

BRYN TANAT HALL

Relaxed Sharing Graze Box

Baked and Prepared by our chef, Beth

*Each Eco Box is beautifully presented finished with raffia.
Eat from the box or set out for an occasion.*

The boxes will contain allergens. Please advise of all dietary requirements and we will offer alternative recommendations.

Want to create something special for your guests? Why not order more than one option from below and create a grazing buffet!

Choose from...

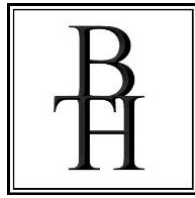
Traditional

£15.00 per person

For a minimum of 4 people

*A selection of the finest sliced meats and cheeses,
complemented with dips and homemade chutney,
fresh fruit and vegetables,
olives, mixed nuts, falafel,
crackers, and homemade bread,
garnished with edible flowers.*

The box will include foods from seasonal availability.



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Dessert

£18.00 per person

Why not combine this box with the 'Traditional'.....

For a minimum of 4 people

*Rich Chocolate Mini Brownies
Fresh fruit tarts
French macaron
Lemon Cake Pops
Chocolate dipped Strawberries*

Afternoon Tea

£22.50 per person

Finger sandwiches please choose two options

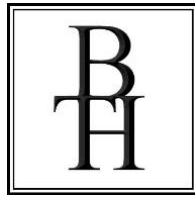
*Egg with crème fraiche
Hummus and Spinach (ve)
Ploughman's cheese and ham with apple, mustard mayo, pickle and rocket*

Scones with cream and Beth's jam from the garden
(scones vegan on request)

Carrot cake
(vegan on request)

Mini lemon and lime drizzle cakes

Rich chocolate cake slices (ve)



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Cheese Board

£13.95 per person

*Includes cheeses, served with chutneys and a honey and lavender dressing,
ciabatta and baguette breads and biscuits.*

Garnished with grapes, caramelised pecan nuts and medjool dates stuffed with chorizo

This menu can be combined with antipasti and desserts for a relaxed buffet

Caer Caradoc

Based on a Caerphilly style of cheese which is matured for two to three months.

Newport 1665

An award-winning cheese that is packed with personality and always gets an 'mmm' when tried for the first time! It is smooth and buttery, but tastes light, mellow and sweet.

Wrekin White

Known as The Vintage. Wrekin White is matured for a minimum of 3 months. This cheese is smooth and creamy and dotted with eyelets. It has a nutty flavour, yet a fruity aroma.

Wrekin Blue

The rustic natural rind on the Wrekin Blue encompasses the unctuous cheese inside. Mottled with blue streaks and pockets. The smoky blue piquancy has a mineral-like flavour.

Sharpham Brie

Sharpham Brie is more of a Coulommier (a brie cheese produced in France) style cheese and has been hand-made to Sharpham's recipe since 1981. Sharpham's is one of the first cheese makers to make this style of cheese in the UK.