Canapes are suitable for openings, launches, private parties and receptions any time of the day or evening

**Standard Canapes @ £6.50 per person**

Let us choose a selection of 4 canapes per person for your event. Your guests will be offered a range of fish, vegetarian and vegan canapes.

**Premium Canapes @ £9.00 per person**

Please choose 5 canapes per person for your event from the list below

**Meat**
- Chicken liver parfait and red onion crostini
- Palma ham and olive skewers
- Ham hock and piccalilli pastry cups
- Roast beef with horseradish tartlets

**Fish**
- Prawn skewers
- Mini smoked salmon and cream cheese bagels
- Smoked mackerel mousse on crispbread with cranberry
- Prawn cocktail tart

**Vegetarian**
- Mini vegetable quiche
- Mozzarella, cherry tomato and basil skewer
- Hummus and black olive tartlet
- Ratatouille vegetable pastry cup

**Vegan**
- Mini roast red pepper bruschetta
- Carrot and cumin hummus with harissa served on toasted bread
- Sun blush tomato and olive skewers
- Mini spring rolls with sweet chilli
EVENT CATERING
COLD BUFFET MENU

Menu is inclusive of: Crockery and cutlery | Paper napkins | Staff to serve your guests
Drinks and wine list available separately
Minimum numbers of x30 – should numbers be less please contact the conference team
Courses can be adapted to reflect any dietary requirements, please advise at time of booking

Option 1:
Chefs selection of meat, fish and vegetarian sandwiches +
choose 3 items, 1 dessert + fresh fruit + tea/coffee - £12.00

Option 2:
Chefs selection of meat, fish and vegetarian sandwiches +
choose 4 items, 1 dessert + fresh fruit + tea/coffee - £14.00

Option 3:
Chefs selection of meat, fish and vegetarian sandwiches +
choose 5 items, 1 dessert + fresh fruit + tea/coffee - £16.50

Finger Food Item

Meat
- Chicken tikka split stick with a mint and yoghurt dip
- Pulled pork croquettes with chipotle mayonnaise
- Spicy fusion chicken skewer
- Glazed Welsh sausage
- Duck spring roll sweet chilli dip
- Chicken satay peanut dip

Fish
- Thai fishcake
- Mini smoked salmon bagel
- Tempura battered prawn with lemon mayo
- Smoked haddock mini fishcake tartare sauce

Vegetarian
- Goats cheese and red onion tart
- Sweet potato falafels sweet chilli sauce
- Mini Indian selection mango chutney and yogurt mint dip
- Roasted butternut squash bake
- Bruschetta selection
- Mozzarella cherry tomato and olive skewer
- BBQ bean and Monterey Jack parcel

Desserts
- Rich chocolate brownie
- Carrot cake
- Victoria sponge
- Coffee and walnut cake
- Scone with jam and clotted cream
- Lemon drizzle cake
EVENT CATERING
DAY DELEGATE MENU

Menu is inclusive of: Crockery and cutlery | Paper napkins | Staff to serve your guests | Unlimited filtered still and sparkling water throughout the day
Tea/coffee with lunch can be swapped for elderflower presse and fruit juice - request at time of booking
Courses can be adapted to reflect any dietary requirements, please advise at time of booking

This is exclusive of room hire charges
Minimum numbers of x30 – should numbers be less please contact the conference team
Drinks and wine list available

Cold finger buffet lunch £17.45 per person

Arrival tea/coffee and biscuits
Mid-morning tea/coffee and welsh cakes
2 course chefs cold finger buffet lunch
Selection of sandwiches
  + mini mains
  + mini desserts + fresh fruit
  + tea/coffee
Afternoon tea/coffee and cake bites

Hot fork buffet lunch £22.45 per person

Arrival tea/coffee and biscuits
Mid-morning tea/coffee and welsh cakes
2 course chefs hot fork buffet lunch
Choice of meat or vegetarian main course
served with fresh vegetables and potatoes
  + Dessert + fresh fruit
  + tea/coffee
Afternoon tea/coffee and cake bites
EVENT CATERING DINING MENU

