

CONFERENCE AND BANQUETING MENU SELECTOR

CONFERENCES

MEETINGS

DINNERS

BANQUETS

EXHIBITIONS

CHARITY EVENTS



CONFERENCE AND BANQUETING MENUS

MENU A IS INCLUDED IN THE 24 HOUR RESIDENTIAL PACKAGE.

FOR UPTO 20 DELEGATES

- § A £28.00 allocation towards dinner served in the Vale Grill Restaurant .
- § Pre-orders will be required during the morning break.

FOR OVER 20 DELEGATES

- § A set menu can be chosen from EITHER Menu A, B or C.
- § In order to ensure both speed of service and quality of your meal, it is necessary for you to choose the same set menu for all your guests.
- § Please select one dish per course.
- § Guests with specific dietary requirements will be served a suitable alternative meal.



MENU SELECTOR

Please make one choice from each course for entire party

MENU A

STARTER

Cream of Mushroom Soup
Herb crème fraîche

Baked Goat's Cheese Croute
Rocket salad, redcurrant and shallot dressing

Lamb and Apricot Roulade
Green bean and walnut salad, mint jelly

MAIN COURSE

Breast of British Chicken
Herb polenta, fine beans, roasted carrots

Woodland Pork Loin Steak
Gratin potatoes, buttered leeks, prune sauce

Roast Fillet of Salmon
Crushed new potatoes, ratatouille, basil pesto

DESSERT

White Coffee Crème Brûlée
Peanut biscuit

Tiramisu
Amaretti biscuits, coffee syrup

Warm Pear and Frangipane Tart
Almond cream

Freshly Brewed Coffee with Chocolate Mints

£30.95 per person

MENU B

STARTER

Carrot and Coriander Soup
Herb oil

Marbled Terrine of Chicken, Sage and Prunes
Red onion marmalade, tomato vinaigrette

Salmon and Vegetable Fish Cake
Dressed leaves, caper & olive dressing

MAIN COURSE

Grilled Sirloin Steak
Chateau potatoes, carrots and parsnips, red wine sauce

Escalope of Turkey
Fondant potato, braised red cabbage, chestnuts

Baked Sea Bass Fillet
Spring onion mash, asparagus, roasted red pepper sauce

DESSERT

Passion Fruit Mousse
Passion fruit and orange glaze

Warm Treacle Tart
Vanilla ice cream, toffee sauce

Lemon, Lime and Raspberry Posset
Poppy seed tuile

Freshly Brewed Coffee with Chocolate Mints

£34.95 per person

MENU C

STARTER

Pressed Ham Hock, Shallot and Gherkin Terrine
Sweet mustard vinaigrette

Red Pepper Mousse
Asparagus spears, rocket salad

Smoked Haddock Tartlet
Sun blushed tomato dressing

MAIN COURSE

Roasted Duck Breast
Boulangere potatoes, fine beans, stuffed tomato

Rump of Lamb
Royale potatoes, grilled courgettes, buttered leeks

Fillet of Welsh Beef
Leek rosti potato, roasted carrots, red wine jus

DESSERT

Mulled Wine Cheesecake
Cranberry compote

Lemon Thyme Panna Cotta
Coconut shortbread

Lightly Smoked Dark Chocolate Mousse
Forest fruit compote

Freshly Brewed Coffee with Chocolate Truffles

£37.95 per person

MENU SELECTOR

CHOICE MENU

STARTER

Cream of Mushroom Soup

Herb crème fraîche

Pressed Ham Hock, Shallot and Gherkin Terrine

Sweet mustard vinaigrette

Baked Goat's Cheese Croute

Rocket salad, redcurrant and shallot dressing

MAIN COURSE

Breast of British Chicken

Herb polenta, fine beans, roasted carrots

Rump of Lamb

Royale potatoes, grilled courgettes, buttered leeks

Roast Fillet of Salmon

Crushed new potatoes, ratatouille, basil pesto

DESSERT

Almond Panna Cotta

Coconut shortbread

Lemon, Lime and Raspberry Posset

Poppy seed tuile

Warm Treacle Tart

Vanilla ice cream, toffee sauce

Freshly Brewed Coffee with Chocolate Mints

£36.00 per person

VEGETARIAN MENU

STARTERS

Tartlet of Perl Las and Poached Pear

Celeriac and apple remoulade, walnut and chive vinaigrette

Cream of Leek and Potato Soup

Parsley oil

Salad of Asparagus Spears

Dressed leaves, balsamic and tomato sauce

Carrot & Coriander Soup

Coriander crème fraîche

MAIN COURSE

Feuillete of Creamed Wild Mushrooms

Ratatouille Sauce, Balsamic Syrup

Char-Grilled Vegetable Tian

Artichoke Hearts, Tomato and Olive Dressing

Sun Blush Tomato and Spring Onion Risotto

Basil Oil

Pithivier of Mediterranean Vegetables

Smoked Paprika Oil



MENU SELECTOR

HOT FORK BUFFET

Buffets will include bread rolls and a fresh fruit bowl

SALAD

Penne With Sweet Chilli Sauce

Penne With Pesto and Red Onion

Traditional Coleslaw

Basmati Rice with Olives and Mixed Peppers

Basmati Rice with Carrot and Pineapple

Caesar

New Potato, Spring Onion, Grain Mustard

New Potato, Sour Cream, Chopped Herbs

Grilled Mixed Vegetables

(extra choices can be made at a charge of
£2.50 per person per salad)

