicken & beef pie.

Mini Cheeseburger with Gherkin and Tomato Relish.

Mini Chicken Liver Pate, Plum Chutney.

Mini Wild Mushroom Quiche.

Mini Leek & Chive Quiche.

Mini Beef and Horseradish Yorkshire Pudding.

Mini sausage & mash.

Haggis balls

Mini Welsh rarebit.

Prawn toast, sweet chilli.

Hog roast sausage rolls, HP sauce.

Crispy white bait, tartar sauce.

Sweet potato falafel.



- Soup Menu -

Cream of Vegetable, Herb Croutons.

Roasted plum Tomato & Basil,

White onion & cider soup, gruyere cheese crouton.

Carrot & coriander soup, crème fraiche.

Cream of leek & potato soup, mini rarebit .

Mushroom & tarragon soup, truffle oil.

Minestrone soup, chive & garlic oil.

Celeriac & thyme soup, basil oil

Spiced butternut squash & lentil soup, chilli oil.

Welsh cawl.

Pea & mint soup, mint croutons.

Tomato & roasted red pepper soup, crème fraiche.

Sweet potato, coconut & sweet chilli soup,



Finger Buffet £22.50 per person

Selection of salads
Selection of filled breads
Tortilla chips & Dips
Spicy Wedges, Garlic Mayo

Add an additional three from the list below for £2.50 per person

Mini Cheeseburgers.
Southern fried Chicken goujons, ranch dressing .
Vegetable spring rolls, sweet chilli sauce. (ve)
Mini pies, HP sauce.
Tomato & mozzarella pizza.
Vegetable samosa, rita. (Ve)
Lamb kofta, tzatziki.
Chicken skewers, sweet chilli mayo.
Breaded mozzarella, tomato Salsa.
Fish goujons, tartar Sauce.
Mini pork pies.
Selection of Quiche.
Vegetable dim sum, soy dressing.
Sweet potato falafel bites. (Ve)
Hot and spicy chicken wings.
Waffle fries.

Add a seasonal mini dessert selection an additional £5 per person.



Sandwich Buffet £22.50 per person

Selection of filled breads

Fries, garlic mayo

Whole fresh fruit bowl

Add any items from our fork buffet menu for £2.50 per person

Add mini dessert selection £5 per person

- Fork Buffet £25 per person -

Please choose three from the below:

Welsh Lamb, vegetable & butterbean stew, herb new potatoes

Baked salmon, leek & mussel sauce

Braised chicken, Almond curry sauce, coriander rice

Grilled turkey escallop, topped with tomato mozzarella, sauté potato

Shepherd's pie, sweet potato mash

Cottage pie, parsley & horseradish mash

Chicken, bacon & leek pie, creamy mash

Beef lasagne, garlic ciabatta

Smoked haddock fishcake, crushed peas

Char sui pork, stir fry vegetables egg noodles

Sweet potato, lentil & chick pea curry, naan bread, poppadom's

Mediterranean vegetable pasta bake, parmesan crumb

All served with a selection of compound salads dressings & condiments



Buffet Upgrades

Add buffet starter for £5 per person:

- Starters -

Chefs soup & bread rolls.

Selection of meats & pates, pickles & condiments.

Smoked & poached fish board.

Selection of individual salads.

Add buffet seasonal dessert selection £5 per person