## BANQUETING

CONFERENCES | MEETINGS | DINNERS
BANQUETS | EXHIBITIONS


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HENSOL CASTLE
www.valeresort.com | 01443665803 | www.hensolcastle.com

## CONFERENCE \& BANQUETING


*Day delegate menus are fixed each day but change daily on a rotational basis.

Whether you're planning something stylish and intimate or large and spectacular, we want your corporate event to leave a lasting impression on your guests. At the Vale Resort, you'll find 12 unique and versatile rooms, each perfectly designed to host corporate events, private or gala dinners.

When spectacular is required, our Castle Suite fits the bill, for up to 400 guests, high ceilings with spotlight fixing positions, large windows with golf course views and a terrace with private bar, it's ideal for larger dinners and events. Something smaller - there are a number of other suites available for functions from 15 to 250.

When it comes to menu selection - you are again spoiled for choice.

Smaller day delegate meeting lunches are served in our Vale Grill with hot and cold daily options* or we offer a Working Lunch Menu for clients wishing to remain in their meeting rooms. For larger conferences, lunch will be served adjacent to your conference suites.

When it comes to conference, food and gala dinners, we get it right!

All prices in this brochure are correct as of February 2024. The Vale Resort and Hensol Castle reserve the right to increase food and drink prices based on any external market increases.


## DINNER MENUS


*Set menu per event. 1 x starter/main/dessert.

MENU A
$£ 36.50^{*}$ per person
Included in 24 hour rate.

## STARTERS

## Carrot and Coriander Soup

Coriander oil, toasted cumin seed

## Ham Hock, Pea and Mustard Terrine

Piccalilli purée, baby leaf salad, toasted sourdough
Smoked Mackerel Pâté and Peppered Mackerel
Cucumber ribbons, horseradish dressing, grilled ciabatta
Goat's Cheese and Red Onion Filo Parcel
Spiced balsamic, cranberry and fig chutney

## MAIN COURSE

Pan Seared Chicken Supreme
Garlic and rosemary roast potatoes, honey roasted carrot and parsnip, green beans, gravy

## Grilled Sea Bream

Black olive tapenade crumb, crushed new potatoes, crushed peas and leek, cherry tomato Hollandaise

Braised Blade of Beef
Smoked bacon and leek champ, sautéed spinach and kale, braising jus
Char-grilled Vegetable Feuillette
Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

DESSERTS

## Lemon and Lime Posset

Crumbled meringue, candied peel, ginger shortbread crumb
Dark Chocolate and Raspberry Jam Tart
Cocoa nibs, white chocolate ganache
Profiteroles
Chocolate dipped choux buns filled with crème patisserie

## ADD A CHEESE COURSE

Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney
£95* per platter for 10 people


## DINNER MENUS


*Set menu per event. 1 x starter/main/dessert.

## MENU B

$\mathbf{£ 3 9 . 5 0}{ }^{*}$ per person

## STARTERS

## Tomato and Roasted Pepper Soup

Herb oil, grilled focaccia

## Prawn and Smoked Salmon Tian

Crushed avocado, beefsteak tomato and
Marie Rose dressing

## Crispy Fried Pork Belly

Apple and black pudding salad, spicy honey mustard dressing

## Roasted Vegetable Tian

Smoked aubergine baba ghanoush, baby leaf salad

## MAIN COURSE

## Grilled Sirloin Steak

Horseradish mash potatoes, green bean and carrot parcel, red wine and thyme jus

## Char-grilled Chicken Supreme

Applewood smoked cheddar gratin, sticky braised red cabbage

## Lemon and Herb Crusted Cod Loin

Potato rosti, minted crushed peas

## Sweet Potato, Carrot and HazeInut Roast

Spicy sauce Romesco, courgette ribbons

## DESSERTS

## Tiramisu

Brandy espresso soaked lady fingers, mascarpone, chocolate mocha beans

## Raspberry Ripple Cheesecake

White chocolate crème anglaise, freeze dried raspberry crumble
Chocolate, Almond and Salted Caramel Delice
Caramel gaufrette, blueberry gastrique
ADD A CHEESE COURSE
Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney
£95* per platter for 10 people


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## DINNER MENUS


*Set menu per event. 1 x starter/main/dessert.

