



2022

FUNCTION

MENU

FROM 1ST APRIL 2022

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.

ENQUIRIES@GLEN-YR-AFON.CO.UK
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STARTERS - SOUPS

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

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

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STARTERS - FRUIT

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

STARTERS - SAVOURY

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

Asparagus, Carmarthen ham and warm goats cheese with port glaze

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

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STARTERS - SAVOURY

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

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

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MAIN COURSES

Please select a maximum of TWO main course options

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Roast turkey with sausage and bacon roll with fresh herb, lemon and black peppercorn stuffing - £45.00

Roast local beef and Yorkshire pudding with port gravy - £49.00

Chicken supreme stuffed with smoked bacon, mushroom and leek with a roasted garlic jus - £47.95

Chicken supreme stuffed with sundried tomatoes and spring onion risotto - £47.95

Baked salmon with a herb crust, coriander and lemongrass sauce - £49.25

Salmon en croûte with lime, chilli, sundried tomatoes, watercress and spinach sauce - £50.75

Honey and paprika sliced chicken supreme glazed with a garlic, coconut milk and coriander cream - £47.95

Baked seabass, mango salsa, cumin and lemongrass sauce - £49.25

Roast leg of lamb dressed with caramelised leek and red onion compôte, served with port jus - £51.50

Baked pork chop with caramelised apple and goats cheese with leek cream - £46.50

Braised lamb shank in red wine and rosemary - £45.95

Roast duck breast in a roasted plum sauce - £52.50

Loin of pork with roasted honey, shallots and spinach stuffing with cider gravy - £47.60

Sirloin steak with roasted flat mushrooms, caramelised shallots and Parma ham with a peppercorn sauce - £55.95

Fillet of beef en croûte with mustard gravy - £64.25

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VEGETARIAN MAIN COURSES

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 £46.95

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VEGETABLES

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

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

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

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DESSERTS

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

Fresh fruit salad

Strawberry and raspberry meringue roulade with a mango coulis

Chocolate chip meringue filled with white chocolate and fudge cream served with coffee crème fraiche

Lemon meringue pie with strawberry syrup

Toffee fudge cheesecake with chocolate sauce

Double chocolate cheesecake with raspberry coulis

Strawberry cheesecake with passion fruit

Peanut butter and honey cheesecake with caramelised banana and chocolate sauce

Raspberry and white chocolate cheesecake

Rum and raisin cheesecake

Lemon cheesecake with caramelised orange topping and whisky syrup

Chocolate and black cherry terrine with a vanilla crème anglaise

Chocolate cup filled with Baileys cream, dressed with strawberries and glazed with Champagne syrup

Apple and pear crumble tart with vanilla custard

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

Warm chocolate brownie with a white chocolate sauce

White chocolate peanut butter blonde with caramel sauce and toasted nuts

Chocolate roulade filled with banana cream and served with rum and raisin syrup

Chocolate and fudge mousse served with chocolate and caramel dipped shortbread

Double chocolate and black cherry trifle with almond shortbread

Raspberry and cherry trifle

Mango and lime mousse with coconut shortbread

Lemon, ginger and honeycomb posset

Lemon and lime posset served with a caramel snap

Strawberry and lime mousse Fudge crème brulee

Vanilla crème brulee

Orange blossom honey crème brulee

Profiteroles with chocolate sauce

Sticky toffee pudding with caramel sauce

Baked lemon tart with marmalade topping

Treacle tart with orange creme anglaise

White chocolate bread and butter pudding with raspberry jam coulis

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DESSERTS

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White chocolate and strawberry mousse

Peach melba trifle

Crème caramel with poached pear and mulled wine syrup

Chocolate fondant with peanut butter ice-cream
Black forest gateau with cherry brandy compote and clotted cream

Warm Welsh cakes with berry fruit compote and clotted cream
Caramelised pear frangipani tart with vanilla crème fraiche

Chocolate orange tart with caramelised whisky, kumquats and candied peel

Baileys cheesecake with coffee crème fraiche

Vanilla rice pudding with blackberry compote

Rhubarb and pecan crumble with marzipan ice-cream

Raspberry cranachan trifle

Rhubarb crumble trifle

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.

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**CONFIRMATION
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 Clarkes 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 it's 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.

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