

## **BANQUETING SELECTOR MENU 2009**

---

### **STARTERS**

Roasted Plum Tomato and Basil Soup	£5.25 per person
Leek and Potato Soup	£5.25 per person
Butternut Squash, Sweet Chilli and Coriander Soup	£5.25 per person
Parsnip and Apple Soup	£5.25 per person
Pearl Barley and Root Vegetable Broth	£5.25 per person
Trio of Seasonal Melon, Feta, Honey, Cracked Black Pepper	£5.50 per person
Feta, Baby Beetroot, Pine Nut and Rocket Salad	£5.75 per person
Classic Prawn Cocktail, Granary Bread	£6.00 per person
Buffalo Mozzarella, Plum Tomato and Rocket Salad	£6.50 per person
Chicken Liver Parfait, Grape Chutney, Toasted Sour Dough Bread	£6.50 per person
Parma Ham, Balsamic Vinegar Roasted Red Onion and Rocket Salad	£6.50 per person
Smoked Haddock, Welsh Rarebit, Plum Tomatoes	£6.50 per person
Marinated Swordfish, Mizzuna and Lime Salad	£7.00 per person
Smoked, Home Cured and Poached Salmon, Pea Shoot Salad, Honey and Grain Mustard Dressing	£7.00 per person

**Selections are limited to one per course**

## **BANQUETING SELECTOR MENU 2009**

---

### **MAIN COURSE**

Roasted Chicken Breast, Sage Stuffing, Duck Fat Roast Potatoes, Roasting Jus	£17.50 per person
Char Grilled Pork Loin Steak, Apple Mash, Grain Mustard Jus	£18.00 per person
Roasted Chicken, Pancetta and Parfait Ballontine, Fondant Potato, Roasting Jus	£18.50 per person
Slow Roasted Welsh Lamb Shank, Bubble 'n' Squeak, Rosemary Infused Jus	£19.50 per person
Roasted Rump of Welsh Lamb, Dauphinoise Potato, Roasting jus	£20.50 per person
Roast Sirloin of Welsh Beef, Yorkshire Pudding, Fresh Horseradish Sauce, Duck Fat Roast Potatoes, Roasting Jus	£21.00 per person
Pan Fried Medallions of Welsh Beef Fillet, Horseradish Mash, Wild Mushroom Jus	£22.00 per person
Poached Salmon, Char Grilled Asparagus, Hollandaise, Wild Rocket, Buttered New Potatoes	£17.00 per person
Lemon Sole Fillets, Warm New Potato and Spring Onion Salad, Caper and Lemon Dressing	£18.50 per person
Pan Fried Sea Bass Fillets, Sun Dried Tomato and Basil Mash, Salsa Verde	£20.00 per person

**Selections are limited to one per course**

## **BANQUETING SELECTOR MENU 2009**

---

### **VEGETARIAN OPTION**

Buffalo Mozzarella and Goat's Cheese Panzotti, Baby Spinach, Cherry Tomatoes	£16.00 per person
Gorgonzola Ravioli, Walnut Oil and Sherry Vinegar Dressing	£16.00 per person
Wild Mushroom Risotto, Truffle Oil	£16.00 per person
Grilled Welsh Goat's Cheese, Char Grilled Mediterranean Vegetables, Polenta	£16.00 per person
Feta, Baby Spinach, Roasted Red Pepper and Balsamic Vinegar Roasted Red Onion Pithvier	£16.00 per person
Sweet Potato, Green Lentil and Coconut Curry, Mango and Chilli Chutney, Naan Bread	

**Selections are limited to one per course**

## **BANQUETING SELECTOR MENU 2009**

---

### **DESSERTS**

Lemon, Raspberry and Blackcurrant Sorbets	£5.25 per person
Lemon Tart, Vanilla Mascarpone	£5.25 per person
Dark Chocolate Mousse, Amaretti Cookies	£5.25 per person
Pear and Frangipane Tart, Vanilla Ice Cream	£5.75 per person
Trio of Chocolate Mousse, Raspberry Coulis	£5.75 per person
Seasonal Berry and Champagne Trifle	£5.75 per person
French Apple Tart, Ginger Ice Cream	£6.00 per person
Crème Brulee	£6.25 per person
Sticky Toffee Pudding, Caramel Ice Cream	£6.25 per person
Selection of Cheese, Quince Jelly, Pickled Walnuts, Flavoured Wafers	£6.75 per person
Freshly Brewed Filter Coffee	£2.50 per person
Freshly Brewed Filter Coffee and Mints	£2.75 per person
Freshly Brewed Filter Coffee and Welsh Cakes	£3.25 per person
Freshly Brewed Filter Coffee and Petit Fours	£3.50 per person

**Selections are limited to one per course**

# BANQUETING SET MENUS 2009

---

## Menu 1

Roasted Plum Tomato and Basil Soup

~

Roasted Chicken Breast, Sage Stuffing, Duck Fat Roast Potatoes, Roasting Jus

~

Lemon, Raspberry and Blackcurrant Sorbets

~

Coffee and Mints

£30.00 per person

## Menu 2

Leek and Potato Soup

~

Roast Chicken, Pancetta and Parfait Ballontine, Fondant Potato, Roasting Jus

~

Dark Chocolate Mousse, Amaretti Cookies

~

Coffee and Mints

£31.00 per person

## Menu 3

Trio of Seasonal Melon, Feta, Honey, Cracked Black Pepper

~

Slow Roasted Welsh Lamb Shank, Bubble 'N' Squeak, Rosemary Infused Jus

~

Lemon Tart, Vanilla Mascarpone

~

Coffee and Mints

£32.00 per person

# BANQUETING SET MENUS 2009

---

## Menu 4

Chicken Liver Parfait, Grape Chutney, Toasted Sour Dough Bread

~

Pan Fried Sea Bass Fillets, Sun Dried Tomato and Basil Mash, Salsa Verde

~

French Apple Tart, Ginger Ice Cream

~

Coffee and Mints

£33.00 per person

## Menu 5

Smoked, Home Cured and Poached Salmon, Pea Shoot Salad,  
Honey and Grain Mustard Dressing

~

Pan Fried Medallions of Welsh Beef Fillet, Horseradish Mash, Wild Mushroom Jus

~

Trio of Chocolate Mousse, Raspberry Coulis

~

Coffee and Mints

£36.00 per person

## Menu 6 - Welsh Themed Menu

Home Local Cured Salmon, Welsh Honey and Mustard Dressing

~

Slow Roasted Welsh Lamb Shank, Bubble 'n' Squeak, Rosemary Infused Jus

~

Bara Brith Syllabub

~

Selection of Welsh Cheese, Flavoured Wafers, Quince Jelly

~

Coffee and Welsh Cakes

£37.00 per person