MENU C

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## STARTERS

## Dill and Beetroot Gravlax

Spiced beetroot purèe, pickled seasonal vegetables, baby leaf salad

## Goat's Cheese and Carmarthen Ham

Garlic toasted sourdough with sundried tomato pesto, peppered goat's cheese mousse, Welsh air-dried cured ham
Spiced Butternut Squash Soup
Pumpkin seed oil, toasted seeds and chives
Whipped Feta and Beetroot Rosette
Crisp filo parcel, spiced balsamic and beetroot dressing

## MAIN COURSE

## Char-grilled Fillet of Beef

Potato dauphinoise, sautéed spinach and leeks,
peppercorn cream jus

## Cajun Spiced Salmon Delice

Lyonaisse potato, prosciutto wrapped asparagus, saffron lemongrass cream

Slow Roasted Shank of Welsh Lamb
Sweet potato and celeriac mash, minted green beans, Cabernet jus

Wild Mushroom and Perl Las Wellington
Chive potato rosti, sautéed spinach and leeks, Porcini jus.

## DESSERTS

Pear and Almond Frangipane Tart
Fondant drizzle, candied almonds, Prosecco poached pear syrup

## Warm Chocolate Fondant

Chantilly cream, morello cherries, Chambord cherry coulis

## Passion Fruit Panna Cotta

Blueberry syrup, toasted coconut, orange shortbread

ADD A CHEESE COURSE
Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney
£95* per platter for 10 people


## DINNER MENUS


N.B. Pre order required two weeks prior to dinner.

## CHOICE MENU

## $£ 41.50$ per person

## STARTERS

Tomato and Red Pepper Soup
Herb oil, grilled focaccia

## Confit Chicken and Smoked Ham Hock Terrine

Truffle and herb oil, fig chutney, toasted sourdough
Smoked Mackerel Pâté and Peppered Mackerel
Cucumber ribbons, horseradish dressing, grilled ciabatta

## Roasted Vegetable Sian

Smoked aubergine baba ghanoush, baby leaf salad

## MAIN COURSE

## Pan Seared Chicken Supreme

Spring onion mash potatoes, Chardonnay and wild mushroom cream jus, garlic sauteed spinach and leeks

## Grilled Sirloin Beef

Horseradish mash potatoes, green bean and carrot parcel, red wine and thyme jus

Lemon and Herb Crusted Cod Loin
Potato rosti, minted crushed peas

## Char-grilled Vegetable Feuillette

Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

## DESSERTS

## Raspberry Ripple Cheesecake

White chocolate crème anglaise, freeze dried raspberry crumble

Dark Chocolate and Raspberry Jam Tart
Cocoa nibs, white chocolate ganache
Pear and Almond Frangipane Tart
Fondant drizzle, candied almonds, poached pear syrup

## Profiteroles

Chocolate dipped choux buns filled with creme patisserie

## ADD A CHEESE COURSE

Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney
$\mathbf{£ 9 5}$ * per platter for 10 people


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## DINNER MENUS


*Set menu for all vegetarians.
N.B. Pre order required two weeks prior to dinner.

## VEGETARIAN <br> from $\mathbf{£ 3 6 . 5 0}{ }^{*}$ per person

## STARTERS

## Leek and Potato Soup

Crispy chive and leek hay

## Grilled Portobello Mushroom and Buffalo Mozzarella

Layered with spinach and sundried tomatoes
Roasted Vegetable Tian
Smoked aubergine baba ghanoush, baby leaf salad
Barbecued asparagus and charred leek Bruschetta
Sauce Romesco, toasted hazelnuts, char-grilled ciabatta

## MAIN COURSE

## Char-grilled Vegetable Feuillette

Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

## Sweet Potato, Carrot and Hazelnut Roast ve

Spicy sauce Romesco, courgette ribbons
Wild Mushroom and Perl Las Wellington
Chive potato rosti, sautéed spinach and leeks, Porcini jus.

## Smoked Cheddar and Potato Arepas

Pan fried cornmeal cakes stuffed with smoked cheddar, potato, green chilli and coriander, roasted corn salsa, smoked chilli mole sauce

## DESSERTS

## Berry Mousse with Crumbled Meringue

Seasonal berry compote, sweetened whipped cream
Dark Chocolate and Raspberry Jam Tart
Cocoa nibs, white chocolate ganache

## Chocolate and Orange Torte

Citrus caramel, cocoa nibs

## ADD A CHEESE COURSE

Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney
£95* per platter for 10 people


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## DELEGATE MENUS



LUNCH MENU (12.00-2.30pm)
HOT AND COLD SELECTION
from $\mathbf{£ 2 0 . 9 5}$ per person

