
Banquets



Conference Dinner Menu

Choose your two or three course menu for your Formal Dinner, served in Medrus Conference Centre. The price includes full table service and table linen. Minimum Twenty people.

All menus include a crusty Bread Roll and Butter and are followed by freshly brewed Tea and Coffee.

Complimentary *Petit Four* are included with any three-course selection.

Please choose one of each course. Pre-orders, final numbers and dietary requirements must be received no later than 7 days in advance for Conference Dinners.

	Ex VAT	Inc VAT
Two Course Menu	£32.00	£38.40
Three Course Menu	£42.00	£50.40
House wine	From £13.95	From £16.80

Starters

Roasted Butternut Squash and Red Chilli Soup topped with Salsa, served with a crusty Roll (V)

Smoked Salmon and Avocado Salsa and Baguette Toast

Charred Tikka Cauliflower and tofu, Charred Red Onion with Yoghurt Sauce and Micro Coriander (V)

Watermelon, Rocket and Feta Salad with Mint Dressing (V)

Asparagus and Halloumi Salad with Orange Dressing (V)

Wild Mushroom Sourdough Bruschetta with Micro Parsley and Aioli (V)

Main Course

Roast Beef and Yorkshire Pudding, served with Roast Potatoes, Honey Glazed Parsnips, Seasonal Vegetables and Gravy

Luxury Nut and Seed Slice with Balsamic Glazed Beetroot and Port Sauce, served with Seasonal Vegetables (V)

Pan Fried Chicken, Pommes Fondant, Wild Mushrooms, Wilted Spinach and Glazed Vine Cherry Tomatoes, served with a White Wine Sauce

Slow Roasted Belly Pork with Chive Mash, Red Onion Puree and Fine Beans, served with a Caramelised Onion Cream Sauce

Roasted Salmon, Samphire, Asparagus and Cherry Tomatoes, served with Scalloped Potatoes and Lemon Dressing

Salt Baked Romanesco Cauliflower, Truffle Hollandaise and Pickled Mushrooms with Micro Parsley (V)

Desserts

Black Cherry and Chocolate Coconut Tart with Black Cherry Compote and Coconut Ice Cream (V)

Chocolate Truffle Brownie with Honeycomb and Fresh Raspberry Coulis (Gluten Free, Vegan)

Bramley Apple and Cinnamon Crumble served with Rhubarb, Biscuit Crumb and Crème Anglaise (V)

Panna Cotta with Summer Berries and Shortbread Biscuit (V)

Blueberry Frangipane Tart with Blueberry Sauce and Vanilla Pod Ice Cream (V)

Eton Mess Cheesecake served with Meringue Crumb, Fresh Strawberries and Strawberry Jam Drizzle (V)

Savoury Light Bites

Each platter serves 15 people		Ex VAT	Inc VAT
Mezze Platter			
Bowls of olives. (Vg,GF)			
Hummus (Vg,GF)			
Whipped feta (V)	Per platter	£79.50	£95.40
Assorted crudités (Vg,GF)			
Sliced brown and white crusty bara gallega (Vg)			
Cheese Board			
3x Welsh cheese selection, with a selection of cracker biscuits and chutneys (V)	Per board	£74.25	£89.10

Canapé Platters

Each platter will serve 10 people with an average of 4 canapes per person. Sold in multiples of 10

	Ex VAT	Inc VAT
Per 10 persons	£79.50	£95.40

Vegetarian Canapé Selection (V)

Burgers (with coriander-yuzu cream, sugar snap peas, teriyaki sauce, grilled sesame seeds), Vegetable Club Sandwiches, Onion Cakes, Tomato Financiers (with Ricotta cream, Mozzarella cheese ball, marinated tomato), Blinis (with roasted Peppers)

Traditional Canapé Selection

Onion Cakes, Tomato Financiers, Black Breads, assorted Blinis, Biscuits with Walnuts, Roquefort and Walnut Cream, Honey and Spices Biscuits, pepper Cakes, Smoked Salmon and Lemon Cream Blinis.

Vegan Canapé Selection (VG)

Courgette Shortbread and Cucumber Hummus, Mini Carrots Tarts, Lemon and Ginger, Falafel Style Bites, Polenta Curry, Olive and Cherry Tomato, Walnut Crackers, Avocado and Almond, Mini Tomato Tarts, Piquillos and Peppers, Mint Pea Muffins, Almond Cream and Edamame Bean.

