

# Standard Wedding Menu

*What sets us apart from most caterers is that all of our waiting staff are hand-picked and employed directly by us, We train our staff to Silver Serve and to be attentive yet unobtrusive.*

**From our standard menu you may choose the following:**

- A Starter
- A Main Course and a vegetarian alternative
- Three Vegetable Dishes
- Two Potato Dishes
- One Dessert

**Coffee, Tea & After Dinner Mints are included.**

**Please select one complete menu for the entire party.**

## Starter

Trio of Melon served with a Port & Berry Reduction  
Welsh Farmhouse Pâté served with a dressed Salad & Crisp Bread Rolls  
Prawn Salad served with a Marie Rose Sauce  
Greek Salad with Feta cheese, Kalamata Olives, dressed with Olive Oil  
Cawl Cennin  
(our own recipe vegetarian broth, with lots of finely chopped rounds of leek)  
Chunky Tomato & Rosemary Soup with a swirl of Cream  
Chef's favourite Stilton & Broccoli Soup  
Homemade French Onion Soup served with a Cheesy Croûton

## Main Course

Roast Topside of Welsh Beef, Yorkshire Pudding, Horseradish Sauce & English Mustard  
Balsamic Chicken  
(Chicken Breast marinated in Balsamic Vinegar & Garlic served with a delicate Jus)  
Roast Pembrokeshire Turkey with a Chipolata Sausage and Sage & Onion Stuffing  
Roast Loin of Pork & Apple Sauce  
Roulade of Beef  
(Beef and Pâté rolled and topped with a Puff Pastry Hat and served with a Madeira Sauce)  
Individual Ty Mawr Pie  
(cubes of Steak & Mushrooms in Red Wine Sauce with a crisp pastry top)  
Honey Roast Carmarthenshire Ham served with Creamy Parsley Sauce  
Roast Chicken, Sausage & Stuffing  
Chicken a la King with a Creamy White Wine Sauce  
Festival Chicken  
(supreme of chicken with a spicy apricot & liqueur sauce)

Our Chefs will cater to your guests with dietary specifications including those who are vegetarian, vegan and also those with food allergies. We will try to adapt where possible your chosen menu to suit, however if that is not possible we will offer alternatives.

Please Note

The Main Course is Silver Served to each guest with the vegetables and potatoes side dishes served to the table. The waiting staff will replenish until satisfied.

## Vegetable Dishes

Red Cabbage braised with garlic  
Honey Glazed Roast Carrots & Parsnips  
Cauliflower & Broccoli Florets  
Cabbage Caerdydd  
(white cabbage braised in tomatoes, onions, herbs and butter)  
Mashed Swede  
Petit Pois  
Baton Carrots  
Kenyan Beans

## Potato Dishes

Buttered New Potatoes  
Traditional Roast Potatoes  
Crushed Herb Potatoes  
(lightly crushed potatoes with olive oil, crème fraîche & fresh herbs)  
Creamed Potatoes  
Mustard Mashed Potato  
(with wholegrain mustard & cream)  
Potato Champ  
(Traditional Irish recipe with chives)  
Mediterranean Potatoes  
(Baby New Potatoes roasted in their skins with Olive Oil, Rosemary & Sliced Mixed Peppers)

## Dessert

Raspberry & White Chocolate Roulade  
Chocolate Fudge Cake with Pouring Cream  
Tart au Citron  
Lemon Meringue Pie  
Chocolate Marquise (Rich Chocolate Mousse on a Sponge base)  
Apple Pie  
Profiteroles with Chocolate or Toffee Sauce  
Cheesecake  
All served with a Cream Swirl and Fruit with Coulis  
Individual Sponge Pudding (Jam, Chocolate, Sticky Toffee)  
Homemade Crumble served with Hot Custard