HOT DISH

Herb Braised Rice

Buttered New Potatoes

Aromatic Couscous

Jacket Potatoes

(extra choices can be made at a charge of
£2.75 per person per hot dish)

MAIN DISH

Chicken, Bacon and Herb Fricassee

Mushroom and Red Onion Stroganoff

"Vale" Fish Cake

Sweet and Sour Pork, Water Chestnuts

Beef Teriyaki

Slow Cooked Lamb and Root Vegetable Navarin

Tomato Braised Lentil Cassoulet

Chicken Madras Curry

DESSERT

Miniature Blackcurrant Mousse

Miniature Dark Chocolate Tart

Miniature Lemon Posset

Miniature Chef's Choice Cheesecake

(extra choices can be made at a charge of
£2.95 per person per dessert)

Upgrade to include Welsh cheese board for an
additional charge of **£4.00 per person**

PLEASE CHOOSE:-

§ 2 from salads

§ 1 from hot dish

§ 2 from main dish

§ 2 from dessert

£21.95 per person

MENU SELECTOR

FINGER BUFFET

Buffets will include a fresh fruit bowl

SANDWICHES

Assorted Sandwiches

Selection of Filled Baguettes

Open Mini Bagels

Selection of Finger Sandwiches

Assorted Filled Tortilla Wraps

(extra choices can be made at a charge of **£2.50 per person per sandwich**)

COLD ITEMS

Smoked Chicken and Plum Tart

Goat's Cheese and Tomato Stuffed Cucumber Cups

North Atlantic Prawns In Baby Gem Leaf

Thai Style Beef on Toasted Arctic Bread

Assorted Vegetable Crudités

Cream Cheese, Pepper and Sesame Puffs

Mini Naan Breads with Assorted Toppings

(extra choices can be made at a charge of **£2.50 per person per cold item**)

HOT ITEMS

Falafels With Minted Yogurt

Salmon and Vegetable Brochettes

Mushroom and Asparagus Quiche

Chicken Skewers In Satay Sauce

"Vale" Fish Cake

Pork, Sage and Prune Sausage on Roll

Lightly Spiced Vegetable Samosa

(extra choices can be made at a charge of **£2.50 per person per hot item**)

DESSERT

Mini Treacle Tart

Carrot and Raisin Cake

Fresh Fruit Kebabs, Honey Crème Fraîche

Banana and Walnut Cake

Mini Chocolate and Blueberry Muffins

(extra choices can be made at a charge of **£2.95 per person per dessert**)

PLEASE CHOOSE:

§ 1 from sandwiches

§ 2 from cold items

§ 3 from hot items

§ 1 from dessert

Or

§ 1 from sandwiches

§ 2 from hot items

§ 3 from cold items

§ 1 from dessert

£16.95 per person

MENU SELECTOR

TAPAS / GRAZING BUFFET

Maximum 80 people

STARTER

Selection of Cold Meats

Smoked Trout and Orange Segments

Asparagus and Leek Quiche

Marinated Olives and Sun-Blushed Tomatoes

Goat's Cheese and Cucumber Cups

MAIN COURSE

Seared Mini Peppered Rump Steaks

Grilled Sea Bass Fillets

Chicken Satay Brochettes

Marinated Lamb Steaks

Grilled Flat Cap Mushrooms with Garlic
and Herb Butter

DESSERT

Mini Sticky Pecan Tarts

Almond Panna Cotta

Fresh Fruit Skewers, Honey Crème Fraîche

Lemon Possets

Fresh Fruit Bowl

£25.00 per person



EQUIPMENT HIRE AND SERVICES

WIFI Broadband	Available subject to charge
ISDN Line	£15.00 per line to install Charge as used
Phone calls	Charge as used
Screen 6 foot	£20.00
Flipchart	£15.00
Television & Video	£85.00
Table/Floor Standing Lectern	£51.00
P A System, 2 speakers & hand held	£185.00
Radio Microphone	£60.00
MICROPHONES	
Radio Lapel	
Table microphone	£45.00
Hand held microphone	£60.00
XGA data projector	£150.00
FACSIMILE	
United Kingdom	£1.00 per page
International	£2.00 per page
PHOTOCOPYING	
Black & White	£0.20 per A4 copy
Transparencies	£0.50 per A4 copy
Disco	£325.00



REFRESHMENTS

FRESHLY BREWED TEA & COFFEE

- Served with Hand Made Biscuits	£2.85
- Served with Danish Pastries	£4.00
- Served with Bacon Sandwiches	£6.75
- Served with a Selection of Sandwiches and traditional style crisps	£8.50
Mineral Water (bottle)	£4.15
Chilled Orange Juice (jug)	£6.65

