

BANQUETING

CONFERENCES | MEETINGS | DINNERS

BANQUETS | EXHIBITIONS



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CONFERENCE & BANQUETING



*Day delegate menus are fixed each day but change daily on a rotational basis.

Whether you're planning something stylish and intimate or large and spectacular, we want your corporate event to leave a lasting impression on your guests. At the Vale Resort, you'll find 12 unique and versatile rooms, each perfectly designed to host corporate events, private or gala dinners.

When spectacular is required, our Castle Suite fits the bill, for up to 400 guests, high ceilings with spotlight fixing positions, large windows with golf course views and a terrace with private bar, it's ideal for larger dinners and events. Something smaller - there are a number of other suites available for functions from 15 to 250.

When it comes to menu selection - you are again spoiled for choice.

Smaller day delegate meeting lunches are served in our Vale Grill with hot and cold daily options* or we offer a Working Lunch Menu for clients wishing to remain in their meeting rooms. For larger conferences, lunch will be served adjacent to your conference suites.

When it comes to conference, food and gala dinners, we get it right!

**All prices in this brochure are correct as of December 2024.
The Vale Resort and Hensol Castle reserve the right to increase food and drink prices based on any external market increases.**



DINNER MENUS



*Set menu per event. 1 x starter/main/dessert.
Minimum of 20 people required.

MENU A

£37.95* per person
Included in 24 hour rate.

STARTERS

Carrot and Coriander Soup VG
Coriander oil, toasted cumin seed

Ham Hock, Pea and Mustard Terrine
Piccalilli purée, baby leaf salad, toasted sourdough

Smoked Mackerel Pâté and Peppered Mackerel
Cucumber ribbons, horseradish dressing, grilled ciabatta

Goat's Cheese and Red Onion Filo Parcel V
Spiced balsamic, cranberry and fig chutney

MAIN COURSE

Pan Seared Chicken Supreme G
Garlic and rosemary roast potatoes, honey roasted carrot and parsnip, green beans, gravy

Grilled Sea Bream G
Black olive tapenade crumb, crushed new potatoes, crushed peas and leek, cherry tomato Hollandaise

Braised Blade of Beef G
Smoked bacon and leek champ, sautéed spinach and kale, braising jus

Char-grilled Vegetable Feuillette VG
Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

DESSERTS

Lemon and Lime Posset V
Crumbled meringue, candied peel, ginger shortbread crumb

Dark Chocolate and Raspberry Jam Tart V
Cocoa nibs, white chocolate ganache

Profiteroles V
Chocolate dipped choux buns filled with crème patisserie

ADD A CHEESE COURSE

Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney

£95* per platter for 10 people

Vale
RESORT
★★★★


HENSOL CASTLE

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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.

DINNER MENUS



*Set menu per event. 1 x starter/main/dessert.
Minimum of 20 people required.

MENU B

£40.95* per person

STARTERS

Tomato and Roasted Pepper Soup VG
Herb oil, grilled focaccia

Prawn and Smoked Salmon Tian G
Crushed avocado, beefsteak tomato and
Marie Rose dressing

Crispy Fried Pork Belly
Apple and black pudding salad, spicy honey
mustard dressing

Roasted Vegetable Tian VG G
Smoked aubergine baba ghanoush, baby leaf salad

MAIN COURSE

Grilled Sirloin Steak G
Horseradish mash potatoes, green bean and carrot parcel,
red wine and thyme jus

Char-grilled Chicken Supreme G
Applewood smoked cheddar gratin, sticky braised
red cabbage

Lemon and Herb Crusted Cod Loin
Potato rosti, minted crushed peas

Sweet Potato, Carrot and Hazelnut Roast VG
Spicy sauce Romesco, courgette ribbons

DESSERTS

Tiramisu V
Brandy espresso soaked lady fingers, mascarpone,
chocolate mocha beans

Raspberry Ripple Cheesecake
White chocolate crème anglaise, freeze dried raspberry
crumble

Chocolate, Almond and Salted Caramel Delice V
Caramel gaufrette, blueberry gastrique

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DINNER MENUS



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Minimum of 20 people required.