Tea, Coffee & Chocolate Mints

**Children's Meals on all food and drink packages:**

- Up to 1yrs: No Provisions
- 1yrs to 10yrs: Half Price
- Over 11yrs: Full Price

**This menu is priced at £41.00 per person  
All prices quoted exclude VAT at the standard rate**

# **Wedding Menu A, B & C**

## **Wedding Menu A**

*Thai Fish Cakes served with a Thai Cucumber Salad*

*Slow Roasted Belly Pork with an Apricot and Chorizo Stuffing*

***Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes***

*A Trio of Desserts*

*Please select three choices from the Trio of Desserts list*

*Tea, Coffee & Welsh Fudge*

***This menu is priced at £48.00 per person***

## **Wedding Menu B**

*Roasted Red Pepper and Tomato Soup served with a Pesto Swirl*

*Braised Rib of Beef*

***Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes***

*Creamy Whisky & Ginger Cheesecake  
served with A Strawberry Fan & A Rosette of Cream*

*Tea, Coffee & Welsh Fudge*

***This menu is priced at £46.00 per person***

## **Menu C**

*Caesar Salad served with curls of Parmesan Cheese,  
French Bread Croûton, Oregano & a warm Granary Roll*

*Individual Beef Wellington served with Madeira Sauce  
(Fillet of Beef with a Duxelle of Mushroom & Pate wrapped in Puff Pastry)*

***Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes***

*Deville Chocolate Mousse served with crumbly Shortbread & Cream*

*Tea, Coffee & Petit Fours*

***This menu is priced at £58.00 per person***

***All prices quoted exclude VAT at the standard rate***

# **Wedding Menu D & E**

## **Menu D**

*Cream of Tomato & Rosemary Soup served with a Warm Granary Roll*

*Darnes of Freshly Poached Salmon served with fresh Lemon Mayonnaise & a Side Salad*

*Chicken Supreme wrapped in Bacon and stuffed with either Caerphilly Cheese and Leek or Chorizo & Sun-dried Tomatoes, served with a White Wine Sauce*

***Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes***

*Individual Vanilla Cheesecake topped with a Summer Fruit compote*

*Served with a Cream Rosette*

*Tea, Coffee & After Dinner Mints*

***This menu is priced at £50.00 per person***

## **Menu E**

*Avocado & Prawn Cocktail*

*A refreshing mix of fresh Avocado and King Prawns with a Fennel and Orange dressed salad, served in a martini glass*

*Chicken Roulade*

*A Roulade of Chicken filled with a Wholegrain Mustard & Leek Stuffing*

*Served with a Creamy Mushroom Sauce*

***Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes***

*Chocolate Amoretti Sensation*

*Amoretti biscuits laced with Brandy & Almonds, layered with chocolate cream, chocolate sauce and finished with fresh cream*

*Tea, Coffee & After Dinner Mints*

***This menu is priced at £42.50 per person***

***All prices quoted exclude VAT at the standard rate***

# ***Wedding Hog Feast***

## **Wedding Hog Feast (N)**

*The main course and dessert are served from a buffet table while everything else is served to the table.  
(This menu is based on 100 people)*

*Cawl Mamgu*

*(Granny's thick Vegetable Broth served with Chunks of Granary Bread)*

*The Whole Hog Spit Roast carved by our Chef*

*Chicken cooked with Wild Mushrooms & Onions in a White Wine Sauce*

*New and Roast Potatoes*

*Sage and Onion Stuffing*

*Medley of vegetables*

*Traditional Gravy*

*Tangy Sicilian Lemon Tart*

*Served with Crème fraîche & Fresh Fruit Coulis*

*Tea, Coffee & After Dinner Mints*

***This menu is priced at £42.00 per person***

***All prices quoted exclude VAT at the standard rate***

# **Seasonal Wedding Menus**

## **Spring Menu (J)**

*Pan fried Scallops with Lime & Coriander*

*Rump of New Season Welsh Lamb with a Minted Jus*

*A Medley of Spring Vegetables*

*New Potatoes*

*Individual Eton Mess*

*Tea, Coffee & After Dinner Mints*

***This menu is priced at £49.00 per person***

## **Summer Menu (K)**

*Poached Pear & Per Las Salad*

*with Pecan nuts, Watercress and a Balsamic Vinaigrette*

*Served with a basket of Warm Bread Rolls*

*Welsh Black Beef Burgers*

*Little Sirloin Steaks*

*Honey & Soy Chicken Skewers*

*Handmade Pork Sausages*

*New Potatoes*

*Green Salad*

*American Coleslaw*

*Watermelon & Red Onion Salad*

*Couscous with Roasted Summer Veg*

*Fresh Welsh Strawberries*

*served with clotted cream and a fan tail of Welsh Shortbread*

*Tea, Coffee & After Dinner Mints*

***This menu is priced at £44.00 per person***

***All prices quoted exclude VAT at the standard rate***

# **Seasonal Wedding Menus**

## **Autumn Menu (L)**

*Creamy Pumpkin Soup garnished with Toasted Pumpkin seeds  
served with a selection of seeded breads*

