

Silver Winter Menu



Starter

Leek & potato soup

Chunky tomato & rosemary soup
with a cream swirl

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

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

all served with baskets of warm bread rolls & welsh butter



Main Course

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

Braised welsh beef steak
served in a rich red wine sauce

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

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 fruit coulis & cream rosette

Chocolate fudge cake (gf & df)
with a pouring cream

Blackcurrant delice (gf & ve)

Tea, coffee & after dinner mints
served in cwrt clive

Evening Menu

For an additional cost, you can add an evening buffet for a minimum of 70 guests, with a variety of options to choose from. Please consult a team member for the latest pricing details. The number of evening guests can also be increased.



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