

CHARITY MENU



*Set menu per event. 1 x starter/main/dessert.

£36.50* per person
Included in 24 hour rate.

STARTERS

Carrot and Coriander Soup VG

Coriander oil, toasted cumin seed

Ham Hock, Pea and Mustard Terrine

Piccalilli purée, baby leaf salad, toasted sourdough

Smoked Mackerel Pâté and Peppered Mackerel

Cucumber ribbons, horseradish dressing, grilled ciabatta

Goat's Cheese and Red Onion Filo Parcel V

Spiced balsamic, cranberry and fig chutney

MAIN COURSE

Pan Seared Chicken Supreme G

Garlic and rosemary roast potatoes, honey roasted carrot and parsnip, green beans, gravy

Grilled Sea Bream G

Black olive tapenade crumb, crushed new potatoes, crushed peas and leek, cherry tomato Hollandaise

Braised Blade of Beef G

Smoked bacon and leek champ, sautéed spinach and kale, braising jus

Char-grilled Vegetable Feuillette VG

Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

DESSERTS

Lemon and Lime Posset V

Crumbled meringue, candied peel, ginger shortbread crumb

Dark Chocolate and Raspberry Jam Tart V

Cocoa nibs, white chocolate ganache

Profiteroles V

Chocolate dipped choux buns filled with crème patisserie

ADD A CHEESE COURSE

Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney

£95* per platter for 10 people

Vale
RESORT
★★★★


HENSOL CASTLE

www.valeresort.com | 01443 665803 | www.hensolcastle.com

All prices include VAT. All weights are approx. prior to cooking. The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - V Denotes dishes suitable for vegetarians. G Denotes dishes suitable for gluten free. VG Denotes dishes suitable for vegans and vegetarians.