*Cumberland Sausage Ring  
on a bed of Mustard Mashed Potato*

*Braised Leeks in a Creamy Sauce  
Broccoli & Cauliflower Florets  
Braised Red Cabbage*

*Autumn Berry and Plum Crumble with Oats & Honey  
served with Creamy Vanilla Custard*

*Tea, Coffee & After Dinner Mints*

***This menu is priced at £40.00 per person***

## **Winter Menu (M)**

*Spicy Roasted Parsnip Soup  
served with chunks of Granary Bread and Welsh Butter*

*Homemade Individual Ty Mawr Pie  
(Steak & Mushrooms in Red Wine Sauce with a Puff Pastry top)*

*Roast Potatoes  
Creamy Mashed Potatoes  
Honey Roast Carrots & Parsnips  
Button Sprouts  
Cabbage Caerdydd*

*Premium Welsh Cheeseboard  
A selection of award winning cheeses from around Wales, with crisp biscuits, breads, and chutneys.*

*Tea, Coffee & After Dinner Mints*

***This menu is priced at £40.00 per person  
All prices quoted exclude VAT at the standard rate***

# **Welsh Wedding Menus**

## **Welsh Wedding Feast (G)**

***Served Buffet style without separate courses, although guests can have Starters, Main Course, Dessert & Cheese if they wish.***

***(This menu is based on a minimum of 70 guests)***

*Welsh Smoked Salmon*

*Poached Fresh Salmon*

*Seafood Salad with Cockles*

*Ogen, Honeydew & Water Melon*

*Rough Farmhouse Pate*

*The Whole Hog*

*(Spit roast at the table)*

*Bidding Pie*

*(This pie was traditionally prepared for Weddings on the Gower Peninsula. The specially appointed bidder (Gwahoddwr) sold small pieces of pie which had been made by the family to the guests and recorded the amounts paid. (Usually about 5/=). The young couple to set up home then used this money)*

*Glamorgan Pie*

*(Similar to Quiche)*

*Homemade Salads*

*Baby New Potatoes*

*Bara Brith*

*Stilton, Caerphilly & Pantysgawn cheeses, Celery, Grapes, traditional Breads & Welsh Oatcakes*

*Coffee, Tea & Welsh Fudge*

***This menu is priced at £62.00 per person***

***All prices quoted exclude VAT at the standard rate***

# **Welsh Wedding Menus**

## **Welsh Menu H**

*Smoked Salmon garnished with Dill and served with a Mixed Leaf Salad & Wholemeal Bread and Welsh Butter*

*Prosecco Sorbet in a sugared glass with a Mint garnish*

*Roasted Salt Marsh Lamb & Laverbread Stuffing topped with Puff Pastry  
(a blend of Onion, Mushroom, Breadcrumbs & local Seaweed making a beautiful stuffing)*

***Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes***

*Snowden Pudding*

*(Lemon & Lime Syllabub over vodka laced ginger biscuits with a sharp mango coulis)*

*Premier Welsh Cheeseboard*

*served with a selection of Rye and Soda Breads & accompanying Chutney. Presented on Welsh Slate platters.*

*Tea, Coffee & Homemade Fudge*

***This menu is priced at £58.00 per person***

***All prices quoted exclude VAT at the standard rate***



# **Welsh Wedding Menus**

## **Welsh Menu I**

*Cream of Laver Soup served with a Warm Granary Roll  
(A delicate but beautiful soup made from locally collected Kelp)*

*Chicken Liver and Brandy Parfait  
with salad, Crisp Bread, & Farmhouse Chutney*

