

# Winter Sparkler Menu

### Starter

#### Cawl Cennin

homemade vegetarian broth, with lots of finely chopped rounds of leeks served with a basket of warm bread rolls

Tear and Share Garlic Bread & Rosemary Focaccia served with hot cheddar dip

### Main Course

#### Roast Beef

served with Yorkshire pudding, horseradish sauce & English mustard

Chicken Breast Marinated in Balsamic Vinegar & Garlic served with a delicate jus

#### Country Vegetable Pie

individual pie filled with country vegetables topped with puff pastry and gravy

(all meals are accompanied by three seasonal vegetables, roast potatoes & baby new potatoes)

#### Dessert

## Vanilla Cheesecake

(with a raspberry coulis and cream)

### **Profiteroles**

(with chocolate sauce and pouring cream)

### Optional Add-Ons

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Canapés and a tea & coffee course can be added per person. Please refer to the caterer's pricing for full details.

### **Evening Buffet**

An evening buffet is available at £16.00 per guest, with a minimum of 60 guests required.

Choose from the following standard options:

Pizza Buffet A selection of pizzas with various toppings. Individual requests welcome.

Bacon Rolls & Chips Thick-cut rashers of bacon in soft bread rolls, served with chips.

Curry & Rice Served with poppadoms and mango chutney.

Sandwich Buffet Includes cocktail sandwiches with a variety of fillings,

Welsh crisps, cocktail onions, and a selection of additional buffet items.

