

# PENCOED

HOUSE ESTATE • CARDIFF

## SPIROS

THE FINE DINING CATERERS

### STARTERS

Homemade Pate  
Greens, Chutney and Crusty Bread

Mushroom Pate (Vg)  
Greens, Chutney and crusty Bread

Spicy Parsnip Soup (V)  
Crème Fraiche and Coriander

Spiros Homemade Vegetable Soup (V & Vg)

Leek and Potato Soup (V & Vg)

Creamed and Peppered Garlic Mushrooms (V)  
French Bread Crouton

Goats Cheese Tartlet, Roasted Beetroot, Salad (V)



### MAINS

Roast of the Day

Beef and Yorkshire, Roast Turkey, Stuffing and Chipolata  
Roast Pork, Crackling and Stuffing, all served with a selection of Vegetables and Roast Potatoes

Roast Loin of Pork, Bubble and Squeak Potato Cake  
Panache of Vegetable, Calvados Sauce

Slow Roast Belly Pork, Mash Potato Cake  
Panache of Vegetable

Chicken Breast, Bonne Femme  
White Wine Mushroom Sauce, Mash Potato Cake, Selection of Vegetables

Braised Steak, Horseradish Mash  
Roast Parsnip, Selection of Vegetables

Vegetarian Trio  
Roast Veg Med Filo Parcel, Arancini, Half Stuffed Cous Cous Pepper  
Provencale Sauce

Mushroom Provencale, Tumeric Rice, Garlic and Herb Potatoes (V & Vg)

Three Bean Cassoulet with Orzo (V &Vg)



## DESSERTS

Strawberry Roulade, Garnish

Chocolate Fudge Cake, Strawberry Garnish

Lemon Tart, Raspberries and Cream

Mini Trio of Cheesecake  
Selection of Spiros Homemade Cheesecakes

Sticky Toffee Pudding or Apple Crumble  
Served with a Jug of Custard

Crème Brulee

Chocolate Brownie with Clotted Cream and Strawberries



Tea, Coffee & After Dinner Mints



## STARTERS

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 (£1.50 Supplement)

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 (£1.50 Supplement)

Toasted Focaccia & Sourdough Bread, Olives and Hommous  
served with Balsamic Vinegar & Olive Oil

Honey & Soy Chicken Skewers

served on a bed of Rocket with a Balsamic Dressing and Sesame Seeds

Poached Pear, Perl Las & Pecan Salad

served with a Mustard & Honey Dressing (£1.50 Supplement)



## MAINS

Mother's Traditional Roast

(Beef, Chicken, Pork or Turkey with appropriate accompaniments)

An Entrecôte of Pork French trimmed and served in a Cider & Apple Cream Sauce  
or Brandy & Peppercorn Sauce

A Roulade of Chicken filled with a Wholegrain Mustard & Leek Stuffing  
served with a Creamy Mushroom Sauce

Festival Chicken

(Supreme of 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

Vegetable Timbale & Arrabiata Sauce  
(Soft Brown Rice with Red Peppers and Mediterranean Spices in a Sundried Tomato Sauce)

All meals are accompanied by three seasonal vegetables & two potato dishes



DESSERTS

Raspberry & White Chocolate Roulade  
with a Rosette of Cream and Raspberry Couli

Cappuccino Roulade  
with a Rosette of Cream and Dusting of Coco Powder

Chocolate Fudge Cake with a Pouring Cream

Tangy Lemon Tart  
served with Crème Fraîche

Traditional Vanilla Cheesecake served with a Compote topping of your choice  
(Strawberry, Raspberry or Salted Caramel)

Individual Sponge Pudding  
(Jam, Sticky Toffee, Chocolate)  
served with Hot Custard

Orange & Passionfruit Tart served with a Rosette of Cream  
Irish Cream Profiteroles with Toffee Sauce



Tea, Coffee & After Dinner Mints