



Tier 4 Dinner Menu

Minimum 40 people

Our expertly crafted three-course menus offer a memorable dining experience for all occasions, catering for up to 3,360 guests in Wales' most prestigious venue.

Please note all menus are samples and are subject to change.

Cheese platter available for a supplementary charge per person.

(SF - Superfoods)

Assorted Bread Rolls (V, W, B, SE)

Served with Welsh butter (V, D)

Starters (Please choose one)

SF Welsh Goats Cheese Croustis (V, D, WN, SD, E)

Fried goats cheese with beetroot panna cotta, asparagus and walnut salad

Confit Duck Croquette (W, D, E, SD, B)

Cooked in Welsh ale with spiced lentils, pear and ginger chutney, confit tomato, orange dressing

Chicken And Fruit Terrine (W, SD)

Layered chicken, dried fruit, apple and fig chutney, bread crisps

Citrus Cured Salmon (D, F, SD, MU, E)

Beetroot and apple, lime gel, horseradish and pea, herb tapioca, fine herbs

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens, ingredients, or our suppliers' manufacturing processes are completely allergen-free.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian, (SF) Superfoods

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Main Courses (Please choose one)

Fillet Of Salmon (F, SD, D)

Leek potato cake, fricassee of beans and smoked bacon, pea mousse, chervil butter sauce

Roasted Chicken Breast (D, SD)

Filled with sun-dried tomato farce, truffle potato terrine, sautéed asparagus and mushroom purée, confit tomato Madeira jus

Welsh Lamb (SD, D, W, E)

Rump of lamb, feta and minted lamb shoulder oggie, cumin-spiced heritage carrots, smoked leek, Welsh potato, caramelised shallots, sun blush tomato jus

Sirloin Of Welsh Beef (SD, D, E, W)

Beer-braised beef shin pie, truffle and parmesan mashed potatoes, herb-roasted carrot and savoy cabbage, lemon thyme jus, parsley oil

Desserts (Please choose one)

Chocolate & Raspberry (V, D, E, S, W)

Dark chocolate delice, fresh raspberry

Dark Chocolate & Hazelnut Sphere (V, D, H, W, S, E)

Hazelnut mousse with caramel and praline soft centre, lemon cream cheese & raspberries

Dubai Slice (V, D, W, S, PS, SD)

Dark chocolate brownie with pistachio mousse, honeycomb ice cream

Orchard Apple (V, D, W, E, SD, S)

Apple and cinnamon mousse, apple compote, Welsh honey ice cream, ginger crumb

Coffee and Tea

Welsh handmade chocolates (V, D, S)

After Dinner

Coffee and Tea

Welsh handmade chocolates (V, D, S)

Add-Ons (Supplementary charge)

Available for a supplementary charge.

Welsh Cheese Platter (V, D, W, C, S, SE, MU)

A selection of Welsh cheeses including Caerphilly, Perl Las, Perl Wen & Black Bomber Cheddar. Served with grapes, celery, dried fruit, crackers and chutney

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