



ST PIERRE

A MARRIOTT HOTEL & COUNTRY CLUB

Event Dinner Menu Selector

Please choose ONE dish to form a set menu for all guests with the exception of any vegetarian or special dietary requirements.

Why not try an additional course to elaborate your menu by adding a soup or sorbet course?

£27.50 per person

Canapé Selection

Canapé A

£3.50 pp
Salted Peanuts
Crisps
Cheese Bites (2)

Why not
enhance
your
evening by
serving
canapés
during your
drinks
reception?

Canapé B

£5.50 pp
Mini Baked Potato
sour cream & chive
Welsh Rarebit (2)
Pate on Toast (2)

Canapé C

£7.50pp
Plaice Goujons (2)
tartare sauce
Welsh Rarebit (2)
Mini Quiche
Cheese Bites (2)

Canapé D

£9.50pp
Tempura King Prawn
Welsh Rarebit (2)
Smoked Salmon & Cream Cheese
Mini Quiche
Goats Cheese & Sun Blushed Tomato
Bruschetta (2)

Starters

	Supplement per Person
Leek & Potato Soup (v) finished with cream & chives	Inc
Carrot & Coriander Soup (v) wholemeal herbed croutons	Inc
Cream of Wild Mushroom Soup (v) flavoured with wholegrain mustard	Inc
Plum Tomato & Bocconcini Mozzarella Salad (v) cracked black pepper & balsamic dressing	Inc
Oak Smoked Chicken & Mango Salad pink peppercorn dressing	Inc
Gravadlax of Salmon cucumber yoghurt dressing	£1.50
Carpaccio of Melon mint & vanilla syrup	£2.25
Tea Smoked Duck Breast toasted pine nut salad	£2.00
Chicken Liver Parfait ciabatta toasts & spiced plum chutney	£1.50
Slow Baked Cherry Tomato & Welsh Rarebit Tart (v) infused with garlic & thyme	£1.00
Salmon & Prawn Terrine dill & natural yoghurt dressing	£2.00
Caesar Salad gem lettuce, garlic croutons & creamy dressing	£2.25
Galia Melon with Crisp Parma Ham with tapenade dressing	£2.95

Soups

Supplement per person

All soups can be added as an additional course for the supplements shown.

Leek & Potato (v) with chive cream	£4.50
Carrot & Coriander (v) with herb croutons	£4.50
Cream of Mushroom (v) flavoured with wholegrain mustard	£4.50
Tomato & Roast Pepper Soup (v) with herb oil	£4.95
Welsh Cawl a traditional broth with lamb	£5.95
White Bean with Truffle Oil (v) finished with cream	£5.95

Sorbets

Freshen your plate by adding an additional course and choosing one of the delicious sorbets below

Lemon	£2.50
Mango or Cassis	£2.95
Apple & Calvados or Champagne	£3.00

Main Courses

Supplement per Person

Pan Fried Chicken 'Forestière' shallots, mushrooms & red wine sauce, roast potatoes	Inc
Pan Fried Breast of Chicken With smoked bacon and Caerphilly cheese sauce	Inc
Roast Fillet of Salmon watercress beurre blanc & rissole potatoes	Inc
Pan Fried Pork Loin Steak leek & wholegrain mustard sauce, roast potatoes	Inc
Braised Beef with Stout button onions, mushrooms & mash potato	Inc
Herb Crusted Lamb Rump rosemary jus & roast potatoes	£3.95
Roast Sirloin of Welsh Beef & Yorkshire Pudding mushroom, shallot & thyme jus, roast potatoes	£5.50
Pan Fried Pork Escalope madeira & sage jus, roast potatoes	£1.50
Braised Shank of Lamb redcurrant jus & mash potato	£3.95
Pan Fried Fillet of Sea Bass chili & lime coulis, rissole potatoes	£2.95
Pan Fried Chicken Supreme Filled with Sun Dried Tomato wrapped in parma ham, herb cream sauce, roast potatoes	£1.95
Spinach & Mushroom Filo Bundle (v) roast garlic cream sauce	Inc
Baked Goats Cheese Parcel (v) roasted vegetables & herb oil	Inc
Baked Sweet Peppers (v) broccoli & blue cheese sauce	Inc

Desserts

	Supplement per Person
Vanilla Panna Cotta raspberry compote	Inc
Orange Sponge Pudding grand Marnier Anglaise	Inc
Baked Lemon Tart red berry compote	Inc
Sticky Toffee Pudding with nut fudge sauce	Inc
Duo Chocolate Mousse raspberry coulis	Inc
Baileys Cheesecake chocolate mint sauce	Inc
Strawberry & Champagne Charlotte raspberry coulis	£1.25
French Apple Tartin With clothed cream	£1.35
Bread & Butter Pudding custard	£1.50
Chocolate Tart clotted cream & raspberry compote	£1.50
Platter of Cheese & Biscuits serves 10 people	£45.00
Coffee and Mints	Inc
Coffee and Hand Made Petit Fours	£2.00

Dinner Buffet Menus

Minimum 20 Adult Diners

Menu 1

Homemade Soup of the Day

Tapas Selection Platter

parma ham, salami, olives, mini mozzarella, humous, cherry tomatoes & ciabatta toasts

Roast Loin of Pork
apple sauce & roast gravy

Baked Haddock Fillets
grape & white wine sauce

Vegetable Lasagne

Seasonal Vegetables
Roast Potatoes
New Potatoes

Strawberry Gateaux

Lemon Cheesecake

Coffee & Mints

£27.50 per person

Menu 2

Homemade Soup of the Day

Sliced Melon Display
red berry compote

Tapas Selection Platter

parma ham, salami, olives, mini mozzarella, humous, cherry tomatoes & ciabatta toasts

Roast Topside of Beef
Yorkshire pudding & roast gravy

Baked Salmon Fillet
mussel & white wine broth

Spinach & Ricotta Tortellini
mushroom cream sauce

Baton Vegetables

New Potatoes

Roast Potatoes

Chocolate Profiteroles

Lemon Tart

Sticky Toffee Pudding

Coffee & Mints

£35.00 per person