

Menu 1: £25

Your Choice of Homemade Soup

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Roast Breast of Chicken

Sage and Shallot Stuffing, Roasted Potatoes, Rich Gravy  
Served with a Selection of Seasonal Vegetables

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White Chocolate and Raspberry Cheesecake, Raspberry Coulis

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Tea, Coffee and Mints

**\*\*Minimum of 80 Guests\*\***

### **Menu 2: £30**

Your Choice of Homemade Soup

Prawn Cocktail, Lemon Net, Granary Bread

Chicken Liver Parfait, Grape Chutney, Toasted Brioche

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Usk Valley Slow Cooked Woodland Pork Belly
Mash Potato, Crackling, Cider Sauce

Roast Usk Valley Chicken Breast,
Mustard Mash Potato, Woodland Garlic Mushrooms and White Wine Sauce

Roast Cod Loin, Herb Mash Potato, Prosecco Sauce

Wild Mushroom Risotto, Wild Rocket, Italian Hard Cheese, White Truffle Oil

(All Main Courses are served with Panache of Seasonal Vegetables)

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Dark Chocolate Torte, Clotted Cream

Vanilla Cheesecake, Raspberry Coulis

Apple and Raspberry Crumble, Warm Crème Anglaise

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Tea, Coffee and Mints

£5.00 Supplement per person will Apply for Choice Menu - All Prices Include VAT @ 20%
Prices Subject to Change in 2019

Menu 3: £35

Your Choice of Homemade Soup

Goats Cheese Tart with Red Wine Poached Figs

Severn and Wye Smoked Salmon Plate, Horseradish Crème Fraîche, Granary Bread, Lemon Net

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Shank of Welsh Lamb, Bubble and Squeak, Red Wine Jus

Usk Valley Free Range Chicken Breast Wrapped in Parma Ham and Stuffed with Mozzarella, Roast Potatoes

Beetroot Tortellini, Wild Rocket and Parmesan

Fillet of Salmon, Fondant Potatoes, White Wine Sauce

(All Main Courses are served with Panache of Seasonal Vegetables)

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Treacle and Wye Valley Honey Tart, Welsh Gold Ice Cream

Sicilian Lemon Cheesecake, Lemon Crème Anglaise

Salted Caramel Torte, Vanilla Mascarpone

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Tea, Coffee and Mints

### **Menu 4: £39**

Your Choice of Homemade Soup

Salad of Smoked Duck with Pearl Barley, Chicory and Pomegranates

Pant-ysgawn Goats Cheese and Truffle Honey Tart, Seasonal Leaf Salad

Red Wine Poached Figs

Severn and Wye Smoked Salmon Pillow

Baby Shrimp, Rich Seafood Sauce, Italian Leaf Salad, Lemon Net

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Roast Sirloin of Welsh Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Horseradish Sauce

Seared Sea Bass, Saffron Risotto, Gremolata and Fennel

Madgett's Farm Free Range Aylesbury Cross Duck Breast, Fondant Potato, Blackcurrant Jus

Caramelised Slow Roasted Red Onion Tart, Grilled Goats Cheese, Buttered Spinach, Chive Butter Sauce

(All Main Courses are served with Panache of Seasonal Vegetables)

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Italian Tiramisu

Cointreau Orange Liqueur Chocolate Torte, Clotted Cream

Red Velvet Cheesecake, Fruit Compote

Welsh and British Cheese Selection with Welsh Farm House Chutney, Artisan Crackers

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Tea, Coffee and Mints

**£5.00 Supplement per person will Apply for Choice Menu - All Prices Include VAT @ 20%
Prices Subject to Change in 2019**

Choice Of Home Made Soup

Cauliflower Soup, Parmesan Croutons

Roasted Butternut Squash Soup, Sweet Chilli and Coriander

White Onion and Almond Soup, White Truffle Oil

Roasted Vine Tomato Soup, Pesto Croutons

Leek and Potato Soup, Welsh Rarebit Croutons

Carrot and Orange Soup

French Onion Soup

Pea and Mint Soup

Wild Mushroom Soup, White Truffle Oil

Broccoli and Stilton Soup

Cheese Course

Selection of Welsh Cheeses with Tomato and Apple Chutney,
Flavoured Biscuits

£6.95 per person

Cheese Platter – Suitable for a Table of 10

£3.50 per person

**£5.00 Supplement will Apply for Choice Menu - All Prices Include VAT @ 20%
Prices Subject to Change in 2019**

We cannot guarantee that all of our dishes are 100% free from nuts, their derivatives or other allergens, and our menu descriptions do not contain all ingredients. Please enquire further if you have any particular allergy or requirement and our team of chefs are happy to cater for dietary requirements on request