

Function Menu

2021



For parties of 15 or more guests
Catering for all special occasions



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CREATING YOUR MENU



To build your menu please select the following:

THREE starters (one soup, one fruit, one savoury)

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A maximum of TWO meat or fish main course options
and ONE vegetarian option (if required)

*Please note a pre-order will be required for main course only if more than
one option is chosen*

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TWO desserts

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Freshly brewed tea / coffee and mints



The cost per person for the three course menu depends on the main course options chosen, the price per head can be found on the main course page.



STARTERS

Please select THREE starters (one soup, one fruit and one savoury option)
for your guests to choose from on the day

Homemade Soups



Please select ONE soup option

Sweet potato and butternut squash soup
topped with chilli croutons

Sweet potato and parsnip soup

Spring onion and tomato soup laced with
chilli served with tempura
battered shallots

Celery and potato soup with mini
chickpea fritters

Cumin, spiced carrot and butternut
squash soup

Tomato and black pepper soup with mini
spring onion wontons

Parsnip soup infused with cumin and
coriander and served with sweet
potato crisps

Cauliflower and cheddar soup with crispy
bacon lardons

Mushroom, leek and brie soup

Roasted root vegetable soup topped with
celeriac crisps

Roasted plum tomato and red
pepper soup

Broccoli and cream cheese soup

Roasted carrot and swede soup infused
with chilli

Cream of onion and sage soup with deep
fried cauliflower shards

Minted pea soup with lemon
crème fraiche

Asparagus and watercress soup

Ham and pea soup

Celery, spinach and watercress soup

Chicken and sweetcorn soup

Cream of vegetable soup

Welsh cawl



STARTERS CONTINUED

Fruit



Please select ONE fruit option

Berry fruit jelly with strawberry syrup

Melon, raspberries, strawberries and blackberries with sparkling cassis

Poached pear in red wine dressed with redcurrants and glazed with mulled wine syrup

Strawberry daiquiri jelly topped with dried strawberries, banana and coconut

Pineapple carpaccio with lemon vodka syrup

Parma ham, melon, cherry balsamic glaze

Melon, candied kumquats, rum syrup, toasted coconut

Honeydew melon sticks with strawberry concass and grape syrup

Honey roasted plums with caramelised pear

Caramelised melon and pineapple with fruit coulis

Roasted honey figs with spiced crème fraiche

Melon and blueberries with mint syrup

Pineapple and paw-paw drizzled with rum and raisin syrup and toasted coconut shavings

Watermelon with mint snow

Exotic fruit platter with pomegranate shot

Perl las and poached pear tart with tomato sauce

Poached pear in elderflower with candied kumquats

Caramelised pear with grape walnut salsa and a blue cheese dressing

Savoury



Please select ONE savoury option

Thai chicken cakes with a tomato and lime sauce

Chicken Caesar style salad

Smoked salmon, warm potato and mangetout salad

Sweet chilli chicken strips with a honey and soy glaze

Tandoori chicken with mint relish

Smoked trout mousse with lime chutney

King prawn and salmon penne in a chilli sauce

Creamy chicken and bacon risotto

Parma ham, salami and chorizo platter with a rocket, cherry tomato and olive salad with a lemon and orange dressing

Pork, duck and chicken terrine with red onion chutney

Salmon, smoked salmon and coriander mousse with cucumber tagliatelle



STARTERS CONTINUED

Savoury



Sweet potato and smoked haddock filo tart with watercress sauce

Spinach roulade filled with cream cheese, smoked salmon and crab with a lemon and lime vinaigrette

Belly pork with apple and chive mash and a chilli balsamic glaze

Ham hock with leeks wrapped in Parma ham with a Cumberland sauce

Chilli chicken and maple glazed pineapple with a mango sauce

Crab and king prawn cakes with herb crème fraiche

Open capped mushroom stuffed with bacon, spring onion and brie glazed with hoi sin sauce

