



Corporate and Private Parties

Whether you'd like an intimate dinner for 12 or an office party for 300, with ten different party suites to choose from, we'll have a room to cater perfectly and exclusively for your event.

To make your life a little easier, we have created a choice menu to cover every taste. You can also take advantage of our own Christmas table decorations.

Speak to our Christmas co-ordinators to book your bespoke party today!

Friday £53 pp* | Saturday £57 pp*

- Includes -

Cocktail arrival drink, 3 course choice menu, half bottle of wine per person, disco, room hire for sole use and table centres.

Bar closes 12.30am, disco until 1.00am.

*Minimum numbers apply, food pre-order essential.

Starter

Chicken Liver and Cognac Pâté
Prune and armagnac marmalade, toasted brioche

Wild Mushroom and Chive Bruschetta V
Mushroom duxelle, truffle oil, rocket salad

Poached Prawn and Smoked Salmon Terrine
Horseradish crème fraîche

Maple Roasted Parsnip Soup VG GF
Toasted pumpkin seeds

Main

Traditional Roasted Breast of Turkey
Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrots and parsnips, cranberry and sage stuffing, rich turkey gravy

Slow roasted Beef Osso Bucco
Toasted rosemary and garlic crumb, crushed potatoes, braised leek and kale, red wine and rosemary jus

Pan Seared Fillets of Sea Bream
Lemon and thyme roasted new potatoes, green bean and baton carrot parcels, sauce Bearnaise

Golden Beetroot Tarte Tatin VG
Beetroot purée, roasted baby carrots braised kale

Dessert

Festive Cheesecake
White chocolate, brandy snap biscuits, eggnog crème anglaise

Chocolate Orange Truffle Torte VG GF
Spiced berry compote

Traditional Christmas Pudding V
Brandy sauce and redcurrant compote

Selection of Welsh Cheeses V
Grapes, celery, gourmet cheese biscuits and homemade fruit chutney

Tea, Coffee and Mini Mince Pies

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Dietary requirements and intolerances. Denotes dishes suitable for - (GF) gluten free, (V) vegetarian (VG) vegan. Terms and conditions apply.

All guests seated on tables of 10/12. All prices include VAT. Please advise of any special dietary requirements in advance.