SALAD BAR OPTIONS

- Mixed leaves
- Tomato, onion, grated carrots and beetroot
- Various toppings to include seeds, dried fruits, croutons
- Dressings, oil, vinegar
- Caesar salad with feta and olives
- New potato and chive salad


## BUILD A SANDWICH STATION

- Sliced breads, flat breads, rolls, gluten-free bread
- Selection of 3 thinly sliced cured and roasted meats
- Tuna and spring onion mayo
- Chunky chickpea hummus
- Selection of sliced cheeses
- Bowls of dips and spreads


## HOT MAIN ITEMS

- Selection changes daily on a rotational basis, see next page for daily breakdown
- If under 50 delegates, only 1 meat dish option provided


## DESSERTS

- Chef's selection (choice of 2 minimum)
- Fresh whole fruit bowl and cut fruit platter 띠


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## DELEGATE MENUS



## HOT MAIN ITEMS

## EXAMPLE 1

- Char-grilled Piri Piri chicken with garlic aioli
- BBQ pulled pork
- Black bean and sweet potato chilli
- Braised wild rice
- Fresh seasonal vegetables


## EXAMPLE 2

- Fresh baked focaccia pizza wedges
- Garlic ciabatta
- Lasagne bolognaise
- Italian meatballs
- Herb roasted potato
- Roasted Mediterranean vegetables


## EXAMPLE 3

- Sweet and sour chicken
- Beef strips in black bean sauce
- Vegetable spring rolls, coconut curry sauce ․
- Ginger Jasmine rice
- Stir fried vegetables


## EXAMPLE 4

- Beef and red wine casserole
- Chicken and mushroom pie
- Vegetable cottage pie
- Mash potatoes
- Roasted root vegetables


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## DELEGATE MENUS



## HOT MAIN ITEMS

## EXAMPLE 5

- Chicken fajita with warm tortillas, crispy taco
- Spicy carne asada
- Black bean chilli ${ }^{\boxed{ }}$
- Savoury rice
- Patatas bravas
- Roasted sweetcorn, peas, peppers


## EXAMPLE 6

- Grilled gammon steaks, honey mustard glaze
- Cottage pie
- Vegan sausages, onion gravy
- Mashed potatoes ㄸ
- Broccoli, carrots


## EXAMPLE 7

- Chicken souvlaki skewers, pita, tzatziki
- Spinach and feta Spanakopita
- Lamb Mousakka
- Spinach and leeks, roasted garlic


## EXAMPLE 8

- Tandoori roast chicken, cucumber raita
- Beef madras
- Chickpea daal, mango chutney
- Turmeric basmati rice
- Fresh seasonal vegetables


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## LUNCH BUFFET OPTIONS



## $\mathbf{£ 2 2 . 9 5}$ per person（available until 5pm）

## PICNIC HAMPER LUNCH

－Lime，coriander and chilli chicken skewers
－Freshly baked mini sausage rolls
－Thick sliced ham and cheddar with crusty rolls
－Minted lamb koftas，mint raita
－Vegetable quiche tarts
－Poached prawns，Marie Rose dipping sauce
－Tomato，cucumber and red onion salad 티
－New potato salad，sour cream and chives
－Fresh fruit salad $⿴ 囗$

## THE BURGER BAR

－BYO burgers，sliced cheeses，gherkins，selection of toppings and sauces

■ Quarter pounder beef burgers
－Spinach and falafel burgers
－Cajun chicken burgers
－Selection of gourmet buns
－Spicy potato wedges，creamy peppercorn dip
－Traditional coleslaw V．
－New potato salad with sour cream and chives
－Tomato，cucumber and red onion salad（
－Fresh fruit salad $⿴ 囗$


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## LUNCH BUFFET OPTIONS



## $\mathbf{£ 2 2 . 9 5}$ per person

## AMERICAN BBQ

- Barbecued chicken drumsticks
- Carolina BBQ slow roasted pork ribs
- Char-grilled vegetable platter
- Buttered corn on the cob
- "Burnt end" baked beans V.
- Jacket potatoes V.
- Traditional coleslaw V
- Tomato, cucumber and red onion salad
- Fresh fruit salad


## TEX-MEX FAJITA BAR

- Warm soft tortillas, hard taco shells
- Slow roasted shredded carne asada
- Fajita spiced chicken
- Spicy vegan bean chilli
- Sautéed peppers and onions
- Monterey Jack cheese, sour cream, shredded lettuce, diced tomatoes, spring onions
- Tortilla chips, salsa, guacamole