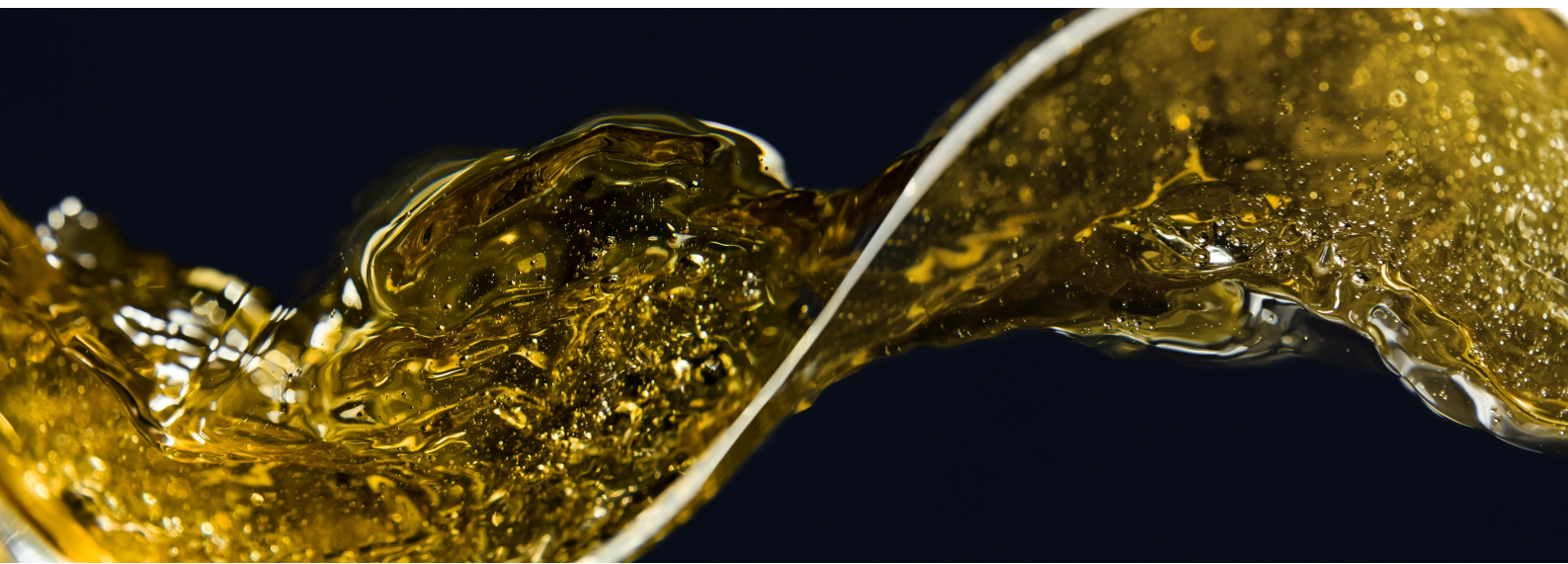
Buffets

		Ex VAT	Inc VAT
<p>Welsh Cold Folk Buffet (Medrus and Stapledon only) Minimum of 20 people.</p> <p>Chefs choice of 2 Welsh meats served with Welsh cheese quiche (V)</p>	Per person	£15.75	£18.90
<p>Chefs selection of green salad and 3 additional side salads Crusty Bread</p>			
<p>Hot Folk Buffet (Medrus and Stapledon only) Minimum of 20 people</p> <p>A choice of 1 meat and 1 vegan main course Potatoes Medley of vegetables or 3 salads Freshly cut french Bread</p>	Per person	£17.50	£21.00
<p>Add a dessert with your buffet (Medrus and Stapleton only)</p>	Per person	£5.50	£6.60
<p>Cheese Board Each board serves 15 people</p> <p>3x Welsh cheese selection, with a selection of cracker biscuits and chutneys (V)</p>	Per board	£74.25	£89.10
<p>Fresh Fruit Platter</p> <p>Selection of prepared fruit. Serves 5 people (Vg, Gf)</p>	Platter for 5	£13.75	£16.50

White Wine List



	EX VAT	INC VAT
Chardonnay		
1. Central Monte Chardonnay Chile Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey. Fresh and lively.	£13.95	£16.74
2. Farfalla Pinot Grigio Italy Clean, simple, fresh apple and pear flavours. Easy drinking. Great for any occasion. SWA Commended.	£14.75	£17.70
3. Cloud Rock Sauvignon Blanc Chile Intense and expressive aromas of grapefruit, green apple and pineapple. On the palate it is fresh and fruity with well-balanced acidity and a pleasant finish.	£15.95	£19.14
4. Lamura Grillo Sicilia Organic Italy Distinct and characterful aromas of citrus fruit under laid by juicy and refreshing tropical notes with Mouth-filling lychee and pineapple flavours.	£16.50	£19.80
5. Bio 3 Passo Bianco - Vegan Italy Fresh and fragrant Chardonnay with great structure and smoothness. Delicate and aromatic aftertaste.	£19.75	£23.70
Rosé Wine		
6. Farfalla Pinot Grigio Blush Italy Pale Rosé colour with raspberry fruit flavours and a delicate finish.	£13.95	£16.74



Red Wine List



	EX VAT	INC VAT
7. Central Monte Merlot Chile A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.	£13.95	£16.74
8. Inkosi Shiraz South Africa Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate. SWA Commended.	£14.75	£17.70
9. Baron d'Arignac Cabernet Sauvignon France A classic Cabernet Sauvignon with rich cassis and eucalyptus aromas followed up with intense blackberry fruit flavours.	£15.50	£18.60
10. Illusion Malbec Bonarda Mendoza, Argentina Deep and intense red-violet colour, with aromas of red fruits, plums, black cherries and forest berries. Fresh and full, with sweet, juicy and ample tannins and a very elegant finish.	£16.50	£19.80
11. Cramele Recas Pinot Noir Romania Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate. SWA Commended.	£16.95	£20.34
12. Faustino Rivero Joven D.O.Ca Rioja Spain A bright wine with red berry aromas underscored by notes of liquorice.	£17.95	£21.54



Sparkling Wine List

	EX VAT	INC VAT
13. I Castelli Prosecco DOC Italy A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish.	£17.95	£21.54

Champagne

14. Champagne Castelnau Brut Classique NV France A Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night. SWA Gold Award.	£36.00	£43.20
---	--------	--------

Non Alcoholic Sparkling

15. Belle & Co Bees Knees Alcohol Free Sparkling Brut (0% abv) - Vegan Germany Belle & Co is a sophisticated alternative to traditional sparkling wine. It looks and tastes like typical fizz, made from grape juice and infused with green tea, it has a delicate floral aroma and citrus fruit. There's refreshing, zingy acidity on the finish. It's low sugar, low calorie, vegan friendly so what's not to like.	£10.95	£13.14
--	--------	--------

Quotes available for any other drink requests.

