

MAIN COURSES

Fillet of Usk Valley Poached Salmon

Served with new potatoes and steamed vegetables, with either a fresh tomato or white wine Sauce

The Classic French Chicken Marengo

Tender cubes of chicken, cooked in a tomato and herb sauce with black olives served with buttered pasta and garlic bread

Chef's Traditional Thai Green Chicken Curry

Tender cubes of chicken, cooked in Thai fish sauce with fresh coriander, basil, green chillies and coconut milk served with coconut rice

Fillet of Welsh Beef Stroganoff

Tender strips of beef fillet cooked in a creamy sauce with a hint of lemon and Brandy served with boiled rice

Braised Trio of Welsh Sausages

Three prime Welsh sausages, braised in a rich onion gravy served with creamy mashed potato topped with beetroot crisps and mini Yorkshire pudding

Spicy Moroccan Roasted Vegetable Tagine (V) (Ve)

A mix of oven-roasted aubergine, onions, sweet peppers and garlic, mixed with chick peas in a spicy tomato sauce served with couscous

Classic Italian Vegetable Lasagne Verdi (V)

Mediterranean roast vegetables cooked in a tomato based sauce layered between lasagne verdi and topped with a creamy Béchamel sauce served with fresh green salad

DESSERTS

Spiced poached pear with hot chocolate sauce and vanilla ice cream (V)

Warm sticky toffee pudding with caramel ice cream and caramel sauce (V)

Homemade lemon meringue pie, lemon sorbet and raspberry coulis (V)

Warm triple chocolate brownie, clotted cream and peppered strawberries (V)

A selection of seasonal fruits served with honey-scented Crème Fraiche (V)

Homemade chocolate Marquise, orange posset and mango sorbet served on a coriander crumb with a Tuille music note biscuit (V)

Trio of desserts – chocolate Marquise, lemon meringue pie and caramel ice cream (V)

Chocolate brownie with fruit sorbet (V) or (Ve)

Chocolate fudge cake with fruit sorbet (V) or (Ve)

Choose up to three main courses and one dessert

£34.95 per person

Our chef can prepare each dish for a minimum of 20 people.
Unless otherwise requested, your selection is split equally between your guests.

Vegetarian (V)
Vegan (Ve)

Our chefs are happy to discuss alternative dishes to suit your individual needs, specific dietary requirements and any allergies. All prices include VAT and apply to events held in 2019.
For events in 2020 or beyond, please allow for an increase in price.
On occasion, due to circumstances beyond our control, we may have to substitute an ingredient with similar items without prior notice. All food should be consumed within two hours of service.