



Outside catering 3 course meals

Your evening of fine food sorted, we take over your kitchen and serve you your starters & mains with puddings left to enjoy at your leisure. (We clear your starters)

Or we can serve & clear all courses plus coffee & tea for an extra £4.00 a head making your night completely relaxed and dish washing free.

Select 3 dishes from each course, your choices will be transferred to a new menu which can be sent to your guests to make a selection from.

(V) vegetarian (GF) gluten free (NUTS) contains nuts

Starters £5.50 a head

Homemade soup served with a freshly baked roll & butter

(Please ask for seasonal soup flavours) (V) (GF)

Prawns in a fresh chilli & lime dressing served with salad garnish (GF)

Classic prawn cocktail served with brown bread (GF option)

Wild mushroom, herb & mascarpone tartlet (V)

Chicken satay skewers with satay dip (GF) (NUTS)

Garlic mushrooms in a creamy sauce (V) (GF)

Melon & orange salad with fruit coulis (V) (GF)

Main meals £10.50 a head

All served with fresh & roast seasonal vegetables

Chicken stuffed with crème fresh & herbs, wrapped in bacon & served with a creamy herb & white wine sauce (GF)

Baked salmon with caramelised lemon & lime glaze (GF)

Slow cooked Welsh beef in ale with mashed potato

Pork loin slow cooked with apples & cider served with mashed potato

Home-made nut roast with layers of honey glazed parsnips & cranberry sauce served with a rich red wine gravy (V)

Welsh sausages with bubble & squeak, crispy bacon & red wine gravy

Roasted Mediterranean vegetables in a tomato sauce with goats cheese & pine nuts (V) (GF)

Wild mushroom risotto served with baby vegetables (V) (GF)

Desserts £5.50 a head

White chocolate & raspberry cheesecake

Sticky toffee pudding with toffee sauce

Strawberry, Disserano & mascarpone trifle

Traditional apple crumble

Afternoon tea bread & butter pudding with bara brith, Chelsea bun & tea cake

Saucy and hot chocolate cake

Banana & chocolate cheesecake

Lemon cheesecake served with a shot of Limoncello

Mixed berry & melon fruit salad served with cream & lemon shortbread

Pavlova with berries & cream

All served with ice cream, cream or custard

Cheese board with Welsh cheese, chutney & crackers £8.50 per person

We are happy to help with any dietary requirements, please let us know asap.