



Banqueting Menu 1 - 2 Course £15.95, 3 Course £19.95

Starters

Homemade Seasonal Soup of your choice

Prawns and Crayfish on a bed of Rocket with Marie Rose Sauce

Mushrooms with leeks and garlic in a creamy wine sauce with toasted Foccia

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Main Course

Welsh Roast Silverside of Beef with Yorkshire Pudding and Horseradish sauce

Chicken Breast filled with Cranberry and Panchetta Stuffing and wrapped with Streaky Bacon

Roast Loin of Pork with Apple, Chive and Sage Stuffing

Roasted Beetroot Thyme and Perl Wen Tart with Balsamic Reduction

Served with Fresh Local Seasonal Vegetables

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Desserts

Fruits of the Season Eaton Mess

Homemade Double Chocolate Gateau

Steamed Treacle and Ginger Pudding with Vanilla Ice Cream

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Freshly brewed Tea or Coffee with After Dinner Mints





Banqueting Menu 2 - 2 Course £20.95, 3 Course £24.95

Starters

Seasonal Soup of your Choice

Chilli and Ginger Crab Cake with Oriental Straw Vegetable Salad

Sun dried Tomato, Basil and Chorizo Risotto with Parmesan Shavings

Talley Goats Cheese with Roasted Fresh Figs and Bryn Deri Farm Dressing

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Main Course

Corn Feed Chicken Breast with Smoked Bacon, Dauphinoise Potato and Cognac and Black
Peppercorn Sauce

Braised Slow Roasted Welsh Steak in Bourguignon Sauce with Crushed Parsley Buttered Potato

Slow Roast Shoulder of Welsh Lamb with Braised Red Cabbage in Orange and Balsamic and
Parsnip Crisps

Supreme of Salmon Encroute with Roasted Red Pepper and Spinach and Sauce Beurre Blanc

Tortilla Basket with Mixed Bean Ragout and Welsh Rarebit Topping

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Desserts

Hazelnut Crème Brule

Fresh Fruits of the Summer Pudding

Homemade Cheesecake of your choice

Toffee Apple and Pecan Crumble Pie with Honeycomb Ice Cream

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Freshly Brewed Tea and Coffee with After Dinner Mints

