

**DRINKS & CANAPÉS**

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**DRINKS PACKAGES**

	2018	2019
<b>DRINKS PACKAGE 1</b>	<b>£7.50</b>	<b>£7.90</b>
<p>A glass of wine on arrival A glass of sparkling wine for the toast</p>		
<b>DRINKS PACKAGE 2</b>	<b>£13.20</b>	<b>£13.90</b>
<p>Bucks Fizz or Pimm's on arrival A glass of wine with the main meal A glass of sparkling wine for the toast</p>		
<b>DRINKS PACKAGE 3</b>	<b>£19.25</b>	<b>£20.25</b>
<p>A glass of sparkling wine on arrival A bottle of wine per 4 guests A glass of specially selected champagne by Spiro</p>		
<b>DRINKS RECEPTION</b>	<b>£19.25</b>	<b>£20.25</b>
<p>A bottle of premium beer or cosmopolitan cocktail Half a bottle of Spiros selected house wine per person A glass of Prosecco to toast the occasion</p>		

## CANAPÉS SELECTION

	2018	2019
<b>CANAPÉ MENU</b>	<b>£6.50</b>	<b>£6.85</b>
4 items per person		
Additional items per person	£1.85	£1.95

### Fish canapés

- Smoked salmon, crème fraiche & chives
- Oysters, black pepper & lime
- Mini fish & homemade chips
- Honey glazed king prawn skewers
- King prawn thermidor
- Asparagus tips rolled in gravadlax
- Salmon & king prawn wheel with lemon mayonnaise
- Salt & chilli squid
- Mini lobster cocktail

### Meat canapés

- Tartlets of mini welsh sausage & wholegrain mustard mash, drizzled with honey
- Mini beef teriyaki skewers
- Oriental chicken kebabs
- Mini welsh beef burgers with tomato salsa
- Mini lamb skewers
- Mini hot dogs with caramelized onions
- Chicken & pheasant roulade topped with fresh cranberry
- Jack daniel's glazed belly pork skewers
- A selection of mini tartlets
- Chorizo & tiger prawn skewers
- Parma ham, roquefort & baked fig
- Shredded duck filo parcels with plum sauce

### Vegetarian canapés

- Goat's cheese tartlet
- Stilton & walnut filo pastry
- Cherry tomato, basil & baby mozzarella
- Mini Welsh devil rarebit with a sticky onion marmalade
- Mini cups of soup with croutons
- Sun blushed tomato, feta & basil filo parcels

### Dessert canapés

- Eton mess in shot glasses
- Tiny Welsh cakes
- Mini crème brûlée
- Mini buttered bara brith
- A selection of mini patisserie
- Chocolate dipped strawberries

## THE DINNER MENUS

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	2018	2019
<b>DINNER MENU 1</b>	<b>£25.00</b>	<b>£26.25</b>

### **Entrée**

Homemade soup of the day  
Pâté with salad leaves  
Melon served with Parma ham

*All served with homemade breads*

### **Main Course**

Roast topside of British beef served traditionally with Yorkshire pudding  
Fresh roast turkey served with stuffing, chipolata sausage & cranberry sauce  
Breast of chicken in a rich red wine sauce  
Mediterranean vegetable wellington (v)  
Classic sausage & mash with a caramelised onion gravy & buttered peas  
Roasted Mediterranean wellington in a puff pastry case

### **Dessert**

Cookies & cream cheesecake  
Marmalade bread & butter pudding with fruit compote  
Sticky toffee pudding with custard  
Glazed lemon tart with fresh raspberries  
Profiteroles served with a warm chocolate sauce  
Pear & almond tart with whisky custard  
A symphony of seasonal fresh fruit

### **Finishing with**

Coffee & chocolates

	2018	2019
<b>DINNER MENU 2</b>	<b>£28.50</b>	<b>£30.00</b>

### **Entrée**

Interleaved delice of melon with cured Spanish ham,  
 balsamic glaze & peppered strawberries  
 Duck & orange pâté served with a citrus salad & crusty French bread  
 Mushrooms in a garlic, cream & black peppercorn sauce,  
 served over a French bread crouton  
 Trio of the Sea - Trio of prawns, salmon fishcake with sweet chilli,  
 smoked salmon & chive cream cheese  
 Homemade broccoli & Stilton soup  
 Homemade carrot & Coriander soup