MENU C

£45.95* per person

STARTERS

Dill and Beetroot Gravlax G

Spiced beetroot purée, pickled seasonal vegetables, baby leaf salad

Goat's Cheese and Carmarthen Ham

Garlic toasted sourdough with sundried tomato pesto, peppered goat's cheese mousse, Welsh air-dried cured ham

Spiced Butternut Squash Soup VG G

Pumpkin seed oil, toasted seeds and chives

Whipped Feta and Beetroot Rosette V

Crisp filo parcel, spiced balsamic and beetroot dressing

MAIN COURSE

Char-grilled Fillet of Beef G

Potato dauphinoise, sautéed spinach and leeks, peppercorn cream jus

Cajun Spiced Salmon Delice G

Lyonnaise potato, prosciutto wrapped asparagus, saffron lemongrass cream

Slow Roasted Shank of Welsh Lamb G

Sweet potato and celeriac mash, minted green beans, Cabernet jus

Wild Mushroom and Perl Las Wellington V

Chive potato rosti, sautéed spinach and leeks, Porcini jus.

DESSERTS

Pear and Almond Frangipane Tart V

Fondant drizzle, candied almonds, Prosecco poached pear syrup

Warm Chocolate Fondant V

Chantilly cream, morello cherries, Chambord cherry coulis

Passion Fruit Panna Cotta

Blueberry syrup, toasted coconut, orange shortbread

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DINNER MENUS



N.B. Pre order required two weeks prior to dinner.
Minimum of 20 people required.

CHOICE MENU

£43.95 per person

STARTERS

Tomato and Red Pepper Soup VG

Herb oil, grilled focaccia

Confit Chicken and Smoked Ham Hock Terrine

Truffle and herb oil, fig chutney, toasted sourdough

Smoked Mackerel Pâté and Peppered Mackerel

Cucumber ribbons, horseradish dressing, grilled ciabatta

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

Grilled Sirloin Beef G

Horseradish mash potatoes, green bean and carrot parcel, red wine and thyme jus

Lemon and Herb Crusted Cod Loin

Potato rosti, minted crushed peas

Char-grilled Vegetable Feuillette VG

Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

DESSERTS

Raspberry Ripple Cheesecake

White chocolate crème anglaise, freeze dried raspberry crumble

Dark Chocolate and Raspberry Jam Tart V

Cocoa nibs, white chocolate ganache

Pear and Almond Frangipane Tart V

Fondant drizzle, candied almonds, poached pear syrup

Profiteroles V

Chocolate dipped choux buns filled with crème patisserie

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DINNER MENUS



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N.B. Pre order required two weeks prior to dinner.

VEGETARIAN

from **£36.95*** per person

STARTERS

Leek and Potato Soup VG

Crispy chive and leek hay

Grilled Portobello Mushroom and Buffalo Mozzarella VG

Layered with spinach and sundried tomatoes

Roasted Vegetable Tian VG G

Smoked aubergine baba ghanoush, baby leaf salad

Barbecued asparagus and charred leek Bruschetta VG

Sauce Romesco, toasted hazelnuts, char-grilled ciabatta

MAIN COURSE

Char-grilled Vegetable Feuilleton VG

Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

Sweet Potato, Carrot and Hazelnut Roast VG

Spicy sauce Romesco, courgette ribbons

Wild Mushroom and Perl Las Wellington V

Chive potato rosti, sautéed spinach and leeks, Porcini jus.