Three cheese and red onion tart with a red pepper and red onion chutney

Duck and spring onion wontons with hoi sin sauce

Creamy garlic mushrooms with cheesy toasted breadcrumb topping

Baked goats cheese with glazed baby pear and a port reduction

Sesame seed, chicken, spinach and rocket salad with oriental dressing

Smoked duck and bacon salad with roasted plums and a red wine dressing

Penne with chicken, pancetta and mushroom in a white wine cream

Peppered beef carpaccio with spicy olive dressing

Coronation chicken, mangetout and sesame seed salad

Portabella mushroom, goats cheese and red onion chutney, wrapped in bacon with a red pepper sauce

Spaghetti and chestnut mushrooms, Perl Wen cheese, thyme and cream sauce

Smoked haddock and spring onion risotto with a poached egg

Smoked chicken and avocado salad with mustard dressing

Smoked mackerel and horseradish fishcakes, baby beets with beetroot coulis

Salmon and crab fritters with caper mayonnaise

Deep fried brie with cranberry and orange glaze

Prawn cocktail: retro style

Asparagus, Carmarthen ham and warm goats cheese with port glaze

Pan fried mackerel with chorizo and lemon and orange marmalade dressing

Lemon, prawn and pea risotto

Pan fried King prawns and scallops in chilli and garlic butter with crispy pancetta

Tomato, buffalo mozzarella and rocket salad with pesto dressing

Pan fried halloumi cheese with tandoori sauce and tomato and onion salsa

Duck bon bons, chili jam, mango salsa



MAIN COURSE

Please select a maximum of TWO main course options

Please note a pre-order will be required for main course only if more than one option is chosen



Roast turkey with sausage and bacon roll with
fresh herb, lemon and black
peppercorn stuffing
£39.95

Roast local beef and Yorkshire pudding G with
port gravy
£43.45

Chicken supreme stuffed with smoked bacon,
mushroom and leek with a roasted garlic jus
£42.35

Chicken supreme stuffed with sundried
tomatoes and spring onion risotto
£42.35

Baked salmon with a herb crust, coriander and
lemongrass sauce
£43.72

Salmon en croûte with lime, chilli, sundried
tomatoes, watercress and spinach sauce
£44.83

Honey and paprika sliced chicken supreme
glazed with a garlic, coconut milk and
coriander cream
£42.35

Baked seabass, mango salsa, cumin and
lemongrass sauce
£43.72

Roast leg of lamb dressed with caramelised leek
and red onion compôte, served with port jus
£43.75

Baked pork chop with caramelised apple and
goats cheese with leek cream
£40.98

Braised lamb shank in red wine and rosemary
£39.92

Roast duck breast in a roasted plum sauce
£46.20

Loin of pork with roasted honey, shallots and
spinach stuffing with cider gravy
£41.25

Sirloin steak with roasted flat mushrooms,
caramelised shallots and Parma ham with a
peppercorn sauce
£49.45

Fillet of beef en croûte with mustard gravy
£57.15



VEGETARIAN MAIN COURSE

Please select ONE main course for ALL vegetarian guests (if required)



Stuffed sweet potato with garlic mushroom and leek served with a red pepper sauce

Spicy filo basket with cauliflower cheese served with tomato sauce

Roasted vegetable lasagne

Quorn pieces with spinach in garlic cream

Butternut squash, leek and asparagus pie served with cream cheese sauce

Vegetarian mince chilli with saffron rice

Portabella mushrooms filled with spring onion risotto and served with pan juices

Mixed vegetable filo parcels with pesto cream

Fresh herb pancakes filled with creamy garlic mushroom and red onion

Vegetarian toad in the hole with onion gravy

Wild mushroom ragout with mustard mash

Penne pasta with roasted vegetables in a spicy tomato sauce

Wild mushroom and asparagus strudel served with cream cheese and chive sauce

Pan-fried cheese and lentil loaf with red onion chutney

Mushroom, spinach and ricotta cannelloni

Cauliflower, spinach and chickpea balti with saffron rice

Filo pie filled with leek, butternut squash, asparagus and goats cheese with tomato sauce



All dishes £40.55



VEGETABLES & POTATOES

Please select THREE vegetables and TWO potatoes from the choices below to accompany the main course(s)