*Welsh Black Beef served with Penderyn Whiskey Cream Sauce,  
Yorkshire Pudding, Mustard & Horseradish*

***Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes***

*Fresh Strawberries served in a Brandy-snap Basket with Clotted Cream & Shortbread  
Strawberries sourced from South Wales during the summer season*

*Premier Welsh Cheese Board  
served with a selection of Rye and Soda Breads  
& accompanying Chutney.  
Presented on Welsh Slate platters.*

*Tea, Coffee & Welsh Fudge*

***This menu is priced at £58.00 per person  
All prices quoted exclude VAT at the standard rate***

# ***High Tea Menu***

## **Savouries**

*A variety of crust-less sandwiches to include the following:*

*Smoked Salmon & Lemon Mayonnaise*

*Cucumber & Cream Cheese*

*Savoury Cheese & Spring Onion*

*Egg & Cress*

*Honey Roast Ham & Wholegrain Mustard*

*Slow Roasted Beef & Shredded Gherkin*

*And served with:*

*Mini Puff Pastry Selection (V)*

*Apple Topped Miniature Pork Pies*

*Sweet Chilli Chicken Skewers*

*Cocktail Sausage Rolls*

*Mini Quiche Bites (V)*

## **Sweet Treats**

*Traditional Sultana & Plain Scones*

*Served with Clotted Cream and Preserves*

*Lemon Drizzle Cake*

*Individual Victoria Sponge*

*Ultimate Chocolate Brownies*

## **To Drink**

*Percolated Coffee & Tea*

***This menu is priced at £40.00 per person***

***All prices quoted are exclusive to vat at the standard rate***

# ***Family Style Menu***

*If you would like a less formal wedding breakfast this is the menu for you. The family style service encourages sharing and conversation with platters served to the centre of each table for everyone to dig in, bringing the atmosphere of a family meal to your big day.*

## ***A Traditional Family Sized French Camembert***

*Baked & served in its own box with platters of Rye & Soda Breads, Crackers, Olives, Smoked Salmon Curls, Parma Ham, Houmous and Welsh Butter*

## ***Whole Roast Leg of Welsh Lamb encrusted with Rosemary & Mint***

*Pre-carved and presented to the centre of each table for guests to help themselves  
or*

## ***Whole Crusted Roast Sirloin of Welsh Beef served Medium/Well***

*Accompanied by*

*Traditional Roast Potatoes cooked in Duck Fat*

*Potato Champ (Traditional Irish recipe with chives)*

*Cauliflower au Gratin*

*Medley of Petit Pois & Green Beans*

*Roasted Root Vegetables*

*and Traditional Gravy*

## ***Plum & Mixed Wild Berry Crumble and a Rhubarb Crumble***

*Served to the centre of each table with Traditional Custard for guests to help themselves*

*Tea, Coffee & After Dinner Mints*

***This menu is priced at £50.00 per person***

***All prices quoted exclude VAT at the standard rate***

# ***Something with a Difference***

## **Sharing Starter**

*Sharing platters really create a great atmosphere, providing the perfect gateway for wine and conversation to flow, all whilst providing a tasty and filling feast.*

*Southern Fried Chicken  
Barbecue Chicken Wings  
Popcorn Chicken  
Tempura Prawns  
Onion Rings  
Mozzarella Sticks  
Garlic Mushrooms  
Garlic Bread  
Potato Wedges*

*with BBQ, Chilli & Mayonnaise Dips*

*This starter is served on platters to the centre of each table for guests to help themselves*

***Prices on request subject to Wedding Menu Selection***

## **Trio of Soups**

*Three soups of your choice served in individual demitasse cups*

***Prices on request subject to Wedding Menu Selection***

## **Chilled Soups**

*Chilled Gazpacho Soup*

*A refreshing summer soup of ripe Vine Tomatoes, Peppers and Onions  
served with a drizzle of Olive Oil and fresh Chives*

*Chilled Cucumber Soup with Yogurt*

*A delicate blend of Cucumber, Dill & Yogurt*

***Prices on request subject to Wedding Menu Selection***

# ***Great British Fish & Chips***

*Marinated Beetroot with Grilled Goats Cheese and Rocket Leaves*

*Traditional Beer Battered Cod Fillet*

*accompanied by*

*Fresh Double-Cooked Chips*

*Mushy Peas*

*Appropriate Sauces & Condiments*

*Individual Homemade Sherry Trifle*

*Sherry soaked Sponge, Fresh Fruit and Jelly layered with Custard  
and topped with lashings of Whipped Cream*

