

# Function Menu A

## Starters

**Tomato and Basil Soup**

Served with a toasted baguette

or

**Homemade Chicken Liver Parfait**

Red onion chutney rustic bread

or

**Homemade Traditional Welsh Rarebit**

On toasted muffin tomato syrup

or

**Fan of Fresh Melon**

With fresh strawberries

## Main

**Roast Topside of Beef**

Served with Yorkshire pudding

or

**Roast Turkey Crown**

with traditional garnishes

or

**Oven Roasted Local Trout**

Sultana and almond butter

or

**Roasted Stuffed Pepper**

Stuffed with mushroom and  
Chive cous cous tomato sauce

## Desserts

**Homemade Hot Apple Pie**

with custard

or

**Homemade Lemon Curd Cheesecake**

With fresh raspberries

or

**Homemade Chocolate Tart**

berry compote

or

**Poached Pear in Red Wine**

Vanilla cream

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**Freshly Brewed Coffee**

£23.00 per person

*All main courses served with a panache of fresh vegetables  
roast and new potatoes.*

*Please select one starter, one main course and one dessert.*

*Vegetarian option to be ordered in advance.*

# Function Menu B

## Starters

Potato and Watercress Soup  
with herb croutons

or

Homemade Chicken and Chestnut Terrine  
tomato chutney toasted baguette

or

Melon and Pineapple Cappacio  
fresh blueberries homemade  
strawberry sorbet

or

Red Onion and Perl Las Cheese Tart  
watercress and cucumber salad

or

Oven Roasted Salmon Steak  
cucumber mayonnaise dressed leaves

## Main Courses

Pan Fried Sirloin Steak  
horseradish dauphinoise  
potatoes red wine jus

or

Oven Roasted Chicken Breast  
leek mousse wrapped in smoked  
bacon parmentier potatoes

or

Grilled Fillet of Cod  
grilled asparagus, citron  
butter new potatoes

or

Homemade vegetable Lasagne  
smoked cheese glaze  
potato wedges

## Desserts

Homemade Tiramisu  
Served with cream

or

Homemade Profiteroles  
Chocolate sauce

or

Homemade Individual Strawberry Tart  
Gingerbread ice cream

or

Homemade Baileys and White Chocolate Cheesecake  
Fruit coulis

Freshly Brewed Coffee

Welsh Cheese Platter £2.75 Supplement

£27.00 per person

*All main courses served with a panache of fresh vegetables.*

*Please select one starter, one main course and one dessert.*  
*Vegetarian option to be ordered in advance.*

# Function Menu C

## Starters

*Homemade Minestrone  
with cheese crouton*

*or*

*Homemade Salmon & Tiger Prawn Tart  
citrus & rocket salad*

*or*

*Confit of Organic Duck Leg  
with pistachio mayonnaise*

*or*

*Welsh Goats Cheese Wrapped in Filo  
on creamed leeks & port syrup*

*or*

*Tropical Fruit Platter  
with elderflower sorbet*

## Main Courses

*Roast Rack of Welsh Lamb  
with leek potato cake  
& cranberry jus*

*or*

*Oven Roasted Pork Fillet  
Welsh smoked cheese  
sauce boulangere potato*

*or*

*Grilled Whole Plaice  
anchovy butter  
new potatoes*

*or*

*Saute Wild Mushroom & Leeks  
served in a cheese basket  
With a herb cream sauce*

## Desserts

*Trio of Welsh Cheese Platter  
With wafer biscuits*

*or*

*Homemade Chocolate Mousse  
Brandy snap basket*

*or*

*Homemade Lemon Tart  
Strawberry coulis*

*or*

*Grilled Figs Mascapone Cheese  
Port syrup*

*Freshly Brewed Coffee  
Served with petite fours*

*£32.00 per person*

*All main courses served with a panache of fresh vegetables.*

*Please select one starter, one main course and one dessert.*

*Vegetarian option to be ordered in advance.*