

# DINNER MENUS



\*Set menu per event. 1 x starter/main/dessert.

## CHARITY MENU

from **£32.95\*** per person

### STARTERS

#### **Asparagus and Goats Cheese Quiche Tart** v

Spiced beetroot purée, grilled asparagus tips

#### **Roasted Vegetable Tian** vg g

Smoked aubergine baba ghanoush, baby leaf salad

### MAIN COURSE

#### **Pan Seared Chicken Supreme** g

Spring onion mash potatoes, Chardonnay and wild mushroom cream jus, garlic sautéed spinach and leeks

#### **Braised Blade of Beef** g

Smoked bacon and leek champ, honey roasted parsnip and carrot, braising jus

### DESSERTS

#### **Dark Chocolate and Raspberry Jam Tart** v

Cocoa nibs, white chocolate ganache

#### **Lemon and Blackberry Posset** v

Ginger shortbread crumble, Champagne poached berries

N.B. This is not a choice menu, all guests to choose from the same starter, main and dessert for entire function.

### ALSO INCLUDES

- FREE use of Trecastell Suite
- FREE Vale cocktail drinks reception
- Seating plan, place cards and menus
- Raffle prize - B&B stay for two at the Resort



**01443 665803 | [www.valeresort.com](http://www.valeresort.com)**

All prices include VAT. All weights are approx. prior to cooking. The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - v Denotes dishes suitable for vegetarians. g Denotes dishes suitable for gluten free. vg Denotes dishes suitable for vegans and vegetarians.