



CANAPES

Savoury

DUCK WITH HOISIN & CUCUMBER
SMOKED SALMON BLINIS
PARMA HAM WITH MELON
WELSH RAREBIT
CHICKEN SATAY
PATE ON TOAST

Sweet

STRAWBERRIES DIPPED IN CHOCOLATE
WELSH CAKES & BARA BRITH
CHOCOLATE BROWNIE
FRUIT SKEWER

(ANY THREE OF THE ABOVE)

VEGETARIAN & VEGAN OPTIONS AVAILABLE

2025

plas
llanelly
house



THE VAUGHAN

Starters

SOUP WITH FRESH ROLL & BUTTER
MELON & STRAWBERRY SALAD
PATE, TOAST & CHUTNEY

Mains

CHICKEN WITH A WHITE WINE & MUSHROOM SAUCE
TRADITIONAL ROAST BEEF & YORKSHIRE PUDDING
TRADITIONAL ROAST TURKEY & TRIMMINGS

Desserts

FRUIT TOPPED BAKED CHEESECAKE
LEMON POSSET & SHORTBREAD
CREME BRULEE

2025

(ONE ITEM FROM EACH COURSE TO BE SELECTED)

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THE STEPNEY

Starters

SPINACH & RICOTTA TARTLETS WITH RED ONION CHUTNEY
HOISIN DUCK BAO BUN & ASIAN STYLE SALAD
MELON, FETA & CUCUMBER SALAD

Mains

SLOW COOKED BEEF SHORT RIB & TRUFFLE MASH
PRESSED BELLY PORK WITH CIDER CREAM SAUCE
HERB STUFFED CHICKEN WITH MADERIA JUS
PAN ROAST SALMON WITH HOLLANDAISE

Desserts

CHOCOLATE BROWNIE & VANILLA ICE CREAM
FRUIT CRUMBLE & CREME ANGLAISE
ETON MESS

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THE COWELL

Starters

BUTTERNUT SQUASH & SAGE RAVIOLO
BOUDIN NOIR, CELERIAC & APPLE SALAD
SMOKED SALMON & BEETROOT TIAN

Mains

ROAST SIRLOIN OF BEEF WITH PORT WINE SAUCE
CHICKEN BALMORAL WITH WHISKY SAUCE
SALMON EN CROUTE

Desserts

WARM CHOCOLATE ALE CAKE WITH MALTED CREAM
PARIS BEST WITH COFFEE CREME CHIBOUST
TART AU CITRON

2025

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EVENING BUFFET

Cold Fork Buffet

SELECTION OF SANDWICHES
COLD MEAT PLATTER
OLIVES & NIBBLES
WELSH CHEDDAR
SALAD BOWL
PICKLES
CRISPS

(ALL OF THE ABOVE)

Hot Buffet

PASTA WITH BOLOGNESE SAUCE & GARLIC BREAD
CHICKEN CURRY WITH RICE & NAAN BREAD
CHILLI CON CARNE WITH RICE & NACHOS
BEEF BOURGUIGNON & FRAGRANT RICE
LASAGNE WITH GARLIC BREAD

(ANY TWO OF THE ABOVE)

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