

DESSERTS

Most of the following are available as
a Trio of Desserts

Sherry Trifle



Cheesecake

Lemon, Strawberry, Vanilla, or White Chocolate



Gateaux

Strawberry, Chocolate or Butterscotch



Roulade

Lemon Curd, Irish Cream or Chocolate



Profiteroles with Chocolate Sauce



Frangipane



Apple & Peach Tart or Crumble



Pavlova topped with Fresh Fruit & Cream



Chocolate Fudge Cake



Vanilla Panna Cotta



Milk Chocolate & Orange Mousse



Eton Mess



NANT-Y-FFÎN
Hotel & Motel

If any of your guests have any allergies
or special dietary requirements, please
let us know as we will be happy to cater
to their needs.

All our food is freshly prepared, and
our menus are suggestions based on
our most popular dishes.

Please ask if you would like any further
suggestions.

We kindly ask for a pre order of meals 5
days in advance of your function.



NANT-Y-FFÎN
Hotel & Motel

Llandissilio
Clynderwen
Pembrokeshire
SA66 7SU

Tel: 01437 563 423
E-mail: info@nantyffin.co.uk

Banqueting
Menus
2019

BANQUETING MENU NUMBER ONE

CHOOSE
2 STARTERS
1 MAIN COURSE
2 DESSERTS

£21.00

BANQUETING MENU NUMBER TWO

CHOOSE
3 STARTERS
2 MAIN COURSE
3 DESSERTS

£22.50

BANQUETING MENU NUMBER THREE

CHOOSE
3 STARTERS
3 MAIN COURSE
3 DESSERTS

£23.50

ALL OPTIONS INCLUDE 1 VEGETARIAN MAIN COURSE. PLEASE ASK FOR CHOICES

TEA OR FRESH GROUND COFFEE WITH MINTS ALSO INCLUDED IN ALL OPTIONS

STARTERS

Soups

Cream of Vegetable

Leek & Potato

Cauliflower & Stilton

Cawl

Tomato & Basil

French Onion

Cream of Chicken & Mushroom

Green Pea & Ham

Starters

Classic Prawn Cocktail

Garlic Mushrooms

Exotic Melon

Chef's Pork Pate

Chef's Chicken & Pork Pate

Chef's Duck & Orange Pate

Smoked Salmon Mousse

Smoked Mackerel Salad

MAIN COURSE

Roast Beef with Yorkshire Pudding

*

Roast Turkey with Stuffing

*

Roast Lamb with Mint Sauce

*

Roast Pork with Apple Sauce

All meats are sourced from local Farms & Butchers, and are served with a full compliment of trimmings

*

Chicken Breast

White Wine, Mushroom, Spinach & Cream Sauce

*

Chicken Roulade

Chicken Breast filled with Mango & Ginger Cheese wrapped in Bacon, with Red Wine Sauce

*

Breast of Duck

Orange & Cointreau Sauce or
Port & Black Cherry Sauce

*

Braised Rump of Lamb

Rich Rosemary & Redcurrant Sauce

*

Grilled Fillet of Salmon

Dill & Cream Sauce

*

Grilled Cod Loin

Parsley Sauce