



CATERED OPTIONS

TO COMPLEMENT YOUR STAY AT BETTWS HALL



BETTWS HALL



3 Course Menu



PREPARED, COOKED, AND SERVED BY OUR CHEF & HOST

CHOOSE UP TO 2 OPTIONS PER COURSE. MINIMUM OF 8 PERSONS.

A selection of three canapés.

Opening Act

Smoked Mackerel

Avacado, Horseradish, Cucumber Yoghurt, Potato Rosti

Curried Parsnip & Celeriac Soup

Peshwari Bhatura Bread

Pan-fried Partridge Breast

Sun-blushed Tomato & Basil Orzo, Parmesan & Pancetta Crumb

Purple Beetroot & Goat's Cheese Ravioli

Orange Segments, Pickled Red Onion & Cabbage Remoulade, Crispy Spinach & Honey Dressing

served with freshly baked bread

Main Event

Seabass Ballantine

Provençal Lentils, Garlic & Parsley Pesto, Toasted Pine Nuts

Beef Wellington

Roast Rainbow Carrot, Grilled Asparagus, Potato Gratin, Rosemary & Red Wine Jus (£4.95 surcharge)

Seared Pheasant Breast

Butternut Fondant, Sautéed Kale, Honey Piccolo Parsnip, Chantelle Mushrooms, White Wine Sauce

Moroccan Spiced Cauliflower

Confit Tomato, Toasted Chickpea, Apricot Purée, Coriander Couscous, Mint Yoghurt Dressing

Desserts

Coconut Sponge

Rum Ice Cream, Charred Pineapple & Coconut Tuille

Dark Chocolate & Cointreau Tart

Candied Pistachio, Blood Orange Ice Cream

Lemon Posset

Lemon Biscuit, Curd, Meringue Kisses, Macerated Raspberries

Strawberry & Kiwi Fruit Pavlova

Fresh Strawberries, Strawberry Cream, Candied Kiwi Fruit, Kiwi & Lime Gel

Tea, Coffee, & Petit Fours to Complete

£60 per person

Optional Welsh Cheeseboard Option at £12.95 per person





Home Comforts

PREPARED, COOKED, AND SERVED BY OUR CHEF & HOST

CHOOSE UP TO 4 OPTIONS PER COURSE. MINIMUM OF 8 PERSONS

To Start

Soup of the Day - £5.95

Buttermilk Chicken Strips, Garlic Mayonnaise - £6.95

King Prawn Cocktail, Avocado, Gem Lettuce, Cherry Tomato, Mary Rose Sauce - £7.95

Roast Red Pepper and Mozzarella Cheese Aranchini, Spicy Tomato Sauce - £6.95

Main Course

Fish & Chips, Mushy Peas, Tartar Sauce - £15.95

8oz Bacon & Cheese Burger, Chips, Coleslaw - £15.95

Chicken Kiev, Peas and Bacon, Roast Baby Potato Wedges - £16.95

8oz Rump Steak, Chips, Mushroom, Tomato, Peas, Peppercorn Sauce - £19.95

Cauliflower Tagine, Coriander Couscous, Garlic Pitta Bread - £14.95

Chicken Mushroom and Pancetta Carbonara, Garlic Bread - £15.95

Seabass, Pea & Spinach Risotto, Toasted Pine Nuts - £16.95

8oz Bacon Chop, Pineapple, Fried Egg, Chips & Peas - £15.95

6oz Minted Lamb Burger, Chips, Coleslaw - £15.95

Mushroom, Pepper & Grilled Halloumi Burger, Sweet Chilli Jam, Chips & Coleslaw - £14.95

Dessert

Cheesecake of the Day - £6.95

White Chocolate & Pistachio Nut Blondie, Salted Caramel Sauce, Pistachio Ice Cream - £8.95

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream - £7.95

Lemon Meringue Tart, Lemon Sorbet, Amaretti, Fresh Raspberries - £6.95

Vanilla Crème Brûlée, Homemade Shortbread - £7.95

Chocolate Fudge Cake, Crème Anglaise, Fresh Strawberries - £7.95

Ice Cream - Vanilla, Chocolate, Strawberry (3 scoops) - £3.95



BBQ



PREPARED, GRILLED, AND SERVED BY OUR CHEF & HOST
MINIMUM OF 8 PERSONS.

From the Grill

Beef Burger
Lamb Kofta Kebabs
Bratwurst Sausages
Cajun-marinated Chicken

Vegetarian Options

Stuffed Charred Peppers
Butternut & Halloumi Kebabs



Salads

Coleslaw
Potato Wedges
Pasta Salad
Crispy Green Salad
Dressed Tomato & Red Onion Salad



Dessert

Chocolate Brownie
with Salted Caramel & Honeycomb Ice Cream
BBQ Pineapple
with Kafir Lime & Coconut Cream & Granola

£40 per person



Afternoon Tea



A PERFECT WAY TO RELAX IN YOUR LODGE, SERVED BY OUR HOST
MINIMUM OF 8 PERSONS.