*All served with rustic breads*

### **Main Course**

Roast Sirloin of British beef served in a rich cream peppercorn sauce,  
 or traditionally with Yorkshire pudding  
 Supreme breast of chicken bonne femme, poached in a white wine & cream sauce  
 with glazed mushrooms  
 Fresh salmon steak served in a white wine & dill sauce  
 Caramelised red onion & goat's cheese tartlet lavishly filled with red onions & goat's cheese (v)  
 Slow braised steak & mushroom pie with a quenelle of mashed potato & buttered peas  
 Sweet chilli pepper, cooked over a light pastry tartin base (v)

### **Dessert**

Cookies & cream cheesecake  
 Marmalade bread & butter pudding with fruit compote  
 Sticky toffee pudding with custard  
 Glazed lemon tart with fresh raspberries  
 Profiteroles served with a warm chocolate sauce  
 Pear & almond tart with whisky custard  
 A symphony of seasonal fresh fruit

### **Finishing with**

Coffee & chocolates

	2018	2019
<b>THE CLASSIC MENU</b>	<b>£35.00</b>	<b>£36.75</b>
*Supplement per person for 2 options	£5.00	£5.25

#### Entrée

Curried parsnip soup with crème fraîche & coriander (v)  
 Roasted vine tomato & red pepper soup (v)  
 Peppered mushrooms, served in a cream sauce over a French bread crouton (v)  
 Tian of smoked Wye salmon & crayfish with avocado & mango,  
 over a peppered buttered crouton with asparagus  
 Ragout of smoked haddock, wild mushroom & pink peppercorn sauce  
 Saffron, potato & chive soup with Caerphilly cheese fritters  
 Goat's cheese & caramelised onion tart with walnut dressing (v)  
 Welsh terrine of duck pâté with chutney & rustic bread  
 Ham hock & leek terrine served with piccalilli & homemade breads

#### Main Course

Roulade of lemon sole & prawn mousse, with an asparagus & cream sauce  
 Fillet of sea bass served over a leek & seafood risotto  
 Drunken ale lamb shank served over a leek potato cake  
 Pork tenderloin served with Marquis potatoes, Stilton & bacon sauce  
 Roast sirloin of beef, creamed parsnip & horseradish potato cake  
 with a Port reduced shallot jus  
 Slowly roasted belly of pork on a tower of wholegrain mustard mash  
 with a calvados cream sauce & sautéed apple  
 Pan fried chicken breast stuffed with garlic & thyme forcemeat  
 Classic fillet of beef Wellington served with Parmentier potatoes  
 Sweet chilli tartin, new potatoes, rocket & Parmesan (v)  
 Open vegetable lasagne with a goat's cheese & basil crust (v)  
 Filo parcel filled with Mediterranean vegetables, olives & feta (v)

#### Dessert

Cookies & cream cheesecake  
 Marmalade bread & butter pudding with fruit compote  
 Sticky toffee pudding with custard  
 Glazed lemon tart with fresh raspberries  
 Chef's trio of desserts  
 Pear & almond tart with whisky custard  
 A symphony of seasonal fresh fruit

#### Finishing with

Coffee with chocolates is also included

	2018	2019
<b>WELSH DINNER MENU</b>	<b>£39.50</b>	<b>£41.50</b>
*Supplement per person for 2 options	£5.00	£5.25

#### **Entrée**

Rillette of duck with chutney & homemade breads  
 Traditional Welsh cawl with Caerphilly cheese croutons  
 Leek & potato soup with crispy Carmarthenshire ham  
 Smoked salmon & Welsh feather asparagus with a lemon & black  
 peppercorn mayonnaise  
 Saffron, potato & chive soup with Caerphilly cheese fritters

#### **Main Course**

Garlic studded Welsh sirloin of beef, roasted & served with a red wine jus  
 Welsh lamb rump wrapped in savoy cabbage with a rosemary jus,  
 fondant potato & roasted root vegetables  
 Welsh beef slowly braised with Port & shallots, served  
 over a creamed horseradish potato cake  
 Pan fried breast of chicken stuffed with Per Las cheese & served with a creamy leek sauce  
 Fillet of Welsh beef with a reduced Port & shallot jus served with Dauphinoise potatoes  
 Tintern & red onion tart served with sautéed mushrooms & garlic butter (v)

#### **Dessert**

Strawberries with Carmarthenshire cream, served in a Brandy snap basket  
 Apple & Welsh honey crumble, served with Penderyn whisky custard  
 Bara brith bread pudding, served with a Merlyn liqueur cream

#### **Followed by**

Selection of Welsh cheeses & chutneys

#### **Finishing with**

Coffee & chocolates

## CARVERY SELECTION

Guests will be served starters, desserts & coffee at the table. Chef will invite you to the carvery table for the main course.

