



## Corporate events: three-course option

### Starter

Homemade Soup, Made Using Local, Seasonal Ingredients, Served with Artisan Rustic Breads  
(choose from Roasted Tomato and Basil or Leek and Potato)

Chicken Liver and Apple Cider Pate with Melba Toast and Chutney

### Main Course

Roast Welsh Beef with Traditional Gravy and Yorkshire Pudding

Pan Fried Chicken Roulade stuffed with Slow Roast Peppers, Wrapped in Prosciutto served  
with Vine Ripened Tomato and Pancetta Sauce

Pan Fried Mediterranean Loin of Cod on a Bed of Ratatouille

### Dessert

Warm Chocolate Brownie with Raspberry Coulis and Chantilly Cream

Mango and Coconut Cheesecake with Passionfruit Coulis

Prosecco and Chambord Sorbet Bombe with Fresh Raspberries



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BRYNGARW  
HOUSE

## Corporate Events: Canapé and Buffet Options

Choose any three

Gin and Tonic Battered Fish and Chip Cone with Homemade Tartare Dip

Cod and Salmon Fishcake with Sweet Chilli Compote

Seared Mini Welsh Beef Burgers with Tomato Salsa

Chicken Satay Skewers with Tomato and Tigernut Relish

Roasted Beetroot Falafels with Tzatziki

Vegetable Spring Rolls with Sweet Chilli

Choose one

### **The Welsh Ploughman's Buffet**

Honey Roast Ham, Selection of Regional Cheeses, Pork Pies, Gourmet Sausage Rolls, Scotch

Eggs, Selection of Quiche, Seasonal Salad, Pickles and Chutneys

### **The American Style Buffet**

BBQ Pulled Pork, Southern Fried Buttermilk Chicken, Beef Burgers, Hot Dogs, Corn Dogs,

Skinny Fries, Slaw, Buns, Relishes and Mustard

### **The Pig Roast Buffet**

Slow Roast Shoulder of Pork, Sage and Onion Stuffing, Apple Sauce, Soft Rolls, Crunchy

Scratchings, Potato Wedges and Mayonnaise



## Corporate events: three-course option

**£55 per person, minimum of 80 guests**

Arrival Prosecco

Three-course meal

Venue hire: 12pm – 6pm or 7pm – 1am

## Corporate events: buffet option

**£40 per person, minimum of 80 guests**

Arrival Prosecco

Choice of Three Canapés

Evening Buffet

Venue hire: 12pm - 6pm or 7pm - 1am