## ADD ON DESSERT SELECTION

Choose one for additional $\mathbf{£ 3 . 0 0}$

- Lemon and blackberry posset
- Chocolate ganache tart, salted caramel and cocoa nibs
- Classic Eton mess
- Profiteroles, chocolate and crème patisserie

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## WORKING LUNCH MENU



# ULTIMATE SANDWICH SELECTION 

(Available until 5pm)

## $£ 14.95$ per person

Chef's selection of gourmet bread sandwiches and wraps with a selection of sumptuous fillings to suit every delegates taste and a selection of fruit and crisps. Vegetarian, vegan and gluten free options available, please ask for details.


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## EVENING BUFFET OPTIONS



## £ $\mathbf{3 0 . 9 5}$ per person (served from 5pm)

## CURRY BUFFET

- Green lentil and chickpea daal
- Chicken korma
- Tandoori salmon
- Saffron basmati rice
- Seasonal vegetables 띠
- Naan breads
- Chutney and raita
- Vegetable samosas and poppadums
- Mixed leaf salad with tomato, red onion, cucumber 티 ©
- Fresh sliced fruit platter ve
- Chef's selection of desserts


## ASIAN STREET FOOD

- Prawn crackers
- Sticky pork meatballs, Korean BBQ sauce
- Ginger and chilli prawns
- Vegetable spring rolls and gyozas 후
- Stir fired vegetables
- Egg noodles and fried rice
- Asian slaw
- Mixed leaf salad with tomato, red onion, cucumber 뜽
- Fresh sliced fruit platter
- Chef's selection of desserts


## ITALIAN DINNER

- Fresh baked garlic ciabatta
- Baked rigatoni bolognaise
- Vegetarian lasagne verde
- Pea and ricotta arancini
- Garlic and herb roasted new potatoes
- Seasonal vegetables
- Mixed leaf salad with tomato, red onion, cucumber 티 [
- Caesar salad
- Fresh sliced fruit platter
- Chef's selection of desserts



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## WINE SELECTION



Wines and prices are subject to change.

## SPARKLING WINE \& CHAMPAGNE

Prosecco Spumante doc Borgo Alato £32.50
Prosecco Raboso doc Borgo Col Alto Rosé $£ 32.50$
Gruet Selection Brut
£54.95
Laurent-Perrier La Cuvée Brut £74.95
Laurent-Perrier Rosé £104.95

## RED WINE

| Hutton Ridge Réserve Shiraz | $£ 24.95$ |
| :--- | :--- |
| Saint Marc Réserve Merlot | $£ 25.95$ |
| Lunaka Pinot Noir | $£ 27.50$ |
| El Supremo Malbec Mendoza | $£ 28.50$ |
| Appassimento Ca Vittoria | $£ 32.50$ |
| Marqués de Cáceres 'Excellens' Crianza | $£ 35.50$ |

## WHITE WINE

| Hutton Ridge Chenin Blanc | $£ 24.95$ |
| :--- | :--- |
| Saint Marc Réserve Sauvignon Pays d'Oc | $£ 25.95$ |
| Pinot Grigio IGT Via Albini | $£ 26.95$ |
| Marqués de Cáceres Excellens Blanco Rioja | $£ 28.50$ |
| Milton Park Chardonnay | $£ 29.95$ |
| Allan Scott Estate Sauvignon Blanc | $£ 35.95$ |

## ROSÉ WINE

| Saint Marc Syrah Rosé | $£ 25.95$ |
| :--- | :--- |
| Pinot Grigio Rosato IGT Via Albini | $£ 26.95$ |
| Beringer Classic Zinfandel Rosé | $£ 32.95$ |

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## REFRESHMENTS



Mineral Water
£4.25 per bottle

Chilled Orange Juice
£6.95 per jug
House Wine (Red or White)
£24.95 per bottle

House Prosecco
£32.95 per bottle

House Champagne
£54.95 per bottle

## FRESHLY BREWED <br> TEA AND COFFEE

Served with Biscuit Selection
£3.35 per person

Served with Danish Pastries or Welsh Cakes
£4.95 per person

Served with Bacon Rolls
£7.95 per person

Served with Savoury Breakfast Pastries,
Fresh Fruit, Healthy Muesli and Yoghurt Pots and Smoothie Shots
$\mathbf{£ 1 0 . 9 5}$ per person

Served with working Ultimate Sandwich Selection £14.95 per person


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