



# Plas Isaf Party Menu

COUNTRY BARN & GARDENS

## STARTERS

LEEK AND POTATO SOUP

A SMOOTH CREAMY LEEK AND POTATO SOUP TOPPED WITH GOLDEN CROUTONS

∞

DUCK AND ORANGE PATE

A RICH DUCK PATE, INFUSED WITH ORANGE, ACCOMPANIED BY A RED ONION CHUTNEY AND MELBA TOAST

∞

PEARLS OF MELON

PEARLS OF HONEYDEW MELON SURROUNDED BY FRESH FRUITS AND A RASPBERRY SAUCE

∞

BACON AND BLUE CHEESE SALAD

CRISPY BACON AND BLUE CHEESE, SAT ON A BED OF MIXED SALAD LEAVES, COATED IN A BALSAMIC DRESSING

## MAINS

ROAST RIB OF WELSH BEEF

TOPSIDE OF LOCAL WELSH BEEF ACCOMPANIED BY YORKSHIRE PUDDING AND A RED WINE GRAVY

∞

BREAST OF CHICKEN WITH APRICOT STUFFING

ROAST BREAST OF CHICKEN WITH AN APRICOT STUFFING AND SMOTHERED IN A ROSEMARY AND GARLIC GRAVY

∞

FILLET OF SALMON

GRILLED FILLET OF SALMON, SERVED WITH A WHITE WINE LEMON AND DILL CREAM SAUCE

∞

VEGETARIAN GRATIN

COURGETTE, AUBERGENE, GARLIC, TOMATO AND ONION GRATIN TOPPED WITH MATURE CHEDDAR CHEESE

∞

*ALL SERVED WITH SEASONAL VEGETABLES,  
ROAST AND NEW POTATOES*

## DESSERTS

HOT CHOCOLATE FUDGE CAKE SERVED WITH VANILLA ICE CREAM

∞

MIXED FRUIT CRUMBLE, ACCOMPANIED BY THICK CREAMY CUSTARD

∞

TRADITIONAL SHERRY TRIFLE

∞

WHITE CHOCOLATE CHEESECAKE SERVED WITH A RASPBERRY COULIS

COFFEE AND CHOCOLATES

PRE-ORDERED 2 COURSE SET MENU

PRE-ORDERED 3 COURSE SET MENU