	2018	2019
<b>CARVED MENU 1*</b>	<b>£28.50</b>	<b>£30.00</b>
*Carvery option with only soup to start	£25.00	£26.25

### Entrée

Smoked salmon & Welsh feather asparagus with a lemon  
& black pepper mayonnaise  
Duck & orange pâté served with a citrus salad & crusty French bread  
Trio of the Sea - Trio of prawns, salmon fishcake with sweet chilli,  
smoked salmon & chive cream cheese  
Mushrooms in a garlic, cream & black pepper sauce, served over a French bread crouton  
Homemade broccoli & Stilton soup  
Homemade carrot & Coriander soup

*All served with rustic breads*

### From the carvery, choose two of the meats below

Roast Sirloin of British beef served with a rich cream peppercorn sauce  
or traditionally with Yorkshire pudding  
Roast leg of pork served with crackling & apple sauce  
Roast crown of turkey served with stuffing, chipolata sausage & cranberry sauce  
Honey glazed ham served with parsley sauce

Vegetarian options also available

*Served with seasonal vegetables, roast potatoes & gravy*

### Dessert

Cookies & cream cheesecake  
Marmalade bread & butter pudding with fruit compote  
Sticky toffee pudding with custard  
Glazed lemon tart with fresh raspberries  
Profiteroles served with a warm chocolate sauce  
Pear & almond tart with whisky custard  
A symphony of seasonal fresh fruit

### Finishing with

Coffee

	2018	2019
<b>CARVED MENU 2*</b>	<b>£28.50</b>	<b>£30.00</b>
*Carvery option with only soup to start	£25.00	£26.25

### **Entrée**

Smoked salmon & Welsh feather asparagus with a lemon & black pepper mayonnaise  
 Duck & orange pâté served with a citrus salad & crusty French bread  
 Trio of the Sea - Trio of prawns, salmon fishcake with sweet chilli,  
 smoked salmon & chive cream cheese  
 Mushrooms in a garlic, cream & black pepper sauce served over a French bread crouton  
 Homemade broccoli & Stilton soup  
 Homemade carrot & coriander soup

*All served with rustic breads*

### **From the carvery**

Whole decorated poached salmon with lemon mayonnaise  
 Baked ham with a Welsh honey & mustard glaze  
 Crown of roast turkey with cranberry sauce  
*or*  
 Hog roast traditionally served with all the trimmings

**Served with hot buttered parsley potatoes**

### **Plus choose 5 salads to accompany your carvery:**

Garden leaf salad  
 Greek salad with feta cheese  
 Coleslaw  
 Summer Italian pasta salad with pine nuts, wilted spinach & Parmesan shavings  
 Roasted vegetable cous cous  
 Buffalo mozzarella with beef tomatoes, red onion & basil oil  
 Caesar salad  
 Waldorf salad  
 Marinated garlic mushrooms  
 Coronation rice salad  
 A selection of artisan breads

### **Dessert**

Cookies & cream cheesecake  
 Marmalade bread & butter pudding with fruit compote  
 Sticky toffee pudding with custard  
 Glazed lemon tart with fresh raspberries  
 Profiteroles served with a warm chocolate sauce  
 Pear & almond tart with whisky custard  
 A symphony of seasonal fresh fruit

### **Finishing with**

Coffee



	2018	2019
<b>BARBECUE MENU</b>	<b>£29.50</b>	<b>£31.00</b>

**Choose 4 items:**

An array of meat kebabs to include:

- Chicken with lemon, lime & black pepper, beef teriyaki, roasted vegetable kebabs
- Marinated seared tuna steaks
- 100% British steak burger with garlic & chilli
- Steamed salmon parcels
- Tiger prawn & chorizo skewers
- Roasted pepper parcel with savoury rice & goat's cheese