Smoked Cheddar and Potato Arepas V

Pan fried cornmeal cakes stuffed with smoked cheddar, potato, green chilli and coriander, roasted corn salsa, smoked chilli mole sauce

DESSERTS

Berry Mousse with Crumbled Meringue V

Seasonal berry compote, sweetened whipped cream

Dark Chocolate and Raspberry Jam Tart V

Cocoa nibs, white chocolate ganache

Chocolate and Orange Torte VG

Citrus caramel, cocoa nibs

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CANAPÉS



STANDARD MENU

£11.00 Choice of 3

£14.00 Choice of 5

MEAT

- Chicken liver parfait, dark rye croutons and onion marmalade
- Spicy pulled pork with Carolina BBQ sauce and caramelised apple purée
- Maple glazed roast chicken fillet wrapped in smokey bacon
- Philly Cheesesteak bites

SEAFOOD

- Poached prawn salad and caviar spoons GF
- Mini smoked salmon blini, crème fraîche, dill and lemon
- Prawn and lemongrass popcorn
- Peppered mackerel pate and watercress

VEGETARIAN & VEGAN

- Peppered goats cheese tartlets with brandied cranberries V
- Mini olive and sundried tomato bruschetta on toasted foccacia VG
- Petite pea and asparagus quiche
- Garlic roasted wild mushroom and chive vol-au-vent V



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CANAPÉS



LUXURY MENU

£13.00 Choice of 3

£16.50 Choice of 5

MEAT

- Duck liver and port pâté in mini waffle cones
- Parma ham wrapped balsamic roasted fig with ricotta and rocket
- Petite beef Wellington, beef fillet in crisp puff pastry with mushroom duxelle and baby spinach
- Lamb kofta rissoles

SEAFOOD

- Garlic crostini with poached lobster, caperberry and shiitake mushroom
- Thai crab cake bites, green Thai curry aioli
- Butterflied king prawns stuffed with crab
- Horseradish and hot smoked salmon mousse cones

VEGETARIAN & VEGAN

- Crispy tempura cherry peppers with cream cheese stuffing (V)
- Smoked paprika tempeh bites (Vg, Gf)
- Pantysgawn goats cheese mousse cones with balsamic gastrique
- Porcini mushroom and smoked mozzarella arancini (V)

SWEET CANAPES

- Chocolate sliders, sweet brioche bun, chocolate salami and white chocolate ganache
- Mince meat "sausage rolls"
- Lemon curd, biscuit crumb and lime caviar
- Raspberry jam blinis
- Mini Welsh cakes
- Chocolate dipped strawberries



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DELEGATE MENUS



LUNCH MENU (12.00-2.30pm)

HOT AND COLD SELECTION

from **£22.95** per person

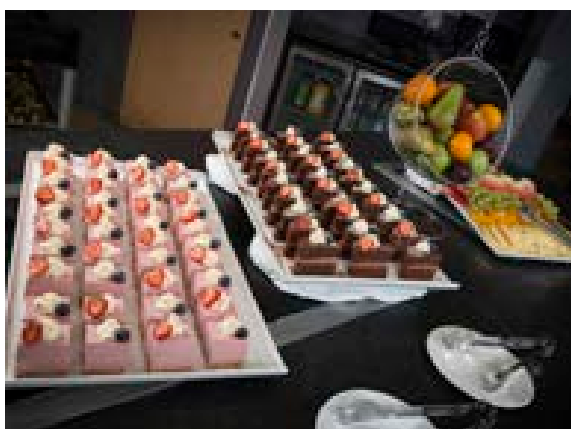
SALAD BAR OPTIONS

- Mixed leaves
- Tomato, onion, grated carrots and beetroot
- Various toppings to include seeds, dried fruits, croutons
- Dressings, oil, vinegar
- Caesar salad with feta and olives
- New potato and chive salad



BUILD A SANDWICH STATION

- Sliced breads, flat breads, rolls, gluten-free bread
- Selection of 3 thinly sliced cured and roasted meats
- Tuna and spring onion mayo
- Chunky chickpea hummus
- Selection of sliced cheeses
- Bowls of dips and spreads



HOT MAIN ITEMS

- **Selection changes daily on a rotational basis, see next page for daily breakdown**
- **If under 50 delegates, only 1 meat dish option provided**

