



Private Party Celebration Menus

Choose 3 from the following menu

Starters

- (v) Tomato and Basil Soup, Homemade Bread
- (v) Roast Butternut Squash and Chilli Soup
- Crayfish Tail with Chicory, Mango and Avocado Salad
- Penderyn Whiskey Cured Salmon, Pickled Red Cabbage, Candied Beetroot
- Carpaccio of Beef Sirloin, Rosemary and Parmesan Croutons, House Dressing
- Duck Liver Parfait, Toasted Brioche Bread, Caramelised Onion Jam
- (v) Button Mushroom and Smoked Cheddar Tart, Mushroom Puree

Mains

- Herb Crusted Sea Bass, Potato and Spinach Cake, Seasonal Vegetables, Lemons and Herb Oil
- Lemongrass, Lime and Chilli Marinated Chicken Supreme, Courgette and Potato Rosti, Greens, Coconut and Chilli Broth
- Breast of Chicken, Potato and Courgette Rosti, Seasonal Vegetables, Asian Broth
- Braised Blade of Beef, Garlic and Herb Roast Potatoes, Seasonal Vegetables, Red Wine Gravy
- Pork Belly, Dauphinoise, Seasonal Vegetables, Cider Gravy
- (v) Caramelised Onion and Stilton Risotto Balls, Beetroot Puree, Walnuts
- (v) Butternut Squash, Cheddar and Chilli Strudel, Garlic and Herb Roast Potatoes, Seasonal Vegetables, Pepper Sauce
- (v) Beetroot Sweet Onion and Hazelnut Pie, Colcannon Potato, Broccoli, Balsamic Gravy

Dessert

- Baked New York Cheesecake, Strawberry Kuli
- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
- Croissant Bread and Butter Pudding, Custard
- Almond Crème Brulee, Pistachio Shortbread Biscuits
- Baked Rhubarb and Champagne Cheesecake, Rhubarb Jam
- Triple Chocolate Brownie, Crème Chantilly, Fruit
- Apple and Pear Crumble, Crème Anglaise