**Plus choose 5 salads to accompany your barbeque:**

- Garden leaf salad
- Greek salad with feta cheese
- Coleslaw
- Summer Italian pasta salad with pine nuts, silted spinach & Parmesan shavings
- Roasted vegetable cous cous
- Crunchy salad of shaved carrot & beetroot with chilli, lemon & mint
- Buffalo mozzarella with beef tomatoes, red onion & basil oil
- Caesar salad
- Waldorf salad
- Pickled beetroot & shallot salad
- Marinated garlic mushrooms
- Coronation rice salad
- A selection of breads

**Then add either:**

- Buttered new potatoes
- or
- Jacket potatoes

**Dessert**

- Cookies & cream cheesecake
- Marmalade bread & butter pudding with fruit compote
- Sticky toffee pudding with custard
- Glazed lemon tart with fresh raspberries
- Profiteroles served with a warm chocolate sauce
- Pear & almond tart with whisky custard
- A symphony of seasonal fresh fruit

	2018	2019
<b>GREEK CELEBRATION MENU</b>	<b>£35.00</b>	<b>£36.75</b>

**Entrée**

**A selection of Greek Meze:**

Tzatziki  
 Hummus  
 Greek village salad with feta cheese & olives  
 Calamari  
 Keftedes  
 Stuffed vine leaves  
 Bread basket

**Main course**

**Choose one of the following to be served to your guests at the table  
 or a selection can be served buffet style:**

Lamb kleftiko  
 Chicken pastitsada  
 Beef stifado  
 Vegetable moussaka

***All served with appropriate accompaniments***

**Dessert**

Trio of Greek desserts  
 - Honey & pasticcio cheesecake  
 - Baklava  
 - Watermelon drizzled with honey

**Finishing with**

Coffee & chocolates

## SOMETHING A BIT DIFFERENT

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### SHARING PLATTERS

You can mix & match your board from any of the selection below, subject to a minimum order for 30 people.

	2018	2019
<b>MEDITERRANEAN MEAT ANTIPASTI BOARD</b>	<b>£15.00</b>	<b>£15.75</b>
<p>Selections of:            salami, pistachio, mortadella &amp; cured meats            A selection of:            Italian cheeses, baby mozzarella with chilli &amp; mint, pecorino &amp; chilli jam            A selection of:            Italian antipasti vegetables; green chillies, olives, artichoke hearts,            roasted peppers, &amp; caper berries            Crunchy salad of shaved carrot &amp; beets with chilli, lemon &amp; mint</p>		
<b>MEDITERRANEAN VEGETABLE ANTIPASTI BOARD</b>	<b>£15.00</b>	<b>£15.75</b>
<p>Seasonal vegetables, chargrilled &amp; marinated in herbs &amp; olive oil            A selection of:            Italian cheeses, baby buffalo mozzarella with chilli &amp; mint, pecorino &amp; chilli jam            A selection of:            Italian antipasti vegetables; aubergine caponata, green chillies, olives,            artichoke hearts, stuffed baby bell peppers &amp; caper berries            Crunchy salad of shaved carrot &amp; beets with chilli, lemon &amp; mint</p>		
<b>FISH BOARD</b>	<b>£15.00</b>	<b>£15.75</b>
<p>Gravlax, peppered mackerel, smoked salmon &amp; anchovies            Crispy squid with garlic, chilli &amp; lemon mayo, tiger prawns in garlic olive oil            Dips of taramasalata &amp; tzatziki            Pickled beetroot &amp; shallot salad, spring onion &amp; crème fraîche new potato salad</p>		
<b>PÂTÉ, CHEESE &amp; MEAT BOARD</b>	<b>£15.00</b>	<b>£15.75</b>
<p>Homemade pâté &amp; terrines            Smoked duck breast marinated in Port, oak smoked ham            A selection of:            Continental &amp; Welsh cheeses; brie, Roquefort, Tintern, St Illtyd's, Harlech            Pickles &amp; chutneys            Crunchy salad of shaved carrot &amp; beets with chilli, lemon &amp; mint</p>		

## BOWL FOOD

Bowl foods are a substantial & stylish alternative to canapés. We can serve from Food Stations or our waiting staff will serve your guests. Choose from 3 or 5 bowls for your guests.\*

	2018	2019
<b>FOOD BOWL (3)</b>	<b>£19.50</b>	<b>£20.50</b>
<b>FOOD BOWL (5)</b>	<b>£25.00</b>	<b>£26.25</b>