Menus are inclusive of:
Fresh bread and Welsh butter | Coffee and petit fours | Linen napkins and tablecloths | Staff to serve your guests
Drinks and wine list available separately
Courses can be adapted to reflect any dietary requirements, please advise at time of booking

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Menu 1 £25.00

Select one from each of the courses below

Starters
- Roast butternut squash soup with walnut bread
- Sweet potato soup with coconut cream topped with pumpkin seeds
- Crab fishcakes served with citrus dressed watercress and horseradish crème fraîche
- Salad of fennel, heritage beetroot and broccoli with sorrel and broad beans drizzled with lemon, mustard, maple dressing

Main course
- Lemon dressed fillet of salmon on seared Provençal vegetables with tapenade potatoes
- Poached chicken served with creamed leeks and mushrooms
- Roast loin of pork with rosemary and mustard on creamy mash with seasonal greens
- Braised lentil shepherd pie with root vegetable crisps and red wine jus

Desserts
- Lemon and blueberry cheesecake with lightly whipped cream
- Spiced apple and blackberry crumble with Welsh vanilla ice cream
- Chocolate torte with candied orange and pouring cream
- Strawberry champagne charlotte

Coffee and petit fours

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Menu 2 £29.95

Select one from each of the courses below

Starters
- Roast vine tomato soup with green olive soft ciabatta breadsticks
- French onion soup crouton and gruyere cheese
- Mackerel pate with pickled cucumber and sourdough toast
- Ham hock and pea terrine with piccalilli, micro herbs and crispbread
- Tartlet of cheese and asparagus with crème fraîche

Main course
- Chicken supreme wrapped in Carmarthen ham with chateaux potatoes, Seasonal Vegetables and Thyme Jus (GF)
- Braised of shin beef with horseradish mashed potato, honey glazed carrots and red wine jus (GF)
- Sea bream with roasted fennel and beetroot
- Mushroom, goats cheese and local ale strudel wrapped in filo served with shallot sauce
- Vegetable biryani stuffed aubergine, topped with crispy chickpeas and cauliflower pakora (V/V+)

Desserts
- Passion fruit mousse on a vanilla sponge topped with passion fruit glaze
- White chocolate and raspberry panacotta with raspberry coulis
- Lemon tart with chantilly cream and fresh berries
- Warm chocolate fondant sponge with Welsh vanilla ice cream

Coffee and petit fours

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Menu 3 £34.95

Select one from each of the courses below

Starters
- Pumpkin soup with sunflower and pumpkin seed bread
- Pea and spinach pesto soup
- Smoked duck, pear and walnut salad with balsamic dressed rocket
- Prawn, avocado and ricotta salad, with a lemon and thyme dressing
- Red lentil and sweet potato pate with sun blushed tomato, dressed salad leaves and crispbread toast (V/V+)

Main course
- Herb crusted fillet of salmon with crushed new potato and spring green vegetable medley
- Rump of lamb with dauphinoise potato, green beans, braised baby leek and redcurrant jus (GF)
- Guinea fowl with pun lentils and pancetta on a thyme and red wine jus
- Open lasagne of confit cherry tomatoes, courgette, spinach and mozzarella
- Roasted butternut squash and sage pithivier with vegan parmesan, toasted pine nuts and vegetable medley (V/V+)

Desserts
- Chocolate salted caramel torte with praline and clootted cream ice cream
- Plum and cardamom brulee with shortbread thins
- Lemon swirl cheesecake with fresh blueberries (V/V+)
- Tarte tatin with Welsh vanilla ice cream

Coffee and petit fours

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Menu 4 £44.95

Select one from each of the courses below

Starters
- Cauliflower soup with goats cheese beignet and herb oil
- Soup of wild mushroom with truffle oil
- Chicken liver parfait with spiced onion marmalade, toasted brioche and micro salad
- Beetroot marinated salmon on chervil blini with dill mustard
- Truffle arancini with rainbow pickles, herb aioli and micro salad (V/V+)

