

## GALA DINNER MENUS

### MENU A

**£20.50 PLUS VAT PER PERSON**

#### STARTER

HOMEMADE TOMATO & BASIL SOUP SERVED WITH PETIT PAIN

#### MAIN COURSE

CHICKEN FILLET SERVED WITH A LIGHT, FINE HERB & WHITE WINE VELOUTE

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SEASONAL VEGETABLES

#### DESSERT

CHUNKY APPLE FLAN SERVED WITH FRESH CREAM

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#### COFFEE

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### MENU B

**£20.50 PLUS VAT PER PERSON**

#### STARTER

TRIO OF CHILLED MELON WITH SEASONAL FRUITS

#### MAIN COURSE

TRADITIONAL ROAST BEEF SERVED WITH YORKSHIRE PUDDING AND LASHINGS OF GRAVY

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SEASONAL VEGETABLES

#### DESSERT

CLASSIC STRAWBERRY CHEESECAKE

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#### COFFEE



## **MENU C**

**£24.50 PLUS VAT PER PERSON**

### **STARTER**

TRADITIONAL HOMEMADE CAWL SERVED WITH CRUSTY CELTIC BREAD

### **MAIN COURSE**

BRAISED LAMB SHANK SERVED WITH A MINT AND PORT SAUCE

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SEASONAL VEGETABLES

### **DESSERT**

LEMON POSSET SERVED WITH LASHINGS OF PENDERYN WHISKY CREAM AND SHORTBREAD

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### **COFFEE AND WELSH CAKES**

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## **MENU D**

**£25.50 PLUS VAT PER PERSON**

### **STARTER**

POACHED FRESH SALMON WITH A LIGHTLY SCENTED DILL CRÈME FRAICHE

### **MAIN COURSE**

LOIN OF PORK BRAISED IN A WELSH CIDER AND SAGE CREAM SAUCE

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SEASONAL VEGETABLES

### **DESSERT**

CRÈME BRULEE

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### **COFFEE AND MINTS**



## **MENU E**

**£28.50 PLUS VAT PER PERSON**

### **STARTER**

SMOKED BREAST OF CHICKEN SERVED ON MIXED LEAVES AND DRIZZLED WITH  
BALSAMIC VINEGAR DRESSING

### **MAIN COURSE**

ROAST BARBARIE DUCK BREAST SERVED WITH A RICH BERRY JUS

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SEASONAL VEGETABLES

### **DESSERT**

RASPBERRY AND WHITE CHOCOLATE BAVARIOS

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### **COFFEE AND MINTS**

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## **MENU F**

**£31.50 PLUS VAT PER PERSON**

### **STARTER**

SMOKED SALMON ACCOMPANIED WITH SALSA TOPPED CROSTINI

### **MAIN COURSE**

FILLET OF BEEF, CARAMELISED RED ONION MARMALADE AND A RED WINE AND  
MUSHROOM SAUCE

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SEASONAL VEGETABLES

### **DESSERT**

TRIO OF MINIATURE DESSERTS

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### **COFFEE AND PETIT FOURS**



## VEGETARIAN MAIN COURSES

MEDITERRANEAN VEGETABLES AND GOATS CHEESE TERRINE SERVED WITH SPICED RATATOUILLE  
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CAERPHILLY & LEEK TART  
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MUSHROOM RAVIOLI WITH A CHUNKY TOMATO AND BASIL SAUCE  
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NUT ROAST SERVED WITH SALSA

