



**STAY@HOME**  
**DINNER PARTY MENUS**  
**£39.50 PER PERSON**  
*MINIMUM OF 6 PEOPLE*

**Starter**

Chicken Liver Parfait, Onion Marmalade Gel,  
Crisp Bruschetta, Candied Orange

or

Plum Tomato, Burrata & Basil Pesto Crostini,  
Balsamic Pearl Dressing (V)

**Main Course**

Braised Brisket of Welsh Beef, Wild Mushrooms, Pancetta Lardons,  
Garlic Creamed Potato, Heritage Carrots, Red Wine Jus

or

Wild Mushroom Stroganoff, Jasmine Rice,  
Garlic Flat Bread (V)

**Dessert**

Deconstructed Eton Mess, Mini Meringues, Fresh Berries,  
Chantilly Cream, Raspberry & Blueberry Dust



**STAY@HOME**  
**DINNER PARTY MENUS**  
**£49.50 PER PERSON**  
*MINIMUM OF 6 PEOPLE*

**Starter**

Potted Ham Hock, Piccalilli, Pickled Vegetables, Sourdough Toast  
or  
Goats Cheese Pannacotta, Basil Pesto, Sun Blushed Tomatoes  
& Balsamic Pearls (V)

**Main Course**

Duo of Welsh Lamb, Herb Encrusted Rack & Minted Shoulder Bon Bon,  
Dauphinoise Potato, Carrot & Orange Puree, Baby Leeks & Redcurrant  
Jus  
or  
Roasted Fig, Goats Cheese & Caramelised Red Onion Tart,  
Olive Crushed New Potato Cake, Rocket & Parmesan Salad (V)

**Dessert**

The Greatest Chocolate Brownie, Raspberry Gel, Chocolate Paint,  
Crushed Pistachios, Chantilly Cream



**STAY@HOME**  
**DINNER PARTY MENUS**  
**£59.50 PER PERSON**  
*MINIMUM OF 6 PEOPLE*

**Starter**

Honey & Bacon Scotched Egg, Black Pudding, Pancetta,  
Pea Puree & Parsley Cream

or

Heritage Beetroot & Tomato Carpaccio, Basil Oil,  
Sourdough Bruschetta, Balsamic Glaze (V)

**Main Course**

Treacle Glazed Fillet Steak, Fondant Potato, Heritage Carrots,  
Spinach Puree, Roasted Cauliflower & Red Wine Jus

or

Asparagus, Pea & Tenderstem Broccoli Risotto,  
Peashoot Salad, Parmesan Tuille & Truffle Oil

**Dessert**

Trio of Mini Desserts, Lemon Meringue Tart, White Chocolate &  
Raspberry Cheesecake, Sticky Toffee Pudding, Raspberry Couli,  
Chantilly Cream, Chocolate Soil, Crushed Pistachio



## Banquet Style Buffet £45 Per Head

### Sharing Starter Served in Wicker Baskets & Picnic Hampers

Selection of Cured Meats,  
Marinated Olives,  
Sun Blushed Tomatoes, Mozzarella & Pesto Salad  
Selection of Tempura Prawns & Vegetables  
Warmed Scotch Eggs  
Artisan Breads with Balsamic Pearls & Olive Oil

### Main Course Sharing Boards

Whole Roasted Rib Eye with Garlic & Rosemary  
Parmesan & Truffle Fries  
Roasted Baby Heritage Tomatoes  
Portobello Stuffed Mushrooms  
Jugs of Pepper & Stilton Sauce

### Sharing Desserts

Lemon & Lime Cheesecake  
Eton Mess with Flavoured Meringue  
Chocolate & Salted Caramel Torte

**Additional Cheese Boards Course £6.50**  
Selection of Welsh Cheeses, Dates, Apricots & Grapes,  
Artisan Biscuits & Local Chutneys



## Additional Notes

Canapes Start at £5.50 per person See Menu for Options

£6.50 per person Welsh Cheese Board Supplement

Additional Fish Course such as Scallop Dish or  
Smoked Salmon Blini £7.50

Pre Orders required minimum 7 days prior

Glass Hire if required

45p per glass-we can provide tumblers for Water,  
Champagne Flutes, Red & White Wine Glasses

## Deposit & Payment

A £50 deposit is required to secure you event,  
with final balance due 7 days prior,  
along with menu choices & any dietary requirements.