Main course
- Crispy breast of duck with baked apple and fondant potato
- Rosemary crusted loin of lamb, with minted pea puree, lightly spiced red cabbage and pan jus
- Loin of venison on blackberry and cacao jus with root vegetable crisps
- Line caught cod with clams, samphire and parmentier potatoes with a white wine sauce
- Perl Las (Welsh blue cheese) and portobello mushroom wellington with spinach and port jus
- Miso roasted tofu with green beans and spring onions on crushed sesame sweet potato

Desserts
- Dark chocolate mousse, cocoa nibs, passion fruit and chamomile
- Individual chantilly raspberry and white chocolate truffle pavlova
- Strawberry and champagne sorbet with basil cream and vanilla shortbread
- Winter fruit tarte tatin with vanilla bean pannacotta

Coffee and petit fours
EVENT CATERING
BEVERAGES AND ADDITIONS

Menu is inclusive of: Crockery and cutlery | Paper napkins | Staff to serve your guests

Minimum numbers of x30 – should numbers be less please contact the conference team
Courses can be adapted to reflect any dietary requirements, please advise at time of booking

Beverages

Fair Trade tea and filter coffee .................. £2.25 per cup
Fair Trade tea and filter coffee with biscuits ........ £3.00 per cup
Fair Trade tea and filter coffee with Welsh cakes. .... £3.40 per cup
Apple or orange juice .......................... £3.45 per litre
Elderflower pressé ............................. £3.50 per 750ml bottle
Filtered still water ............................. £2.10 per 750ml returnable bottle
Filtered sparkling water ...................... £2.10 per 750ml returnable bottle

Additional items

Breakfast / brunch platter (serves 5) ........... £34.10 per platter
Mini buttered croissants, sliced ham and cheese,
assorted baked pastries, fresh fruit

Individual pieces of fruit ....................... £0.50 each

Fruit platter (serves five) ....................... £41.00 per platter
Selection of fruits which may include
watermelon, pineapple, melon, mango, strawberries

Crudities platter
with harissa topped houmous dip (serves five) ........ £38.00 per platter
Mixed vegetables with harissa topped houmous dip

Traybake cake platter (serves ten) ............ £34.10 per platter
Selection of traybake cakes from local baker

Bowl of mixed roasted nuts (serves ten) ........ £10.00 per bowl
Bowl of crisps (serves ten) ....................... £10.00 per bowl
An alternative to the finger buffet or for hungry guests during drinks receptions beautifully presented graze tables allowing guests to self-build deliciousness

<table>
<thead>
<tr>
<th>Mediterranean</th>
<th>Oriental</th>
<th>Cheese table</th>
</tr>
</thead>
<tbody>
<tr>
<td>£12.25 per person</td>
<td>£9.75 per person</td>
<td>£8.75 per person</td>
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<tr>
<td>Selection of charcuterie</td>
<td>Chicken satay peanut dip</td>
<td>Caerphilly</td>
</tr>
<tr>
<td>Chargrilled peppers</td>
<td>Dim sum selection</td>
<td>Perl Las</td>
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<tr>
<td>Mozzarella balls</td>
<td>Duck spring roll</td>
<td>Perl Wen</td>
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<tr>
<td>Sun blushed tomatoes</td>
<td>Beef lettuce cups</td>
<td>Welsh Cheddar</td>
</tr>
<tr>
<td>Marinated olives</td>
<td>Thai fish cakes</td>
<td>Grapes and celery</td>
</tr>
<tr>
<td>Rocket salad</td>
<td>Prawn crackers</td>
<td>Welsh chutneys apple and</td>
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<tr>
<td>Greek salad</td>
<td>Hoi sin</td>
<td>red onion</td>
</tr>
<tr>
<td>Artisan breads</td>
<td>Sweet chilli dips</td>
<td>Hand cut bread</td>
</tr>
<tr>
<td>Profiteroles and chocolate sauce</td>
<td></td>
<td>Welsh butter</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Indian</th>
<th>Mexican</th>
<th>Afternoon tea</th>
</tr>
</thead>
<tbody>
<tr>
<td>£7.00 per person</td>
<td>£12.25 per person</td>
<td>£11.35 per person</td>
</tr>
<tr>
<td>Vegetable samosa</td>
<td>Tortilla's with guacamole</td>
<td>Assorted selection of sandwiches</td>
</tr>
<tr>
<td>Vegetable pakoras</td>
<td>salsa</td>
<td>Mini afternoon tea cake selection</td>
</tr>
<tr>
<td>Onion bhajis</td>
<td>sour cream</td>
<td>Victoria sponge</td>
</tr>
<tr>
<td>Mini nan breads</td>
<td>Pulled pork croquettes</td>
<td>lemon drizzle</td>
</tr>
<tr>
<td>Mini poppadum's</td>
<td>Beef tacos</td>
<td>walnut cake</td>
</tr>
<tr>
<td>Onion salad</td>
<td>BBQ bean and Monterey Jack parcel</td>
<td>Scone</td>
</tr>
<tr>
<td>Mango chutney</td>
<td></td>
<td>Pot of strawberry jam</td>
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<tr>
<td>Minted yogurt dip</td>
<td>Creamy cheese jalapenos</td>
<td>Pot of clotted cream</td>
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<tr>
<td></td>
<td>Churros with chocolate sauce</td>
<td></td>
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</tbody>
</table>
## EVENT CATERING
### HOT FORK MENU

