



BRYN TANAT HALL

Dinner Party Menu
With Chef and Service

£55.00 per person for up to 28 guests
£60.00 per person for up to 20 guests

Chef and staff arrive at 5.00pm
From this time and until the end of service guests are asked not to enter the kitchen

Sit to table 7.00pm | Service 7.30pm

Table setting includes
flowers, light strands, place names and linen napkins

Up to 14 Guests dine around the elliptical table in the Dining Room

More than 14 guests dine around 5' round tables in the Terrace Room

The pre-dinner drinks reception will take place in the Garden Room where there is a bar with fridge and ice buckets are provided. The drinks reception is not staffed.

The kitchen will be left clean and tidy at the end of service.

From the Menu

Please choose two options from each course for the party with a minimum of 8 people for each option. Please advise at the time of order any and all dietary requirements for which dishes will be altered or changed.



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First Course

Butternut Squash Velouté (v, ve, gf, df options)
with a butternut squash and sage ravioli parcel drizzled with toasted pumpkin seeds

Salmon Mousse (gf options)
Light smoked salmon mousse with a tangy lime and dill crème fraiche and light pickled cucumber. Toasted granary bread.

Chicken, Manchego and Chorizo Briouats
A crisp filo parcel with a rocket salad and pomegranate molasses

Confit of Duck and Beetroot Salad (df, gf options)
with beetroot relish, grapefruit and orange

Main Course

24 Hour Braised Welsh Lamb with a Thyme Jus (gf, df options)
creamy garlic and rosemary roast potatoes, swede, carrot and green beans

Sun Blushed Tomato, Roasted Red Pepper Chicken Ballotine with a Red Wine Jus (gf, df)
served with roasted cherry tomatoes, caramelised balsamic shallots, sauteed new potatoes and green beans

This dish can be requested with a Tarragon Cream Sauce

Sea Bass (gf)
crispy pan-fried fillet of sea bass with an aromatic chilli dressing served on a bed of roasted Mediterranean vegetables

(Chargrilled Halloumi and Spiced Chargrilled Tofu options v, ve)

Tagliatelle with Mushrooms, Sage Butter and Toasted Hazelnuts (v)
served with rocket and parmesan salad

Dessert

Fresh Fruit Meringue Pavlova Stack (v, gf)
The tang of fresh fruit wrapped in cream with the sweetness of meringue

Banoffee Cheesecake with Toffee Pecan Sauce (v)
A combination of bananas, cream and toffee incorporated into a cheesecake with toasted pecan nuts

Classic Chocolate Profiteroles (v)
Light as air filled with a delicate orange cream with scorched orange segments

Chocolate and Avocado Mousse (v, ve, gf, df)
with kirsch cherries, filo shards and a sprinkling of chopped pistachios