### British Menu

Wild boar & apple sausages with butter mash & red onion gravy  
Mini cod & chips with mushy peas  
Honey roasted gammon on bubble & squeak patties with piccalilli  
Roast pork & baby roast potatoes with sage & onion stuffing, crisp crackling & apple sauce  
Classic cauliflower cheese

### French Menu

Moules marinières mussels with white wine, herbs & cream  
Beef bourguignon slow cooked beef, smoked bacon, onions & red wine  
Coq au in with smoked bacon, caramelised shallots, tarragon mash  
with a red wine & sherry vinegar reduction  
French onion soup, slow-cooked caramelized onions  
with Gruyere & Parmesan crouton

### Greek Menu

Briami of Greek oven roasted vegetables finished with feta  
Keftedes with tomato sauce over orzo pasta  
Kleftiko slow cooked lamb, onions, garlic, lemon, oregano & white wine  
Greek salad tomatoes, cucumber, red onion, feta & Kalamata olives

### Italian Menu

Linguine with pesto & French beans with Parmesan shavings  
Penne carbonara with pancetta crisps  
Gnocchi with tomato sauce, spinach & ricotta  
Baby mozzarella, tomato & basil with yellow cherry tomatoes & extra virgin olive oil

### Indian Menu

Chicken & vegetable korma with coriander rice topped with mini poppadoms  
Selection of tandoori kebabs with mint sauce  
Lamb rogan josh with turmeric rice, minted onion relish & mango chutney  
Saag aloo potato: a mild medium curry cooked in butter with spinach & potatoes

### Japanese Menu

Katsu chicken curry breaded chicken fillet with curry sauce on rice  
Tempura prawns with soy & chilli dipping sauce  
Teriyaki sliced beef on soba noodles  
Sesame seared tuna over  
Leaves with wasabi & soy

### Dessert Menu

Sticky toffee puddings with custard  
Crème brûlées  
Baklavas with honeyed Greek yoghurt  
Vanilla cheesecake  
Chocolate fondant  
Traditional sherry trifle  
Lemon posset with shortbread thins  
Passion fruit pavlova  
White chocolate & raspberry mousse

## KNIFE & FORK MENUS

	2018	2019
<b>HOT FORK BUFFET</b>	<b>£21.00</b>	<b>£22.05</b>

**Served from hot chafing dishes, choose two of the following:**

Breast of chicken tikka curry  
Beef stroganoff  
Pork escalopes with a cream & mustard sauce  
Cumberland sausage & onion gravy  
Lamb & leek pie  
Beef bourguignon  
Coq au vin  
Salmon in a white wine & dill sauce  
Mushroom stroganoff (v)  
Mediterranean vegetable lasagne (v)  
Stuffed peppers with cous cous (v)

**Then choose two of the following:**

Panache of vegetables  
Rice  
Wild rice  
Creamy mashed potato  
Jacket potatoes  
Buttered new potatoes  
Mixed green leaf salad bowl  
Butter glazed carrots  
Symphony of green vegetables

<b>COLD FORK BUFFET</b>	<b>£21.00</b>	<b>£22.05</b>
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Whole decorated poached salmon with lemon mayonnaise  
Baked ham with a Welsh honey & mustard glaze  
Crown of roast turkey with cranberry sauce  
Mixed green salad  
Savory rice salad  
Coleslaw  
Marinated garlic mushrooms  
Hot parsley potatoes