*Tea, Coffee & After Dinner Mints*

***This menu is priced at £43.00 per person***

***All prices quoted are exclusive of vat at the standard rate***

## ***Trio of Desserts***

*If you are struggling to decide upon a single dessert or you want to wow your guests at the end of a delectable meal, why not go for a trio of miniature desserts?*

*That way you don't have to worry about picking one dessert everyone will like and you can get really imaginative.*

***Choose 3 options from the list below:***

*Lemon Posset served in a Shot Glass*

*Deville Double Chocolate Mousse served in a Shot Glass*

*Profiteroles with Chocolate or Toffee Sauce*

*Tangy Tart au Citron*

*Rustic Chocolate Torte*

*Chocolate Fudge Cake*

*Apple Pie*

*Vanilla Cheesecake*

*(other flavours of cheesecake available on request)*

*Eton Mess*

*Strawberries, Shortbread & Clotted Cream*

*Vanilla Pannacotta with a Wild Berry Compote*

*Chocolate Brownie*

*Fruit Crumbles*

*Bitesize Sticky Toffee Pudding*

*Prosecco Sorbet (other flavours available)*

***Prices on request subject to Wedding Menu Selection***

# ***Vegan Wedding Menu***

## ***Vegan Wedding Breakfast***

*Fresh Watercress Soup  
served with Rustic Breads & Butter*

*Beetroot Wellington with a Vegetable Jus  
(A puff pastry tartlet filled with a mushroom duxelle. A marinated beetroot and tofu mix and topped with vegan cheese)*

*Accompanied by  
Roast & New Potatoes  
Braised Red Cabbage infused with Apple & Garlic  
Thyme Roasted Carrots  
Pea and Green Bean Medley*

*Trio of Desserts  
Indulgent Chocolate Brownies  
Prosecco Sorbet  
Blackcurrant Delice  
Served with a Rosette of Dairy-free Cream & Fruit Coulis  
Tea, Coffee & After Dinner Mints*

***This menu is priced at £47.00 per person  
All prices quoted exclude VAT at the standard rate***

# ***Vegetarian & Vegan Dishes***

***Vegetarian and Vegan main courses are below, please choose one for all your vegetarian guests. If an alternative starter is needed, we will choose a similar dish as a substitute. Almost all of our menus can be tailored for gluten free or dairy free guests without changing courses.***

## **Vegetarian**

### ***Vegetable Moussaka***

*(made with Soya Mince, Aubergine & Potato with a creamy topping)*

### ***Mediterranean Vegetable Wellington***

*(roasted Mediterranean vegetables encased in pastry, with a spicy sauce)*

### ***Caramelised Red Onion and Goats Cheese Tartlet***

*(pastry tart filled with caramelised red onion and topped with goats cheese)*

## **Vegan**

### ***Country Vegetable Pie***

*(Individual country vegetables pie with a puff pastry lid)*

### ***Beetroot Tartlet***

*(A puff pastry open tartlet filled with mushroom duxelle, marinated beetroot and tofu mix, topped with vegan cheese)*

### ***Lentil Wellington***

*(A delicious blend of vegetables, red lentils and kale all wrapped in a flaky puff pastry)*

***The above Vegan dishes are also available as a gluten free option.***

***All allergies are dealt with on a day to day basis. Please inform us of your special requirements and the severity of any allergies.***



# ***Children's Menu***

***We serve children's meals just before the Adult meal, this helps keep little people out of the way of the waiting staff, and allows the parents to relax!***