Menu is inclusive of: Crockery and cutlery | Paper napkins | Staff to serve your guests
Drinks and wine list available separately
Minimum numbers of x30 – should numbers be less please contact the conference team
Courses can be adapted to reflect any dietary requirements, please advise at time of booking

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Served with seasonal vegetables and potatoes/rice
Choose 2 mains + 1 dessert - £15.45 per person

### Mains

<table>
<thead>
<tr>
<th>Meat</th>
<th>Fish</th>
<th>Vegetarian</th>
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</thead>
<tbody>
<tr>
<td>Parmesan crusted chicken with fresh green pesto</td>
<td>Haddock, Caerphilly cheese and leek gratin</td>
<td>Chickpea, spinach and coconut curry (V/V+/GF)</td>
</tr>
<tr>
<td>or Thai green chicken curry with coconut cream, green beans and bamboo shoots (GF)</td>
<td>or Oven baked cod in a white wine and parsley sauce (GF)</td>
<td>or Stuffed Mediterranean vegetables in a tomato and basil sauce (V/V+)</td>
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<tr>
<td>or Italian chicken with roasted red pepper, olives and buffalo mozzarella (GF)</td>
<td>or Fillet of salmon with a herb crust and a roasted red pepper sauce</td>
<td>or Mixed bean chilli with guacamole, sour cream and Monterey Jack cheese (GF)</td>
</tr>
<tr>
<td>or Braised beef chilli with guacamole, sour cream and Monterey Jack cheese (GF)</td>
<td>or Pork medallions in a creamy mushroom sauce (GF)</td>
<td>or Baked aubergine parmigiana</td>
</tr>
<tr>
<td>or Beef bourguignon with bacon lardons and baby onions</td>
<td>or Lamb meatballs in a rich, herby tomato sauce (GF)</td>
<td>or Baked basmati rice with squash and chili topped with goats cheese</td>
</tr>
<tr>
<td>or Haddock, Caerphilly cheese and leek gratin</td>
<td>or Oven baked cod in a white wine and parsley sauce (GF)</td>
<td>or Oriental mushroom and pak choi stir fry with ginger, garlic and spring onions</td>
</tr>
<tr>
<td>Fish</td>
<td>Haddock, Caerphilly cheese and leek gratin</td>
<td>or Winter vegetable and harissa tagine with halloumi and preserved lemon</td>
</tr>
<tr>
<td>Vegetarian</td>
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</tbody>
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### Desserts

Rich chocolate brownie
or Chocolate and salted caramel torte
or Lemon swirl cheesecake
or Gluten free strawberry and rhubarb cheesecake
or White chocolate, raspberry and strawberry gateau
or Platter of seasonal fruits