

Large Party Function Menu



Our Large Party Function Menus are for 40-140 guests and are available in our Foxhunter Suite. All main courses are served with a bread roll, new potatoes and a medley of seasonal vegetables. The menus are a set package and you MUST choose the same starter, main course and dessert for each guest. The only exception being vegetarians and guests with special dietary requirements. Please call our function coordinator on 01685 813433 to make a reservation and discuss your specific requirements.

Starter

Leek & potato soup
Fan of melon
Paté

Main

Roast chicken, bacon roll & stuffing
Chicken with leek sauce & risolee potatoes
Roast loin of pork served with apple sauce
Fillet of salmon with lemon butter
Brie and broccoli puff (v)

Dessert

Strawberry gateau
Apple and sultana lattice pie with custard
Profiteroles with chocolate sauce

Tea & Coffee

Served with mints

Four Courses - £18.50 per person

Starter

Market vegetable soup
Paté
Prawn cocktail

Main

Roast turkey, bacon roll & stuffing
Braised beef with a roast vegetable potch
Pork fillet with braised onions and thyme jus
Baked cod served with prawns and tomato sauce
Roast vegetable tart topped with blue cheese (v)

Dessert

Vanilla cheesecake with raspberry coulis
Meringue nest with vanilla cream and fruit compote
Bread & butter pudding with custard

Tea & Coffee

Served with mints

Four Courses - £21.00 per person

Starter

Cream of potato and watercress soup
Prawn cocktail
Garlic mushrooms en crouete

Main

Brecon chicken on a bed of cabbage and bacon
Roast beef with Yorkshire pudding
Lamb shank with broad bean and mint puree
Sea bass with roasted cherry tomatoes and chervil
Wild mushroom wellington with vegetable gravy (v)

Dessert

Dessert assiette (trio of small desserts)
Fruit salad
Profiteroles with chocolate sauce

Tea & Coffee

Served with mints

Four Courses - £23.50 per person

Function Options

We offer a number of options to make your function really special.

Canapés

Choose any 3 canapés £3.80

Additional canapés £1.40

Cold Canapés

Smoked salmon and prawn with horseradish and parsley dressing

Honeydew melon served with cured ham

Barquette of tomato and mozzarella with pesto dressing

Roulade of smoked ham and cream cheese

Hot Canapés

Grilled goats cheese with balsamic shallots

Lemon and basil crumbed sardine fillet with parmesan crisp

Confit of duck with smoked bacon

Traditional Welsh rarebit

Fish Course

Poached salmon with a lobster bisque £4.50

Crab and ginger profiterole with a sweet soy reduction £4.50

Plaice and herb roulade with a chive butter sauce £4.50

Sorbet

Sorbet served as an interim course £2.00
Tangy Lemon, Champagne, Forest Berry

Welsh Cheese Platter

A selection of fine Welsh cheeses served with grapes, crudités & biscuits £3.50

Petit Fours

A selection of homemade small French fancy biscuits and cakes served at the end of a meal with coffee £2.00

