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## Private Dining Menus

### The Squire

- ⊗ *Searched Breast of Chicken*  
*with Braised Cabbage, Smoked Bacon and Roasted Shallots*  
*served with a Tarragon Cream Sauce*
  - ⊗ *Traditional Roasted Glamorgan Turkey served with all the Trimmings*
    - ⊗ *Pan-fried Salmon glazed with Honey**served with a Lentil and Green Bean Salad and a Pesto dressing*
- £ 42.50

### Lady of the Manor

- ⊗ *Roast Rump of Welsh Lamb*  
*with Braised Red Cabbage and a Port Wine and Rosemary Sauce*
  - ⊗ *Roast Sirloin of Beef with Yorkshire Pudding and a Red Wine Gravy*
    - ⊗ *Filo-wrapped Cod stuffed with a Crab and Chervil Mousse*  
*served with a Chive Butter Sauce*
  - ⊗ *Searched Seabass with a Crab and Pea Risotto with a Saffron Cream Sauce*
- £45.50

### Lord of the Manor

- ⊗ *Fillet of Beef, coated with a Four Peppercorn and*  
*Brandy Cream Sauce served with a Root Vegetable Mash*
  - ⊗ *Escalope of Turkey with a Chestnut and Cranberry Stuffing and a rich Burgundy Sauce*
  - ⊗ *Roasted Rack of Welsh Lamb with a Fennel, Shallot and Spinach Compote*  
*served with a Thyme and Baby Capers Jus*
  - ⊗ *Sesame-crusting Tuna with Buttered Broad Beans and Asparagus Tips*  
*coated with a Mustard Oil Dressing*
- £52.00

Market Fresh Vegetables and Potatoes are included with all meals

Please Choose One Main Course To Go With Your Starter And Dessert

Vegetarian Options

- ⊗ Wild Mushroom, Leek and Mascarpone Risotto topped with a lightly poached Egg  
drizzled with Truffle Oil
- ⊗ Tomato and Goat's Cheese Tart with Onion Puree and an Aubergine Caviar
  - ⊗ Linguine Pasta with Roasted Cherry Tomatoes and Peppers  
with a Pesto Cream and Parmesan Shavings

Children Under 10

- ⊗ Children under 10 years of age can be served a smaller portion of the adult meal at half price,  
or choose from the following at £ 14.00per child: -
  - ⊗ Starter as adult meal
  - ⊗ Chicken Nuggets -- Sausages -- Fish Fingers -- Pizza or Pasta  
Served with Baked Beans and Chips
  - ⊗ Ice Cream for Dessert

Sorbets

Your choice of Sorbet is included with the Lord of the Manor menu

- |                        |       |
|------------------------|-------|
| ⊗ Champagne Strawberry | £3.75 |
| ⊗ Apple                | £3.75 |
| ⊗ Blueberry and Peach  | £3.75 |

⊗ *Classic Raspberry*

£3.75

Please choose 1 starter and 1 dessert to go with your Main course

### Starters

- ⊗ *Home-made Plum Tomato and Tarragon Soup with deep fried Gnocchi*
  - ⊗ *Cream of Leek and Roasted Fennel Soup with Herb Croutons*
  - ⊗ *Traditional Welsh Lamb and Rosemary Cawl*
- ⊗ *Crown of Seasonal Melon with Tropical Fruits, drizzled with a Passion Fruit Syrup*
  - ⊗ *Duck and Green Peppercorn Pate with a Red Onion Marmalade served with a Toasted Brioche*
- ⊗ *Smoked Haddock and Spring Onion Fishcake with Buttered Leeks and a Lemon Beurre Blanc*
- ⊗ *Home-cured Salmon with a Marinated Cucumber Salad and Lemon and Dill Dressing*
- ⊗ *Smoked Chicken and Mango Salad with Parmesan Shavings and a Balsamic and Port Reduction*
  - ⊗ *Wild Mushroom and Spinach Tart topped with Welsh Goat's Cheese coated with a Basil Cream Sauce*

