

## CANAPES

Smoked salmon and watercress rolls with herb cheese  
Mini Mature Cheddar & Leek quiche (V)  
Mini roasted potatoes filled with cream cheese and chives (V)  
Feta and Salsa Bruschetta (V)  
Duck spring rolls with Plum sauce  
Cream Cheese & Chive Croute  
Spicy Chicken Tikka Split Sticks (hot)  
Honey and mustard glazed Sausages (hot)  
Mini Welsh Rarebits (V)  
Bowls of Marinated Olives (V)

# MENUS

## STARTERS

Salmon fishcake served with a dill and lemon mayonnaise on a rocket salad  
Grilled goats cheese sat on a garlic crouton served with a fresh crisp salad and seasonal chutney  
Pan-fried mushrooms served in a creamy garlic sauce topped with puff pastry  
Smoked salmon and prawns served with a horseradish cream and lime vinaigrette on a bed of mixed salad leaves  
Chicken Liver Pate with Red Onion Relish & Cranberry Sauce and Melba toast  
Pearls of Melon with a champagne sorbet and a raspberry coulis  
Welsh Leek Tartlet garnished with a rocket salad  
Cream of Vegetable Soup / Tomato & Red Pepper / Tomato & Red Pepper Soup  
All our soups are served with Croutons

## MAIN COURSES

Parmesan and herb crusted salmon served with a lime, chili sauce \*

Roast loin of pork accompanied with apple and apricot stuffing and a cider sauce

Supreme of chicken wrapped in bacon served with a lemon and tarragon sauce

Roast leg of lamb with a garlic, rosemary and redcurrant sauce\*

Roast Striploin of Local Welsh Beef with Red Wine or Beef Gravy & Yorkshire Puddings \*

Roast Turkey, rich gravy Served with Pigs in blankets and Sage and Onion Stuffing

## DESSERTS

Chocolate Brownie smothered in a rich chocolate sauce

Summer pudding served with a chantilly cream

Fresh fruit pavlova served with a duo of sauces

Belgian White Chocolate Cheesecake With Seasonal Coulis

Homemade Sticky Toffee Pudding Served with a Butterscotch Sauce

Tart au Citron with Raspberry Coulis

Profiteroles with a Rich Chocolate Sauce

Eaton Mess

Shared selection of cheese and biscuits with traditional accompaniments  
(Cheese as an additional course after dessert)

Followed by Coffee and Mints

# MENUS

## EVENING MENUS

### Light Choices

Pizza Slices (choice of three toppings)

Bacon and Sausage Baps

Locally Made Pasties; Meat & Potato / Chicken & Ham / Cheese & Onion

### Hot Buffet

Please choose two dishes from the following:

Beef Bourguignonne, Chicken Curry, Beef Chilli, Sweet & Sour Chicken (accompanied with Rice Homemade White, Brown or Nann Bread)

### Evening Hog-Roast Buffet

Whole Pig Slowly Roasted served with Ample Amounts of Crackling, the meat will be served with soft white/brown bread rolls stuffing and Apple Sauce, Homemade Coleslaw, Mixed Green Salad, Cherry Tomatoes, Beetroot Salad, Hot New Potatoes

### Evening Barbeque Buffet

Local made Burgers (to include) Beef, Lamb, Lamb and mint, Pork & Apple, Sausages (to include) Traditional Pork, Honey and Mustard & Pork and Leek, Chicken strips marinated in a choice of Lemon and Black Pepper, Garlic, Tikka, Homemade Coleslaw, Mixed Green Salad Tomato, Basil and Red onion Salad, Hot New Potatoes, A variety of Homemade Bread with Butter, Accompaniments, Picked Red Cabbage Chutneys Pickled Onion Relishes

## ALTERNATIVE MENUS

### WEDDING AFTERNOON TEA MENU

A selection of mini pies and tartlets

Homemade Sausage Rolls. and Sandwiches

A selection of cakes and cup cakes

Freshly Brewed Tea and Coffee

### “POSH” HOG-ROAST BUFFET

Whole Pig Slowly Roasted Served with Ample Amounts of Crackling (Vegetarian options are available)

The Meat will be served with Soft white/brown bread rolls Stuffing and Apple Sauce Roasted Vegetables

Cherry Tomatoes, Red Onion & Mozzarella Cheese Salad, Coleslaw Mixed Green Salad, Beetroot Salad, Hot New Potatoes/Wedges

Followed by Trio of Desserts