

# Rhos Fynach

## Function Set Menus



### MONASTERY MENU

#### STARTERS

*Please choose 1 soup from below options*

Tomato & red pepper, mushroom & sage, leek & potato with cheese fritters, potato, pear & watercress, butternut squash & ginger, sweet potato, parsnip & rosemary, courgette, pea & mint, French onion with Parmesan croutes (served with crusty bread roll & butter)  
Chicken & ham hock terrine, piccalilli, toasted brioche  
Salmon & smoked haddock fish cakes, lemon & dill mayonnaise, red onion & mixed leaf salad  
Creamy garlic mushrooms on bruchetta with soft herbs & brie (v)

#### MAINS

Lemon & thyme roasted chicken breast, roast potatoes, sage & apricot stuffing, chipolata sausage, seasonal vegetables & roast gravy  
Pan fried salmon, sautéed new potatoes, green beans, cherry tomatoes, olives, capers, red onion & balsamic dressing  
Braised beef steak, creamy mash potato, garlic roasted root vegetables, roasted carrots, green beans, red wine gravy  
Butternut squash, pea, sage, lemon & goats cheese risotto (v)

#### DESSERTS

Sticky toffee pudding, honeycomb ice cream, butterscotch sauce  
White chocolate & passion fruit cheesecake, orange sorbet  
Apple pie and warm vanilla custard  
Chocolate & orange brownie, raspberry ripple ice cream  
Tea and coffee with chocolate mints

*Please choose 2 starters, 2 main courses and 2 desserts from the above options for your guests. These meals are strictly pre-ordered.*

£24.50 pp

### ABBAY MENU

#### STARTERS

*Please choose 1 soup from below options*

Tomato & red pepper, mushroom & sage, leek & potato with cheese fritters, potato, pear & watercress, butternut squash & ginger, sweet potato, parsnip & rosemary, courgette, pea & mint, French onion with Parmesan croutes (served with crusty bread roll & butter)  
Thai style crab cakes, sweet chilli dressing, spring onion salad  
Chicken liver pate, fruit chutney, melba toast  
Smoked salmon & prawn terrine, pickled cucumber, horseradish crème fraiche & warm soda bread  
Goat's cheese & leek tartlet, Caerphilly cheese sausage, tomato chutney (v)  
Confit of duck leg and smoked bacon hash brown with poached egg and homemade tomato ketchup

#### MAINS

Pan fried sea-bass, Provençal vegetables, new potatoes, basil oil  
Chicken breast wrapped in pancetta with creamy mash potato, wild mushroom, leek and button onion, white wine vinegar, cream sauce with seasonal vegetables (GF)  
Roast sirloin of beef, roast potatoes, seasonal vegetables, Yorkshire pudding, roast gravy  
Roasted vegetable stack grilled halloumi cheese Malaysian spiced coconut sauce (v)  
Grilled cod loin fillet, chorizo roasted potatoes, aubergine caviar, fennel confit tomato sauce  
Braised shoulder of lamb with colcannon potatoes, carrot and Swede puree, roasted courgettes bacon and pea jus (GF)

#### DESSERTS

A selection of Welsh cheeses served with home-made chutney, grapes & celery  
Fruit tartlet with crème patisserie glazed lemon sabayon & raspberry sorbet  
Lemon posset with millionaire shortbread & crushed meringue  
Baked New York cheesecake, berry compote  
Chocolate, mint & Baileys mousse & hazelnut shortbread

Tea and coffee with chocolate mints

*Please choose 2 starters, 2 main courses and 2 desserts from the above options for your guests. These meals are strictly pre-ordered.*

£29.50 pp