### Desserts

- ⊗ *Strawberry and Champagne Brulee with a Home-made Shortbread*
- ⊗ *Peanut Praline Parfait with a Dark Chocolate Mousse and Caramel Sauce*
- ⊗ *Whiskey Cheesecake topped with a Raspberry Jelly with a Toasted Almond Ice Cream*
  - ⊗ *Vanilla Custard Tart dusted with Nutmeg served with a Pear Sorbet*
  - ⊗ *Brandysnap Basket filled with Raspberries and Strawberries topped with a Salted Caramel Ice Cream*
  - ⊗ *Hazelnut Pavlova filled with Chantilly Cream and Raspberries with a Blackberry and Yoghurt Coulis*
- ⊗ *Rich Chocolate Bavarois topped with a Sea Salt and Vanilla Ice Cream accompanied by a Caramel and Orange Coulis*

- ⊗ *Raspberry Shortbread with a Lime and Cointreau Cream served with a duo of Vanilla and Raspberry Sauces*

*All Starters and Desserts are freshly made on the premises*

*Platter of Cheese and Biscuits  
£27.00 per table*

*Freshly Brewed Coffee and Home-made Petit Fours are included*

### *Fork Buffets*

1.

- ⊗ *Saladette of Melon, Sun-blush Tomato and Greek Feta Cheese with Roasted Vegetables and a Red Wine Vinaigrette*
  - ⊗ *Baked Ham with Cinnamon, Orange and Honey*
  - ⊗ *Roast Sirloin of Beef with a savoury Brioche*
    - ⊗ *Roast Turkey with Cranberry Sauce*
  - ⊗ *Seasonal Salads and Baby Baked Potatoes*
- ⊗ *Lime and Blueberry Cheesecake with a Stem Ginger Ice Cream*

⊗ *Coffee and Petit Fours*  
42.00

2.

- ⊗ *Duck Liver and Green Peppercorn Pate with a Red Onion Marmalade and a toasted Brioche*
  - ⊗ *Decorated Whole Salmon with King Prawns*
  - ⊗ *Roasted Sirloin of Beef with a Mustard Glaze*

- ⊗ Crown of Welsh Lamb served with spicy Redcurrant Jelly
    - ⊗ Coarse Pork Terrine and Apple Relish
    - ⊗ Seasonal Salads and Baby Baked Potatoes
  - ⊗ Buttermilk Pannacotta with Marinated Strawberries and Amaretti Biscuits
  - ⊗ Coffee and Petit Fours
- £45.50

### Evening Finger Buffets

These Finger Buffets are NOT suitable for the main wedding breakfast

#### A.

- ⊗ Selection of Sandwiches
  - ⊗ BBQ-glazed Chicken Drumsticks
  - ⊗ Mini Duck and Hoi Sin Sauce Spring Rolls
  - ⊗ Vegetable Pakora with Cucumber and Mint Dip
  - ⊗ Garlic and Herb Bread topped with Cheese
  - ⊗ Breaded Butterfly Prawns with a Sweet Chilli Sauce
- £15.40

#### B.

- ⊗ Selection of Sandwiches
  - ⊗ Chilli and Garlic Marinaded Chicken Kebabs
    - ⊗ Crispy Vegetable Parcels
    - ⊗ French Bread-style Pizza
    - ⊗ Assorted Baked Crolines
  - ⊗ Deep Fried Potato Skins with a Garlic and Herb Dip
    - ⊗ Assorted Seafood Dim Sum
    - ⊗ Lamb Samosas
- £17.80

C.

- ⊗ Selection of Sandwiches
  - ⊗ Lamb Kofta Kebabs with BBQ sauce
    - ⊗ Sesame Prawn Toasts
  - ⊗ Chicken Sate with Peanut Sauce
  - ⊗ Assorted Vegetable Dim Sum
    - ⊗ Mango and Brie Parcels
    - ⊗ Mini Oriental Crab Cakes
    - ⊗ Quiche Lorraine Tartlets
  - ⊗ Mini Yorkshire Puddings with Sausage and Red Onion
- £20.50