

Gold Summer Menu



Starter

Tear & share garlic bread and rosemary focaccia
with a hot cheddar dip

Selection of homemade soups
*chunky tomato & rosemary served with a cream swirl, vegetable cawl, leek & potato
or a trio of soups, all served with baskets of warm rolls & welsh butter*

Creamy garlic mushrooms
with a puff pastry hat

Farmhouse paté
served with a beetroot relish and a crisp baby leaf salad

Chicken tikka skewer
served on a bed of rocket with a mint and yogurt dip

Vegetable spring rolls (ve)
served with a dressed side salad & sweet chilli sauce



Main Course

Mother's traditional roast
beef, chicken, pork or turkey with appropriate accompaniments

Entrecôte of pork french trimmed
served in a cider & apple cream sauce

Roulade of chicken filled with a wholegrain mustard & leek stuffing
served with a creamy mushroom sauce

Festival chicken
with a spicy apricot & liqueur sauce

Braised welsh beef steak
served in a rich red wine sauce

Chicken breast marinated in balsamic vinegar & garlic
served with a delicate jus

Country vegetable pie (ve & gf)
an individual pie filled with country vegetables topped with puff pastry, served with a vegetable gravy

Lentil & kale wellington (ve)
a rich blend of red lentils and kale wrapped in a flaky puff pastry, served with a vegetable gravy

*all meals are accompanied by three seasonal vegetables
roast potatoes & baby new potatoes and a traditional or vegetable gravy*



Dessert

Tangy lemon tart

served with crème fraîche

Traditional vanilla cheesecake

*served with a compote topping
strawberry, raspberry, or salted caramel*

Sticky toffee sponge pudding

served with hot custard

Traditional cream profiteroles

with chocolate sauce

Raspberry & white chocolate roulade (gf)

with a rosette of cream and raspberry coulis

Chocolate fudge cake (gf & df)

with a pouring cream



Tea, coffee & after dinner mints

served in cwrt clive

*Please choose one option from each course for all guests
and one alternative option for all dietary needs*

Evening Menu

Listed below are the buffet options included in your package, based on 100 guests. Additional evening guests beyond the 100 can be added—please speak with a team member for the latest pricing details.



Pizza buffet

*selection of pizzas made with a large variety of toppings
(individual requests welcome)*

Bacon rolls with chips

thick rashers of back bacon in a soft bread roll and chips

Curry and rice

served with popodoms and mango chutney

Sandwich buffet

*selection of cocktail sandwiches with a variety of fillings, welsh crisps and cocktail onions
with a selection of additional buffet items*



Please choose one of the above evening options