

## BANQUETING SELECTOR

All the following menu options are totally flexible and interchangeable. We have provided 3 set menus for you but also a menu selector should you wish to complete your own personal menu. We do ask that you choose one selection of each course for all your guests. However, we will of course be happy to accommodate any special dietary requirements.

### MENU A

#### **Wild Mushrooms**

with Madeira and honey cream  
topped puff pastry

#### **Pan Fried Chicken Breast**

sat on a spicy chorizo and pancetta  
risotto drizzled in herb oil

Buttered New Potatoes  
&  
A Selection of Seasonal Vegetables

#### **Homemade Cheesecake**

served with contrasting coulis

#### **Freshly Filtered Coffee & Chocolate Mints**

### MENU B

#### **Crown of Melon**

filled with fresh pineapple  
in basil syrup

#### **Roast Rack of Pork** champ potatoes and cider jus

Buttered New Potatoes  
&  
A Selection of Seasonal Vegetables

#### **Homemade Double Chocolate Cheesecake**

#### **Freshly Filtered Coffee & Chocolate Mints**

### MENU C

(Most Recommended)

#### **Gavadlaz of Salmon**

on dressed leaves with  
wholemeal bread and Crème Fraiche

#### **Beef Wellington**

topped with mushroom duxelle  
on a red wine jus

Rissole Potatoes  
&  
A Selection of Seasonal Vegetables

#### **Homemade Iced Parfait**

served with contrasting coulis

#### **Welsh & Borderland Cheeses** with a savoury biscuit selection

#### **Freshly Filtered Coffee & Petit Fours**

#### **Message from the Chef**

Most of our dishes are prepared from fresh local produce and as far as we are aware contain no G.M foods.  
We cannot guarantee that any of our dishes do not contain traces of nuts.