

## Dinner Party Catering Cardiff & South Wales

### Menu Option One:

Please choose **One** dish from each course. Our vegetarian options are further down this menu and can be chosen in conjunction with what you see below.



#### Starters

Slow Roast Welsh Mutton Cawl with Mint infused Sour Cream.

Cream of Caramelised Leek & Roast Parsnip Cawl with Perl Wen Cheese Croutons.

Chicken Liver Terrine with Pickled Radish & Red Onion Chutney on Chapel Bread.

Smoked Salmon & Capers with Pickled Carrot and Pickled Pink Onions.

#### Mains

Slow Braised Welsh Mutton Shanks with Creamed Potatoes & Seasonal Greens.

Handmade Glazed Sausages (pork, beef, & lamb) on a Ramson & Welsh Butter Mash.

Honey Roasted Belly Pork with Apple Mash, Creamed Winter/Summer Greens & Smoked Bacon.

Slow Roast Cured Beef Brisket with Leek & Potato Mash, Creamed Winter/Summer Greens and Stock Gravy.

#### Desserts

Snowdon Pudding with Candied Fruit.

Lemon Posset with Butter Biscuits.

**Pricing based on a minimum of 12 people (ex VAT):  
£28 per person.**

### Menu Option Two:

#### Starters

Canapés x 4 (please choose 4 from our Canapé Menu One – *it's on the website under Canapé Party Catering!*).

Welsh Goats Cheese & Leek Tartlets with Candied Orange & Red Onion.

Cold Poached Salmon with Pickled Cucumber.

Smoked Chicken with Shredded Winter/Summer Salad.

Baked Spinach, Ham, & Egg Ramekin with Crisp Bread.

**MORE**



## Mains

Rack of Welsh Lamb with Fondant Pembs, Spinach & Hywel Dda/Goosefoot Greens.

Pressed Aromatic Belly Pork on Apple Butter Artichoke Mash with Caramelised Apple.

Free Range Chicken Breast filled with Carmarthen Ham & Leek Mousse, seasonal veg.

Bay Baked Sea Bass with Lemon Savoy & Crisp Fried Kale & Capers.

Roast Sirloin with Baked Shallots, Batter Pudding, Honey Glazed Winter/Summer Vegetables & Marrowbone Stock Gravy.

## Desserts

Mini Pavlova filled with Raspberry Cream Pudding & Strawberries.

Mini Banouffi Pie.

**Pricing based on a minimum of 12 people (ex VAT):  
£32 per person.**

## Menu Option Three:

### Starters

Canapés x 4 (please choose 4 from our Canapé Menu Two – *it's on the website under Wedding Reception Canapés!*).

Ham Hock & Mallard Terrine with Crisp Bread and Candied Orange Preserve.

Salmon Mousse with Seeded Spelt Bread.

Tian of Shredded Mallard Confit Wrapped in Carmarthen Ham.

Smoked Haddock on Toasted Pikelet with Poached Egg & Citrus Butter Sauce.

Forest & Field Game Terrine with Red Onion Jam and Chapel Bread.

### Mains

Seared Pork Loin on a Fire Pot Stew (hock and bean) with Braised Cabbage.

Crisp Duck Breast & Winter Salad Fry with Port & Plum Juices.

Bilberry Glazed Potted Loin of Venison with Beetroot Tart in Wine & Stock Reduction.

Rose-hip Honey Glazed Cannon of Lamb, Celeriac Mash, Winter/Summer Vegetables and Wine & Stock Reduction.

Fennel Roast Halibut with Root Artichoke Mash and Cockle & Tarragon Butter.

**MORE** 

## Desserts

Candied Lemon Tart with Sugared Cream.

**Pricing based on a minimum of 12 people (ex VAT):  
£38 per person.**

## Cheese Course (Optional)

**Served with Bara Brith & Spiced and Sweet House Preserves:**

Caerphilly cheese (crumbly)

Caws Cenarth perl wen (creamy)

Welsh cheddar (rich and aged)

Caws Cenarth perl las (blue & sharp)

Goat's cheese (creamy & peppery)

**Price: £4.99 per person (ex VAT).**

## Vegetarian Starter Options (please choose one from):

Welsh Goats Cheese & Leek Tartlets with Candied Orange & Red Onion.

Seasonal Wild Mushroom & Pont Gâr Soft Cheese Tartlet

Seasonal Leaf Salad with Warm Goats Cheese and Sweetened Cider Vinegar Dressing

## Vegetarian Main Options (please choose one from):

Honey Roasted Leek & Beetroot Fritters on Buttered Spinach.

Roasted Butternut Squash, Cheese, & Spinach Puff Pie with seasonal Greens

Caramalised Leek and Potato Rarebit Tart

## Children's Main Options (£5.50 ex VAT):

Jumbo Pork Sausage & Mash with Gravy .

Roast Chicken & Chipolatas with Seasonal Veg & Gravy.

Ham & Welsh Cheese Pizza.

**Dietary Considerations:** If any of your guests have particular dietary restrictions just let us know and we'll arrange for suitable options.