Vegetables



Please select THREE options

Carrots with ginger and orange marmalade glaze

Sweet and sour chilli carrots

Carrots with mustard butter

Roasted carrot and parsnip

Creamed carrot and parsnip

Creamed carrot and swede

Carrots in herb butter

Broccoli

Broccoli with toasted sesame seeds

Cauliflower cheese

Cauliflower with paprika and parmesan cream sauce

Cauliflower with toasted herb breadcrumbs

Buttered cabbage with shallots and sweetcorn

Red cabbage with apple and onion

Roast parsnips

Roast parsnips coated in parmesan

Sugar snap peas

Peas with mixed herbs and sweet peppers

Fine beans with bacon

Mangetout

Mixed beans

Leeks

Roasted leek, butternut squash and sweet potato

Asparagus and red onion

Leeks and courgettes

Roasted tomato and red onion

Mixed roasted vegetables

Potatoes



Please select TWO options

New potatoes with parsley butter

Roasted new potatoes

Roasted new potatoes with pesto

Roast potatoes

Duchess potatoes

Sweet potato wedges with lemongrass and chilli

Dauphinoise potatoes



DESSERTS

Please select TWO desserts for your guests to choose from on the day



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| Fresh fruit salad | Warm chocolate brownie with a white chocolate sauce |
| Strawberry and raspberry meringue roulade with a mango coulis | White chocolate peanut butter blonde with caramel sauce and toasted nuts |
| Chocolate chip meringue filled with white chocolate and fudge cream served with coffee crème fraiche | Chocolate roulade filled with banana cream and served with rum and raisin syrup |
| Lemon meringue pie with strawberry syrup | Chocolate and fudge mousse served with chocolate and caramel dipped shortbread |
| Toffee fudge cheesecake with chocolate sauce | Double chocolate and black cherry trifle with almond shortbread |
| Double chocolate cheesecake with raspberry coulis | Raspberry and cherry trifle |
| Strawberry cheesecake with passion fruit | Mango and lime mousse with coconut shortbread |
| Peanut butter and honey cheesecake with caramelised banana and chocolate sauce | Lemon, ginger and honeycomb posset |
| Raspberry and white chocolate cheesecake | Lemon and lime posset served with a caramel snap |
| Rum and raisin cheesecake | Strawberry and lime mousse Fudge crème brulee |
| Lemon cheesecake with caramelised orange topping and whisky syrup | Vanilla crème brulee |
| Chocolate and black cherry terrine with a vanilla crème anglaise | Orange blossom honey crème brulee |
| Chocolate cup filled with Baileys cream, dressed with strawberries and glazed with Champagne syrup | |



DESSERTS CONTINUED



Apple and pear crumble tart with
vanilla custard

Caramelised pear frangipani tart with vanilla
crème fraiche

Caramelised banana waffles with fudge sauce,
vanilla ice-cream and rum syrup

Baileys cheesecake with coffee crème fraiche

Profiteroles with chocolate sauce

Rhubarb and pecan crumble with marzipan
ice-cream

Sticky toffee pudding with caramel sauce

Peach melba trifle

Baked lemon tart with marmalade topping

Chocolate fondant with peanut butter ice-cream

Treacle tart with orange creme anglaise

Black forest gateau with cherry brandy compote
and clotted cream

White chocolate bread and butter pudding with
raspberry jam coulis

Chocolate orange tart with caramelised whisky,
kumquats and candied peel

White chocolate and strawberry mousse

Vanilla rice pudding with blackberry compote

Crème caramel with poached pear and mulled
wine syrup

Raspberry cranachan trifle

Warm Welsh cakes with berry fruit compote and
clotted cream

Rhubarb crumble trifle



TERMS & CONDITIONS

ALL FUNCTIONS ARE CONDUCTED ON THE BASIS OF THESE STANDARD TERMS AND CONDITIONS

CONFIRMATION

A provisional booking for the date of your choice will be held for a maximum of 14 days. After 14 days, a non-refundable deposit is required based on the number of guests attending (see below) to confirm your booking. Confirmation will then be made in writing by the Hotel. 1 – 20 guests = £100.00 20 – 40 guests = £300.00 40 + guests = £500.00

PAYMENTS

Your final account will be sent to you two weeks before the date of your function. Payment terms will be based on the number of guests attending (see below). Late payment may incur an additional charge. Any extras incurred are to be settled on the day of the event. All payments will be confirmed in writing. 1 – 39 guests = full payment required on night of function 40 + guests = full payment required seven days prior to function

MINIMUM NUMBERS

Final numbers must be confirmed with the Hotel at least seven days prior to the function date. We regret that any shortfall in numbers less than seven days prior to your event will result in full payment being charged. Refunds will not be given for guests that do not attend.