Sandwiches / Mini Petit Pans

Smoked Salmon & Cream Cheese, Ham & Mustard, Cheese & Pickle,
Chicken Salad, Beef Horseradish, Tuna, Red Onion & Mayonnaise

Scones

With Jam & Clotted Cream

Cakes

Lemon Drizzle
Coffee & Walnut
Carrot & Ginger

*All the above included **PLUS** choose from any **four** of the below:*

Sausage Rolls
Florentines
Lemon Tart
Chocolate Tart
Brownies
Macaroons
Pin Wheels
Biscotti, Cookies & Shortbreads
Eclairs & Profiteroles
Flapjacks
Millionaire's Shortbread
Danish Pastries

£25 per person

FIZZ DELIGHT

A BOTTOMLESS AFTERNOON TEA

Add bubbles to your Afternoon Tea where your host will provide a flow of
bottomless fizz for 90 minutes whilst you sit back and relax in luxury.

+£10 per person



Arrival Meals



PREPARED BY US. COOKED BY YOU.

MINIMUM OF 6 PERSONS.

Lasagne

Served with potato wedges, garlic bread, salad, coleslaw

£18 per person

Tikka Masala Curry

Chicken or Beef

Rice, Naan Bread, Poppadoms, Onion Salad, Chutney, Raita, Pickley

£18 per person

Pasta Bakes

Chicken & Bacon
Beef & Tomato Ragu
Tuna & Red Onion

All with Garlic Bread and Salads

£15 per person

Casserole

Chicken, Beef or Lamb

All with Chips and Salads

£16 per person

Homemade Pies

Steak & Ale
Chicken & Mushroom
Ham & Leek
Roast Root Vegetable

All with Vegetables, Mashed Potato and Gravy

£18 per person





Hampers

PERFECT PACKAGES PLACED IN YOUR LODGE FOR YOUR TO PREPARE

MINIMUM 6 PERSONS.

Breakfast

all inc. Tea, Coffee and a Selection of Fruit Juices

Full Welsh - £15 per person

Thick Butcher's Sausages, Back Bacon, Smoked Streaky Bacon, Black Pudding, Eggs, Tomatoes, Mushrooms, Baked Beans, Fresh Breads, Welsh Butter

Continental - £15 per person

Croissants, Pan au Chocolate, Cinnamon Swirl, Pecan Plat, Jam Rose, Melon, Pineapple, Orange, Berries, Granola, Yoghurt, Cured Ham, Light/Soft Cheese

Laid Back Lunch

Ploughmans - £20 per person

Ham, Cheese, Chutney, Pickles, Fresh Bread, Pickled Onions, Scotch Eggs, Pork Pie, Quiche Lorraine

Anti-Pasti - £25 per person

Continental Meats, Feta Cheese, Olives, Roasted Peppers, Bread, Grapes, Sun-Dried Tomatoes, Tebbouleh, Hummus, Tzatziki, Dukka

Seafood - £25 per person

Crab, Prawns, Cured-Salmon, Smoked Fish, Lobster, Crayfish, Mary Rose, Lemon & Dill, Crisp Salad, Coleslaw, Fresh Baked Baguette

Blini Brunch - £15 per person

Cucumber, Cherry Tomato, Avocado, Cucumber, Beetroot, Pickled Red Onions, Boiled Eggs, Raddish, Tapenade, Hummus, Tzatziki, Pitta Breads

Sweet Treat - £15 per person

Dark, Milk, & White Chocolate Dips, Strawberries, Kiwi, Grapes, Raspberries, Orange, Pineapple, Pear, Marshmallows, Bananas, Doughnuts, Churros, Wafers

BBQ Hamper - £25 per person

Beef Burger, Lamb Kofta Kebabs, Bratwurst Sausages, Cajun-marinated Chicken Stuffed Charred Peppers (v), Butternut & Halloumi Kebabs
Coleslaw, Potato Wedges, Pasta Salad, Crispy Green Salad, Dressed Tomato & Red Onion Salad

Cheese Hamper - £25 per person

Black Bomber, Perl Wen, Caerphilly, Golden Cernarth, Brandy & Apricot, Tomato & Chilli Biscuits, Grapes, Chutney, Fig, Tanners Port

Wine Hamper - £99 inc. four bottles

Specifically-chosen wines from renowned merchants Tanners' own French collection:

Sauvignon, Pays d'Oc 2022 (12.5%) - a superb Sauvignon with good fresh, grassy fruit.

French Rosé, Côtes de Gascogne 2022 (11%) - vibrant Summer fruits nose and a soft strawberry flavour

Claret, Bordeaux (13%) - succulent and juicy while still retaining classic balance

Merlot, Pays d'Oc 2022 (13.5%) - deliciously soft with juicy plummy flavours



LUXURY LODGES

LUXURY HOSPITALITY



BETTWS HALL

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