



# CATERED OPTIONS

TO COMPLEMENT YOUR STAY AT BETTWS HALL



BETTWS HALL

# FINE DINING

## THE ULTIMATE FINE DINING EVENING

*Enjoy a complete catered evening in your lodge where our Chef and Host will take over the kitchen and dining area to prepare and serve a lavish evening of exceptional hospitality for your group. This is the complete experience from start to finish, giving you the time to relax and unwind.*

CHOOSE UP TO 2 OPTIONS PER COURSE. MINIMUM OF 10 PERSONS.

**A selection of three canapés followed by an amuse-bouche.**

**Opening Act** - served with freshly baked bread

### Partridge

Jerusalem Artichoke, Truffled Mushrooms, Pancetta, Blackberry

### Cured Duck Ham

Watermelon, Pomegranate, Feta, Pine Nut Salad

### Pan-seared Sea Bass

Asparagus, Confit Tomatoes, Saffron Hollandaise

### Salt-baked Beetroot

Whipped Goat's Cheese, Honey, Pink Peppercorn

### Main Event

#### Lamb Rump

Lamb Bonbon, Sweet Potato Fondant, Carrot Purée, Ratatouille, Confit Tomato, Rosemary Jus

#### Pork Belly

Colcannon Mash, Apple Purée, Heritage Carrots, Black Pudding Crumb, Wholegrain and Cider Sauce

#### Fillet Steak

Confit Tomato, King Oyster Mushroom, Cavallo Nero, Pont Neuff, Peppercorn Sauce (£10 supp.)

#### Red Snapper

Jersey Royale Rosti, Summer Greens, King Prawn, Champagne Sabayon

#### Harissa Cauliflower (V)

Butternut Squash, Sauteed Kale, Quinoa, Tahini, Toasted Sesame, Spring Onion, Chilli

### Desserts

#### Raspberry and White Chocolate Mille Feuille

Dehydrated Raspberry, Roast White Chocolate

#### Grenadine Rhubarb

Custard Panna Cotta, Stem Ginger Biscuit

#### Whiskey and Chocolate Cremeux

Whiskey Ice Cream, Coffee and Caramel

#### Roast Peaches, Lemon and Thyme

Shortbread, Toasted Almond, Honey Ice Cream

**Tea, Coffee, & Petit Fours to Complete**

**£80 per person** - *Optional Welsh Cheeseboard by request*



# BBQ



**PREPARED, GRILLED, AND SERVED BY OUR CHEF & HOST**  
MINIMUM OF 10 PERSONS.

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## From the Grill

### Homemade Cheese Burger

Sourdough Bap, Lettuce, Tomato, Gherkin, Spiced Tomato Relish

### Lamb Kofta & Mint Yoghurt

Rocket Salad, Caper & Shallot Dressing

### Butchers Pork Sausage

Brioche Hot Dog, Fried Onions

### Peri Peri Chicken

Onion & Pepper Kebabs

## Vegetarian Options

Halloumi Kebabs

Sweet Potato Falafel Burger

## Salads

Coleslaw

Potato Wedges

Corn on the Cob

Tomato, Kale, Brown Rice & Quinoa Salad

Crispy Green Salad & Honey Vinaigrette

Mixed Leafy Salad

## Dessert

Sweet Canapés Selection

**£45 per person**



# Afternoon Tea



**A PERFECT WAY TO RELAX IN YOUR LODGE, SERVED BY OUR HOST**  
MINIMUM OF 10 PERSONS

## **Sandwiches / Mini Petit Pans** *choice of three*

Smoked Salmon & Cream Cheese, Ham & Mustard, Cheese & Pickle,  
Beef & Horseradish, Coronation Chicken, Egg Mayo & Cress

## **Savoury**

Sausage Rolls  
Hog Roast Pork Pie  
Mini Quiches  
Pin Wheels

## **Sweet Treats**

Scones, Jam & Clotted Cream

Lemon Drizzle Cake  
Sticky Ginger Sponge  
Raspberry & Almond Bakewell

## **FIZZ DELIGHT**

A BOTTOMLESS AFTERNOON TEA

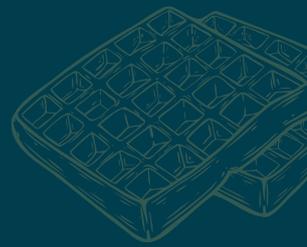
Accompanying your Afternoon Tea will be a flow of bottomless fizz for 90 minutes whilst you sit back and relax in luxury.

**£45 per person**





# Little Guests



## THE 'VIP' MENU FOR THE LITTLE ONES

AGES 10 AND UNDER - £20PP

### Starters

Garlic Bread / 'Super' Cheesy Garlic Bread  
Southern Fried Chicken Gowjons & Mayonnaise  
Mozzarella Dippers & Batman BBQ Sauce

### Mains

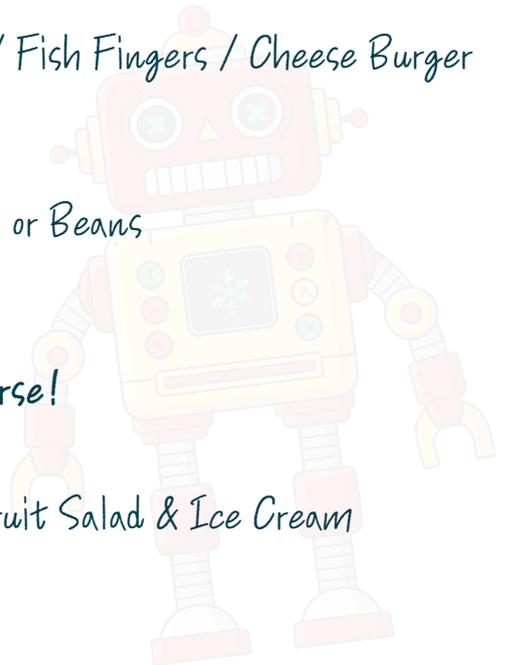
Sizzlin' Sausages / Pizza / Tomato & Cheese Pasta / Fish Fingers / Cheese Burger

Choice of:

Chips or Mashed Potatoes and Peas or Beans

Everyone's Favourite Course!

Goopy Chocolate Brownie / Yummy Waffles / Fruit Salad & Ice Cream





# LUXURY LODGES

LUXURY HOSPITALITY



BETTWS HALL

Our menu curates only the freshest, seasonal ingredients. There may be instances where we need to replace certain items which, in this case, we will ensure the replacement maintains the dish's integrity and quality.