



BRYN TANAT HALL

Relaxed Dinner Party Menu

£40.00 per person

The relaxed dinner party menu is a drop off service.

The menu is prepared for simple self -finishing such as cooking, reheating and presentation.

There will be written detailed instructions to take your dinner from drop off to table.

Please advise all special dietary requirements

First Course

Butternut Squash Velouté (v)

A smooth and earthy soup with chef's croutons

Roasted Pepper, Goats Cheese and Pine Nut Salad

Roasted peppers, goats' cheese, and pine nuts on a salad of spinach and watercress

Chef's Chicken Liver Paté

This is a luxury chicken liver paté served with homemade red onion marmalade with a selection of savoury biscuits



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Main Course

Ballotine of Slow Roast Welsh Lamb
pan fried with a thyme jus
creamy garlic potatoes and vegetables

Ginger and Lime Sea Bass En Papillote (gf)
Oven baked fillet of sea bass with a ginger and lime dressing
with a sweet potato mash and vegetables

Roasted Mediterranean Vegetable Tatin (v)
Courgette, peppers, red onion, cherry tomatoes flavoured with thyme fennel and basil
with a roasted tomato and basil sauce

Dessert

White chocolate and Raspberry Cheesecake
The tang of fresh fruit wrapped in smooth mascarpone and cream

Glazed Apple Pie (v)
with pouring cream

Chocolate Profiteroles
Light as air filled with a delicate orange cream