



BRYN TANAT HALL

Dinner Party Menu
With Chef and Service

Up to 28 guests - £55.00 per person

Up to 20 guests - £60.00 per person

Chef and staff arrive at 5.00pm

From this time and until the end of service guests are asked not to enter the kitchen

Sit to table 7.00pm | Service 7.30pm

Table setting includes
flowers, light strands, place names and linen napkins

Up to 14 Guests dine around the elliptical table in the Dining Room

More than 14 guests dine around 5' round tables in the Terrace Room

The pre-dinner drinks reception will take place in the Terrace Room where there is a bar with fridge and ice buckets are provided. The drinks reception is not staffed.

The kitchen will be left clean and tidy at the end of service.

From the Menu

Please choose two options from each course for the party with a minimum of 8 people for each option. Please advise any dietary requirements for which dishes will be altered or changed.



BRYN TANAT HALL

MENU

First Course

Butternut Squash Velouté (v)

A smooth and earthy soup with a parcel of basil and ricotta ravioli drizzled with basil oil

Apple Cider Salad (v) (gf)
with Melted Camembert Dressing

Roasted Pepper, Goats Cheese and Pine Nut Salad

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

Spanish Chorizo Salad (gf)

A heart-warming salad of spicy Spanish chorizo with roasted butternut squash, red onion, baby tomatoes and spinach dressed with a sherry vinaigrette topped with Manchego cheese

Main Course

Ballotine of Slow Roast Welsh Lamb

*pan fried with caramelised onion, pickled shallot and thyme jus
with creamy garlic potatoes and parcels of vegetables*

Chicken Breasts with Wild Mushrooms and Bacon Stuffing and Marsala Sauce

*Locally sourced boneless chicken breasts stuffed with a wild mushroom and bacon stuffing
combined with the beautifully rich flavour of a Marsala wine sauce*

Ginger and Lime Sea Bass (gf)

*crispy pan-fried fillet of sea bass with a ginger and lime dressing on a bed of
sweet potato mash*

Mushroom Stroganoff (v)

Oyster, chestnut and portabella mushrooms in a creamy Marsala sauce

Dessert

Banoffee Cheesecake with Toffee Pecan Sauce

*A combination of bananas, cream and toffee incorporated into a cheesecake with toasted
pecan nuts*

Fresh Fruit Meringue Roulade

The tang of fresh fruit wrapped in cream with the sweetness of meringue

Caramelised Lemon Tart

served with a vanilla cream

Classic Chocolate Profiteroles

Light as air filled with a delicate orange cream