

MAIN COURSES

Slow cooked rump steak braised in a rich red wine sauce and served with champ potato

Roast chicken breast stuffed with sun-blushed tomato mousse topped with fresh homemade pesto and served with potato rosti

Stir fried teriyaki Welsh beef, vegetable beansprouts and pak choi

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

Herbed cod fillet served on a crushed new potato cake and lemon buerre blanc

Herb-roasted aubergine stuffed with creamed spinach and finished with a wild mushroom fricassee served with fruit couscous (V)

Red lentil and sundried tomato curry in a spiced tomato sauce and served with coconut and almond rice (Ve)

DESSERTS

Baked warm dark Belgium chocolate fondant with clotted cream ice cream (V)

It's all lemon - French meringue, tart au citron, lemon baked cheesecake, lemon drizzle and sour lemon ice cream (V)

House Eton mess - mixed berries, strawberry mousse, vanilla pod ice cream and pistachio crumb (V)

Chocolate sensation - dark chocolate brownie, chocolate parfait and deep-fried chocolate ice cream (V)

Lemon and vanilla baked cheesecake with a rich cherry ice cream (V)

Chilled whole apple rhubarb crumble, stewed apple, rhubarb ice cream and crème anglaise (V)

Baked warm vegan dark Belgium chocolate brownie with soya ice cream (Ve)

Choose up to three main courses and one dessert

£35.95 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 2022.
For events in 2023 or beyond, please allow for an increase in price.

We serve Fairtrade ingredients and, where possible, we source from Welsh producers to reduce our carbon food footprint.

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.