

Welsh Menus

Welsh Menu A

All prices quoted are exclusive of VAT

Included in this menu - Bread Rolls & Butter, Linen Table Cloths, Linen Napkins, a 3 Candle Candelabra, all Crockery & Cutlery, Catering Event Manager & Silver Service Staff (*ratio of 1 per Table of 10 Guests*)

£36.00 per person

Chargrilled Fillet of Salmon with Wild Mushrooms & Prawns

Finished with a Cariad Rose Glaze

Brecon Gin & Lemon Sorbet

Marinated Best End of Welsh Lamb with Laverbread Rosti & Wilted Spinach

Served with Smoked Garlic Rosemary Jus

Welshcake & Honey Cheesecake

Served with Welsh Gold Ice Cream

Welsh Cheese Board

Perl Wen Cheese, Perl Las Cheese, & Caerphilly Cheese
Served with Bara Brith, Savory Biscuits, Celery, & Grapes

Coffee

Served with Locally Produced Petit Fours

Welsh Menus

Welsh Menu B

All prices quoted are exclusive of VAT

Included in this menu - Bread Rolls & Butter, Linen Table Cloths, Linen Napkins, a 3 Candle Candelabra, all Crockery & Cutlery, Catering Event Manager & Silver Service Staff (*ratio of 1 per Table of 10 Guests*)

£36.00 per person

Welsh Rarebit on Walnut Bread with Carmarthen Ham

Served with Dressed Mixed Leaf & Tomato Chutney

Fillet of Sea Trout with Pickled Samphire & Orange

Served with Laverbread Cream Sauce

Roast fillet of Celtic Pride Beef with Baby Leeks

Served with Pink Peppercorn Sauce

Mixed Berry & Black Mountain Crème Brulée

With a Raspberry Compote & Chocolate Shortbread

Welsh Cheese board

Perl Wen Cheese, Perl Las Cheese, & Caerphilly Cheese,
Served with Bara Brith, Savory Biscuits, Celery, & Grapes

Coffee

Served with Locally Produced Petit Fours

Welsh Menus

Welsh Menu C

All prices quoted are exclusive of VAT

Included in this menu - Bread Rolls & Butter, Linen Table Cloths, Linen Napkins, a 3 Candle Candelabra, all Crockery & Cutlery, Catering Event Manager & Silver Service Staff (*ratio of 1 per Table of 10 Guests*)

£36.00 per person

Chargrilled Fillet of Sea Bass with Leeks & Laverbread

Served with Lemon Butter Sauce & garnished with Deep Fried Cockles

Rosé Wine Sorbet

Fillet of Celtic Pride Beef with Creamed Spinach & Horseradish Mash

Served with Smoked Garlic & Claret Sauce

Individual Bread and Butter Pudding

Served with Welsh gold Ice Cream

Welsh Cheese Board

Perl Wen Cheese, Perl Las Cheese, & Caerphilly Cheese,
Served with Bara Brith, Savory Biscuits, Celery, & Grapes

Coffee

Served with Locally Produced Petit Fours

Welsh Menus

Welsh Menu D

All prices quoted are exclusive of VAT

Included in this menu - Bread Rolls & Butter, Linen Table Cloths, Linen Napkins, a 3 Candle Candelabra, all Crockery & Cutlery, Catering Event Manager & Silver Service Staff (*ratio of 1 per Table of 10 Guests*)

£36.00 per person

Smoked Haddock, Mussels & Potato Chowder

Served with Garlic & Fresh Herb Crouton

Brecon Vodka & Cranberry Sorbet

Breast of Duck with Roasted Beetroot & Red Wine

Served with Elderflower Sauce

Chocolate and Penderyn Torte

Served with Rosemary and Lime Ice Cream

Welsh Cheese Board

Perl Wen Cheese, Perl Las Cheese, Caerphilly Cheese,
Served with Bara Brith, Savory Biscuits, Celery, & Grapes

Coffee

Served with Locally Produced Petit Fours

Welsh Menus

Welsh Menu E

All prices quoted are net of VAT

Included in this menu - Bread Rolls & Butter, Linen Table Cloths, Linen Napkins, a 3 Candle Candelabra, all Crockery & Cutlery, Catering Event Manager & Silver Service Staff (*ratio of 1 per Table of 10 Guests*)

£36.00 per person

Buffalo Mozzarella & Welsh Crab Salad

Served with Mixed Leaves & Lemon Dressing

Elderflower Sorbet

Slow Roast, Horseradish, Crushed Rib of Celtic Pride Beef

Served with Red Dragon Mustard Sauce

Merlin Liquor Mousse

Served with White Chocolate Ice Cream

Welsh Cheese Board

Perl Wen Cheese, Perl Las Cheese, Caerphilly Cheese,
Served with Bara Brith, Savoury Biscuits, Celery, & Grapes

Coffee

Served with Locally Produced Petit Fours