

Hamper Menu 1

Your Starter (Choose 1)

Spring Vegetable chowder

Gazpacho

Watercress Soup

Your Hamper...

Joint of Gammon Ham – to be carved by one of your nominated guests

Wheel of Cheese & Grapes

Bloomer Loaf with Bread Knife & Salted Welsh Butter

Quiche – Goats Cheese & Red Pepper

Jars of House Chutneys

Bowls of: Choose 2 Distinguished Sides (below)

Desserts in a Jar: Choose 1:

Lemon Possett & Butter Biscuit

Chocolate & Raspberry Mousse

Summer Berry Jelly

Seasonal Fruit Platter with Yogurt & Honey (Supplement of £1.50 per head)

£37.95 per person based on 80 people

This includes; Chef, Waiting Staff inc service, Crockery, Cutlery & Serviettes



Your Starter (Choose 1)

Chilled Minted Pea Soup

Rocket & Courgette Soup

Haddock & Sweetcorn Chowder

Your Hamper...

Salt Beef & Shredded Gherkin

Salmon Mousse

Pork Pie

Welsh Goats Cheese & Leek Tartlets

Sour Dough & Corn Bread with Salted Welsh Butter

Bowls of: Choose 2 Distinguished Sides (below)

Desserts in a Jar (Choose 1)

Tiramasu

Banoffee Pie

Strawberry Cheesecake

Eton Mess Platter (supplement of £1.50 per head)

£42.95 per person based on 80 people

This includes; Chef, Waiting Staff inc service, Crockery, Cutlery & Serviettes



Your Starter (Choose 1)

Asparagus Soup

Thai Chicken Broth

Watercress & Bluecheese

Your Hamper...

Poached Salmon & Creamy Dill Dressing

Tian Shredded Mallard Confit Wrapped in Carmarthen Ham

Scotch Duck Egg

Courgette & Asparagus Tartletts

Tear & Share Rosemary & Thyme Foccacia

Bowls of: Choose 2 Quintessential Sides (below)

Your Dessert (Choose 1)

Baskets of Welsh Scone, House Jam & Clotted Cream

crème Brulee

Penderyn Chocolate Torte with Raspberry Coulée (served)

Fudge Brownie Platter – with Chocolate of your choice (Supplement of £2.00 per head)

£48.95 per person based on 80 people

This includes; Chef, Waiting Staff inc service, Crockery, Cutlery & Serviettes



Distinguished Sides Menu (choose from)

- ° Herbed Barley Salad with Wilted Spinach
- ° Boiled Pembrokeshire New Potatoes with Mint, Red Onion, & Buttermilk Mayonnaise.
- ° House Winter/Summer Slaw (finely shredded, creamy, crunchy seasonal veg).
- ° Ribboned Courgette & Pickled Pink Onion Salad.
- ° Beetroot and Watercress Salad, Horseradish dressing
- ° Baby Plum Tomatoes with Cucumber, Chive, and Olive Oil dressing
- ° Summer Leaf and Vine Tomatoes with a Lemon and Garlic Dressing
- ° Red Onion & Pepper Pasta Salad

Quintessential Sides Menu (choose from)

- ° Chargrilled Asparagus & Chopped Duck Egg Salad
- ° Chargrilled Red Pepper & ° Roasted Beetroot and Welsh Blue Cheese Salad
- ° Zesty Mustard Lentils with Flash Fried Tomato & Shredded Onion Salad
- ° Braised Rice & 3 Bean Salad
- ° Beetroot and Watercress Salad, Horseradish Dressing
- ° Quick Roast Tomato & Crouton Salad with Basil Oil