Menu

To Start

Chicken liver parfait with toasted ciabatta & onion marmalade

Minted pea and feta salad with toasted ciabatta (v)

Main Course

Duo of lamb with roasted root vegetable mash, crispy kale & redcurrant sauce

Harissa spiced and charred aubergine with baked rice, garlic yoghurt, coriander & pomegranate (v)

Dessert

Passion fruit brulée with shortbread biscuit

Silver Gala Dinner

Sample Menu

Menu

Minimum 10 People

Selection of freshly cut sandwiches and wraps

Hand cut potato wedges, sriracha mayonnaise (VE, GF)

Tandoori Chicken skewers (GF)

Lemon yoghurt

Roasted vegetable skewers (VE, GF)

Vegetable crudité, guacamole, houmous (VE, GF)

Sliced watermelon and pineapple (VE, GF)

Bronze Working Lunch

Sample Menu

Menu

Minimum 10 People

Welsh Cheese Board

Colliers' cheddar, Perl Las blue, Caws Cenarth perl wen, Snowdonia green thunder

All served with chutney, fresh and dried fruit, crackers, crusty bread, and Welsh butter

Charcuterie Platter

Chicken liver parfait, parma ham, Spanish chorizo, potted hot smoked salmon rillette, pickled vegetables, onion chutney, crusty bread, and Welsh butter

Vegetarian Mezze Platter

Paprika spiced houmous, charred fennel, roasted radishes, marinated olives, sun blush tomatoes, feta cheese, spinach and goats cheese frittata, home baked tortilla chips, beet root dip, dipping oil

Sharing Platters

Sample Menu