***Please choose one option for all the children present or a smaller portion of the wedding breakfast***

*Garlic Bread Starter*

*Chicken Nuggets*

*Pork Sausages*

*Fish Fingers*

*Cheese & Tomato Pizza*

*Veggie Bites*

*all options served with Chips & Beans, with red sauce available*

*Ice Cream with Sprinkles and Sauce*

*Freshly Cut Fruit*

*Mini Chocolate Dipping Platter*

*(Doughnuts, Marshmallows, Strawberries & Banana)*

# ***Canapé Menus***

## ***Canapé Menu Q***

*Cocktail Sausages Roasted in Honey & Mustard*

*Prawn Twisters*

*Deep Fried Scampi*

*Crisp Tempura Vegetables (v)*

*Served on Silver Platters and accompanied by a Salsa Dip*

***These Canapés are priced at £8.75 per person***

***All prices quoted exclude VAT at the standard rate***

# ***Canapé Menus***

## ***Canapé Menu R***

*Oriental Selection (v)*

*Mexican Bean Bites (v)*

*Bacon Bonbons*

*Tempura Prawns*

*Steak on a Stick with a Mustard Mayonnaise & Teriyaki Dip*

*Spicy Crab Cakes*

*Served on silver platters and accompanied by Mayonnaise and Sweet Chilli Dips*

***These Canapés are priced at £11.00 per person***

***All prices quoted exclude VAT at the standard rate***

# **Canapé Menus**

## **Canapé Menu S**

*Prawns wrapped in Puff Pastry*  
*Mini Pie Selection of Traditional Steak & Ale Pie and Chicken & Tarragon*  
*Chilli Chicken Skewers*  
*Bacon Bonbons Jalapeno Peppers*  
*Mozzarella Sundried Tomato & Basil Skewers*  
*Crispy Cod Bites*  
*Slow Roasted Belly Pork & Apple Stack*

*Served on Welsh slate platters accompanied by Mint Riata and a Blue Cheese Dip*

***These Canapés are priced at £14.95 per person***

***All prices quoted exclude VAT at the standard rate***

# ***Alternative Canapé Menus***

## **Fish & Chips**

*Mini cones of Beer Battered Cod and Fries*

*Served with Tartare Sauce & Mayonnaise*

***This Canapé menu is priced at £8.25 per person***

***All prices quoted exclude VAT at the standard rate***

## **Traditional Italian Bruschetta**

*Fresh Ciabatta Bread topped with Tomato Concasse, Onions & Basil  
drizzled with Olive Oil & Garlic*

*Presented on Welsh Slate Platters*

***This Canapé menu is priced at £7.50 per person***

***All prices quoted exclude VAT at the standard rate***

# ***Evening Buffet Menus***

## **Hog Roast**

*A whole succulent Pig cooked on our mobile gas spit.*

*The Hog will feed up to 130 persons.*

*Cooked to perfection by our Chef, the meat is carved and served with a large white or granary roll, Sage & Onion Stuffing, Apple Sauce and Pickles.*

*A selection of our home-made Coleslaws and Salads are served from a buffet table.*

*American Coleslaw*

*Tomato & Basil with Balsamic Vinaigrette*

*Savoury Pasta*

*Crunchy Caesar Salad*

*Mushroom a la Crecque*

*Baby New Potatoes In Their Skins or Potato Wedges*

***The cost inclusive of all the above with all china, cutlery, napkins and buffet table service is £1920.00***

***Extra meals can be provided at a cost of £14.76 per person.***

***Vegetarian or Chicken meals can also be provided for guests who do not eat Pork. The charge for these meals is £14.76 per person.***

***All prices quoted exclude VAT at the standard rate***

# ***Evening Buffet Menus***

## **Ultimate Pizza Buffet**

*A Selection of Pizzas made with a large variety of Toppings  
(individual requests welcome)*

*Served with*

*Salad Bowls, American Coleslaw, Potato Wedges & Dips*

***This buffet is priced at £17.50 per person***

***All prices quoted exclude VAT at the standard rate***

## **Traditional Welsh Pie & Chips**

*SA Reverend James Ale & Beef*

*Beef & Stilton*

*Lamb Cawl*

*Chicken & Leek*

*Cheese & Leek (v)*

*Served with Chips, Peas & Gravy*

***This buffet is priced at £14.00 per person.***

***All prices quoted exclude VAT at the standard rate***

# ***Evening Buffet Menus***

## **Sandwich Buffet**

***All options are served with Cocktail Sandwiches, Baguette Wedges with a variety of fillings to include Meat, Fish and Vegetarian, Dry Roasted Peanuts, Cocktail Onions & Welsh Crisps are also provided.***