## FINGER BUFFET MENUS

Dessert can be added to any of our buffet menus

	2018	2019
<b>THE GREEK BUFFET</b>	<b>£14.95</b>	<b>£15.70</b>
Additional items per person	£1.85	£1.95
A selection of Mediterranean wraps: Garlic pork & tzatziki, Greek salad with feta, roasted Mediterranean vegetables with hummus, chicken Caesar Keftedes Calamari Feta & olives Tzatziki & hummus with pitta bread Stuffed vine leaves Feta cheese pies		
<b>WELSH FINGER BUFFET</b>	<b>£14.95</b>	<b>£15.70</b>
Additional items per person	£1.85	£1.95
Glamorgan sausage (v) Sautéed leek & Perl Las tartlet Welsh honey & mustard chicken skewers Salmon & leek fish cakes A selection of sandwiches & filled batch rolls Mini Clark's pies <i>*You can add bara brith &amp; Welsh cakes to your buffet at a supplement</i>		
<b>THE PARTY BUFFET</b>	<b>£14.95</b>	<b>£15.70</b>
Additional items per person	£1.85	£1.95
A selection of brown & white sandwiches on bloomer bread Marinated chicken pieces with sweet chilli dip & garlic mayo A platter of cheese, fresh pineapple, sweet pickle onions & olives Spiros corned beef pie Mini sausages with honey & sesame Lamb kofta skewer with mint dip		
<b>VEGETARIAN BUFFET MENU</b>	<b>£14.95</b>	<b>£15.70</b>
Additional items per person	£1.85	£1.95
Selection of sandwiches: cheese & chutney, egg & cress Roasted Mediterranean vegetables wraps Greek salad with feta cheese wraps Cheese, onion & red pepper rolls Onion bhajeas with mango chutney Vegetable spring rolls with sweet chilli dip A platter of cheese, fresh pineapple, sweet pickle onions & olives		

## BESPOKE BUFFET MENU

Additional items per person

£14.95

£1.85

£15.70

£1.95

For 25 or more guests why not put together a buffet of your choice;

**Included in the price is a selection of Granary & White Sandwiches & Filled Batch Rolls. Choose 4 of the following fillings:**

- Baked ham & mustard
- Roast beef & horseradish
- Brie & grape
- Coronation chicken
- Egg & cress
- Tuna & sweetcorn
- Cheese & spring onion
- Prawn Marie rose with rocket
- Turkey & stuffing with cranberry
- Smoked salmon & crème fraiche
- Buffalo mozzarella, sun dried tomatoes & basil
- Roasted Mediterranean vegetables with hummus

**Choose 4 of the following items:**

- Onion bhajees with mango chutney
- Mini spring rolls
- Chicken & vegetable satay with peanut sauce
- Sesame king prawns
- Fish goujons with tartare sauce
- Mini cottage pie
- Quiche lorraine & sautéed leeks with Perl Las quiche
- Tartlet of Welsh sausage, onion mash & honey drizzle
- Barbecue spare ribs
- Mini Clark's pie
- Platter of breaded mushrooms, onion rings & jalapeno peppers
- Marinated chicken pieces with dips
- Lamb kofta with mint dip
- Spiros corned beef pie
- Cheese, onion & red pepper rolls
- Honey glazed mini sausage
- Greek style keftedes with tomato chutney
- Mini fish cakes
- Sun blushed tomato, feta & basil filo parcels
- Honey & sesame glazed chicken
- Crudités of raw vegetables with hummus dips

*\*Extra items can be added at a supplement*

## HOT EVENING BUFFET MENUS

	2018	2019
<b>SPIROS HOG ROAST</b> (min 100)	<b>£19.95</b>	<b>£20.95</b>
A hog roast with a Mediterranean twist: Whole hog roasted as individual joints & marinated with different flavours & carved by our chefs.		
Served with roasted Mediterranean vegetable rice salad, coleslaw, stuffing, bread & sauces		
<b>SELECTION A</b>	<b>£14.95</b>	<b>£15.70</b>
<b>Choose 2 joints for Chefs to carve at the buffet table:</b>		
Roast topside of beef		
Roast turkey with stuffing		
Honey glazed ham		
Served with mixed green salad, coleslaw, potato wedges, dips & sauces		
<b>SELECTION B</b>	<b>£14.95</b>	<b>£15.70</b>
Chicken or vegetable curry		
Chilli con carne		
Served with rice & chips, naan bread & chutney		
<b>SELECTION C</b>	<b>£14.95</b>	<b>£15.70</b>
A selection bacon & sausage ciabatta rolls with sauces		
Spiros corned beef pie		
Chunky chips		



## AFTERNOON TEA

	2018	2019
	£25.00	£26.25

### **Selection of sandwiches & filled mini rolls**

Ham & wholegrain mustard mayonnaise  
Cheddar cheese & chutney  
Cucumber  
Smoked salmon with lemon butter  
Egg & watercress

### **Followed by savouries**

Welsh red devil rarebit with caramelised red onion marmalade  
Cherry tomato & parmesan pastry tart  
Tartlet of Welsh sausage, wholegrain mustard mash & honey drizzle

### **Scones served with preserves & clotted cream**

### **Assortment of pastries baked by our pastry chef**

### **Served with tea**