DINNER MENUS 2018
DINNER MENU 1

£26.45
Homemade seasonal vegetable soup served with breads and Welsh butter
Chicken supreme filled with mozzarella and wrapped in Parma ham served with oven roast cherry tomatoes and seasonal local vegetables
Citrus lemon tart - creamy lemon curd inside a sugar pastry case served with pouring cream
Fairtrade coffee with mints

CHEESE COURSE £4.85
Selection of Welsh cheeses

For alternative menu choices please contact the Catering Office

Fishmongers - Astons, Cardiff Market
Meat - Howells Butchers, Penclawdd,
Delicatessen - Castell Howell, Cross Hands
Vegetables - Broughton, Bessemer Road, Cardiff

Allergen Information
DINNER MENU 2

£32.00

Smoked salmon with fresh lemon and brown bread roast beef with horseradish cream, Yorkshire pudding and watercress served with seasonal local vegetables

Black forest slice - Kirsch soaked light chocolate sponge layered with dairy cream and whole black cherries finished with chocolate flakes and served with pouring cream

Fairtrade coffee with mints

CHEESE COURSE £4.85

Selection of Welsh cheeses

For alternative menu choices please contact the Catering Office

Fishmongers - Astons, Cardiff Market
Meat - Howells Butchers, Penclawdd,
Delicatessen - Castell Howell, Cross Hands
Vegetables - Broughton, Bessemer Road, Cardiff

Allergen Information
DINNER MENU 3

£37.50
Ham hock terrine, piccalilli and salad garnish served with a selection of freshly baked breads and Welsh butter

Pan fried sea bass with an anchovy and caper dressing served with citrus dressed broccoli

Warm chocolate brownie - rich chocolate cake with a gooey molten chocolate centre served with raspberries and Welsh ice cream

Fairtrade coffee with petit fours

CHEESE COURSE £4.85
Selection of Welsh cheeses

For alternative menu choices please contact the Catering Office

Fishmongers - Astons, Cardiff Market
Meat - Howells Butchers, Penclawdd,
Delicatessen - Castell Howell, Cross Hands
Vegetables - Broughton, Bessemer Road, Cardiff

Allergen Information
**DINNER MENU 4**

£41.40

Black Mountain smoked trout, beetroot salad and horseradish served with a selection of freshly baked breads and Welsh butter

Salt marsh lamb with rosemary served with seasonal, local vegetables

Vanilla panacotta with homemade honeycomb

Fairtrade coffee with petit fours

**CHEESE COURSE £4.85**

Selection of Welsh cheeses

For alternative menu choices please contact the Catering Office

**Fishmongers** - Astons, Cardiff Market

**Meat** - Howells Butchers, Penclawdd,

**Delicatessen** - Castell Howell, Cross Hands

**Vegetables** - Broughton, Bessemer Road, Cardiff

Allergen Information
DINNER MENUS 2018

CARDIFF UNIVERSITY
DELIVERED HOSPITALITY SERVICE

Conference and Events Team
✉️ catering@cardiff.ac.uk
+44 (0)29 2087 4027 / +44 (0)29 2087 6612
www.cardiff.ac.uk/business/facilities/catering