*Baby Sausage Rolls*

*Cocktail Pasties*

*Pizza Bites*

*Buffet Pork Pie*

*Mild'n'wild Mississippi Chicken Fillet*

*Mild'n'wild Bandito Chicken Fillet*

*Sausages on Sticks*

*Pig in a Blanket*

*Party Eggs*

*Wings of Fire (Spicy Chicken Wings)*

*Chicken Sate*

*Mini Quiche*

## **Vegetarian Options**

*Vegetarian Quiche Selection*

*Mini Indian Selection*

*Three Bean Rice*

*Savoury Pasta Salad*

*Vegetarian Pizza Bites*

*Cheesy Nachos with Salsa, Sour Cream & Guacamole*

## **Option 1**

***Four of the above dishes - £14.20 per person***

## **Option 2**

***Six of the above dishes - £16.70 per person***

## **Option 3**

***Eight of the above dishes - £19.15 per person***

***All prices quoted exclude VAT at the standard rate***



# ***Evening Buffet Menus***

## **BBQ Menu**

*This menu includes a Jumbo Hotdog or a Welsh Black Beef Quarter Pound Burger in a Roll per person with cutlery & crockery provided. Please select a further two items from the list below:*

*BBQ Pork Ribs*

*Koftas*

*Chinese Pork Steaks*

*Pork & Leek Sausages*

*Little Sirloin Steaks*

*Minted Lamb Steaks*

*Honey Roast Chicken*

*Tandoori Chicken*

*Marinated Chicken & Pepper Kebabs*

*Marinated Prawn Skewers*

*Guests can then help themselves from the buffet table selection below:*

*Fresh Green Salad*

*American Coleslaw*

*Tomato, Red Onion & Feta Salad*

*Garlic Bread*

*Sauces and Condiments*

*Hot New Baby Potatoes, Potato Wedges or Chips*

***This menu is priced at £18.50 per person, extra items can be added at £3.75 per person.***

***All prices quoted exclude VAT at the standard rate***

# ***Evening Buffet Menus***

## **Curry Night**

*Chicken Balti, Tandoori Chicken, Chicken Madras, Chicken Korma, Beef Madras, Beef Korma, Vegetable Balti (v), and Mushroom Korma (v)*

*Please choose one Meat Curry and one Vegetarian alternative.*

*These will be accompanied by: -*

*Naan Bread, Poppadoms, Onion Raita, Mango Chutney & Pilau Rice*

***The cost of the above is £16.00 per person.***

***If you would like two Meat plus one Vegetarian Curry please add £5.60 per person.***

***Chunky Chips can be added for an extra £1.25 per person***

***All prices quoted exclude VAT at the standard rate***

# ***Evening Snack Menus***

## **Evening Nibbles**

*A wide selection of Welsh & Continental Cheeses, Crisp Biscuits and a Selection of Artisan Breads*

*Ardennes & Brussels Pate*

*Parma Ham*

*Selection of Salami*

*Marinated Olives*

*Colslaw*

*Tortilla Chips & Crisps*

*A variety of Chutneys, Pickles & Dips*

*Houmous & A Selection of Crudités*

***This buffet is priced at £16.50 per person***

***All prices quoted exclude VAT at the standard rate***

# ***Evening Snack Menus***

## ***Fish & Chips***

*Tempura Beer Battered Fillets of Cod*

*Thick cut Chips*

*Fresh Mushy Peas*

*A selection of Sauces & Condiments*

*(can be served on a tray)*

***This buffet is priced at £14.80 per person.***

***All prices quoted exclude VAT at the standard rate***

# ***Evening Snack Menus***

## **Bacon Rolls with Chips**

*Thick Rashers of Back Bacon*

*or*

*Premium Welsh Pork Sausages*

*Both served in a Soft Roll*

*Please choose one option for all your guests*

*Thick Cut Chips*

*Grated Cheese*

*Red & Brown Sauces*

***These Rolls are priced at £13.50 per person***

***All prices quoted exclude VAT at the standard rate***