FOOD AND BEVERAGE

No outside catering is permitted at the Hotel. All alcoholic beverages brought onto our premises are subject to a corkage charge.

PHOTOGRAPHS

We reserve the right to use any photographs we take of your function or your guests in our publicity material or on our website.

SPECIAL REQUIREMENTS

It is the client's responsibility to inform the hotel prior to the event, of any special dietary requirements or food allergies of any of the function guests. Any wheelchair accessibility requirements must also be notified to the Hotel in advance of the function.

ACCOMMODATION

It is the responsibility of the client, at the time of confirming the booking to enquire about room availability and request a number of bedrooms to be reserved for function guests. Individual guests must confirm their reservation and pay a non-refundable deposit of £50.00 per room per night. We offer several rooms that are wheelchair accessible. It is the client's responsibility to notify the Hotel of any accessibility requirements in order that appropriate rooms can be allocated.

SMOKING

We operate a strict no-smoking policy throughout the building. Smoking is permitted outside in the smoking shelter only, where ashtrays are provided. If ashtrays are not used, an extra charge may be levied to the client for the cleaning up of cigarette butts. It is against the law to smoke in a public building. Out of fairness to the next guest and to maintain our integrity as a clean and non-smoking establishment, we do not permit smoking in any of our bedrooms. It is usual for us to charge an extra night's accommodation if we feel we cannot re-let a room which smells of smoke after departure.

DAMAGE

The client is responsible to the Hotel for any damages caused by the client or their guests or agents.

ENTERTAINMENT

We require a copy of valid public liability insurance for any sub-contractor i.e. entertainment arranged by yourselves. Failure to provide a copy in advance of your function date, may result in access being denied. Please note that any music played in Clarke's Restaurant / Library is only permitted at a background level. The hotel reserves the right to control the level of music in deference to other guests.

CANCELLATION

By the client. In the event of the client's cancellation of the function, the following charges will apply. Greater than 3 months notice. Deposit retained by Hotel 2 – 3 Months notice 50% of anticipated account. Less than 2 months notice 100 % of anticipated account. Cancellations can only be accepted by the principle party that made the original booking and only when accompanied by written confirmation.

By the hotel

The hotel may cancel the reservation if: The hotel or any part of it is closed due to circumstances outside its control. If the booking may prejudice the reputation or cause damage to the hotel. In such an event the hotel will refund any advance payment (including deposit) but will have no further liability.

The Hotel shall not be liable for any breach of this contract caused by any event or matter beyond its control including strikes, labour disputes, fire, riot, flood, war and including any other matter in the opinion of the Hotel proving impossible the performance of the contract but not being limited to matters listed here.



HOW TO FIND US



FROM THE M4

Exit the M4 at Junction 24, at the Coldra roundabout take the A449 to Monmouth. Turn off the A449 at the Usk junction and join the A472 to Usk. Stay on this road and be aware that you will be entering a 30 MPH. zone. Follow the main road through the main street and over the river bridge. The road bears right from the river bridge. Shortly after this bridge you will see a sign for The Glen-Yr-Afon House Hotel which is on the left handside of the road. The journey time from M4 junction 24 (Coldra) is approx 10 minutes.

FROM THE M5

Exit the M5 at Junction 8, join the M50 and follow this road which will become the A40/A449. Turn off the A449 at the Usk junction and join the A472 to Usk. Stay on this road and be aware that you will be entering a 30 MPH zone. Follow the main road through the main street and over the river bridge. The road bears right from the river bridge. Shortly after this bridge you will see a sign for The Glen-Yr-Afon House Hotel which is on the left handside of the road. The journey time from junction 8 M5 (Strensham) is approx 45 minutes.

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