

# Function Menus

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Minimum Numbers of 25

Our Function Menus are designed to offer your guests a choice of dishes to suit all tastes. The price is inclusive of a private dining suite and a private bar for parties of 50 or more – subject to availability. Only one menu may be offered in any one event and a full pre-order is required from all guests two weeks in advance. Alternatively, you may select a set menu for all guests with a suitable option for vegetarians and those with specific dietary requirements.

## Carreg Menu (1)

### **Starter**

- (V) Root Vegetable Soup with Crusty Bread and Butter
- Classic Prawn Cocktail with a Marie Rose Sauce and Brown Bread & Butter
- Brussels Pâté, Crostini and Chutney

### **Main**

- Roast Turkey with Pigs in Blankets, Stuffing, Roast Potatoes and Gravy
- Pan-Fried Seabass, Aioli, Sundried Sauce Verge, Roasted Baby Potatoes
- (V) Broccoli, Spinach & Butternut Squash Wellington with Roast Potatoes and Gravy

### **Dessert**

- Choice of Lemon, Strawberry, Chocolate or Vanilla Cheesecake
- Mixed Berry Pavlova
- Apple & Rhubarb Crumble with Custard
- *(OR a Trio of all the above)*

**2 Course £23.00 per person | 3 Course £28.00 per person**

**Add Tea, Coffee and Mints for £2.50 per person**



## Clogwyn Menu (2)

### **Starter**

- (V) Leek & Potato Soup with Welsh Rarebit
- Smoked Salmon & Langoustine Pâté with Pickled Cucumber, Beetroot Chutney and Bagel Toast
- Chicken Caesar Croquette, Cacio e Pepe Mayo, Charred Baby Gem, Anchovies

### **Main**

- Braised Beef Brisket, Sautéed Potatoes, Peppercorn Sauce
- Oven-Baked Salmon, Crushed Pesto Potatoes, Ratatouille
- (V) Wild Mushroom, Thyme & Chestnut Strudel with Port Sauce and Chateau Potatoes

### **Dessert**

- Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream
- Duo of Chocolate Mousse with Honeycomb
- Coconut & Keylime Pie, Coconut Cream and Blackberry Compôte

**3 Course £30.00 per person**

**Add Tea, Coffee and Mints for £2.50 per person**



## Ynys Menu (3)

### **Starter**

- Welsh Lamb Cawl with Cheese and Crusty Bread
- Peppered Salmon Risotto with Rocket, Lemon and Parmesan
- (V) Sweet Potato & Chickpea Dahl, Flatbread and Mango Chutney

### **Main**

- Braised Flat Iron Steak, Mushroom & Pearl Onion Fricassée, Penderyn Whiskey Cream
- Pan-Roasted Red Snapper, Creamed Spinach & Courgette, Poupon Potatoes and Blistered Cherry Tomatoes
- (V) Mediterranean Vegetable Gnocchi, Cashew Cream and Sundried Pesto

### **Dessert**

- Baileys Tirimasu with Coffee Ganache
- Chocolate Panna Cotta, Rolled Oat Crumb
- Pineapple Roulade, Pina Colada Syrup

**3 Course £35.00 per person**

**Add Tea, Coffee and Petit Fours for £3.00 per person**