DESSERTS

- Chef's selection (choice of 2 minimum)
- Fresh whole fruit bowl and cut fruit platter VG G



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DELEGATE MENUS



HOT MAIN ITEMS

EXAMPLE 1

- Char-grilled Piri Piri chicken with garlic aioli
- BBQ pulled pork
- Black bean and sweet potato chilli VG
- Braised wild rice VG
- Fresh seasonal vegetables VG

EXAMPLE 2

- Fresh baked focaccia pizza wedges V
- Garlic ciabatta
- Lasagne bolognaise
- Italian meatballs
- Herb roasted potato VG
- Roasted Mediterranean vegetables VG

EXAMPLE 3

- Sweet and sour chicken
- Beef strips in black bean sauce
- Vegetable spring rolls, coconut curry sauce V G
- Ginger Jasmine rice VG
- Stir fried vegetables VG

EXAMPLE 4

- Beef and red wine casserole
- Chicken and mushroom pie
- Vegetable cottage pie VG
- Mash potatoes V
- Roasted root vegetables VG



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DELEGATE MENUS



HOT MAIN ITEMS

EXAMPLE 5

- Chicken fajita with warm tortillas, crispy taco
- Spicy carne asada
- Black bean chilli VG
- Savoury rice VG
- Patatas bravas VG
- Roasted sweetcorn, peas, peppers VG

EXAMPLE 6

- Grilled gammon steaks, honey mustard glaze
- Cottage pie
- Vegan sausages, onion gravy VG
- Mashed potatoes VG
- Broccoli, carrots VG

EXAMPLE 7

- Chicken souvlaki skewers, pita, tzatziki
- Spinach and feta Spanakopita V
- Lamb Mousakka
- Spinach and leeks, roasted garlic VG

EXAMPLE 8

- Tandoori roast chicken, cucumber raita
- Beef madras
- Chickpea daal, mango chutney G
- Turmeric basmati rice VG
- Fresh seasonal vegetables VG



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LUNCH BUFFET OPTIONS



£23.95 per person (available until 5pm)

PICNIC HAMPER LUNCH

- Lime, coriander and chilli chicken skewers
- Freshly baked mini sausage rolls
- Thick sliced ham and cheddar with crusty rolls
- Minted lamb koftas, mint raita
- Vegetable quiche tarts VG
- Poached prawns, Marie Rose dipping sauce
- Tomato, cucumber and red onion salad VG G
- New potato salad, sour cream and chives V
- Fresh fruit salad VG G

THE BURGER BAR

- BYO burgers, sliced cheeses, gherkins, selection of toppings and sauces
- Quarter pounder beef burgers
- Spinach and falafel burgers VG
- Cajun chicken burgers
- Selection of gourmet buns V
- Spicy potato wedges, creamy peppercorn dip V VG
- Traditional coleslaw V VG
- New potato salad with sour cream and chives V
- Tomato, cucumber and red onion salad VG G
- Fresh fruit salad VG G



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LUNCH BUFFET OPTIONS



£23.95 per person

AMERICAN BBQ

- Barbecued chicken drumsticks
- Carolina BBQ slow roasted pork ribs
- Char-grilled vegetable platter **v**
- Buttered corn on the cob **v**
- "Burnt end" baked beans **v** **vg**
- Jacket potatoes **v** **vg**
- Traditional coleslaw **v** **vg**
- Tomato, cucumber and red onion salad **vg** **g**
- Fresh fruit salad **vg** **g**

TEX-MEX FAJITA BAR

- Warm soft tortillas, hard taco shells
- Slow roasted shredded carne asada **g**
- Fajita spiced chicken **g**
- Spicy vegan bean chilli **vg** **g**
- Sautéed peppers and onions **vg** **g**
- Monterey Jack cheese, sour cream, shredded lettuce, diced tomatoes, spring onions **v**
- Tortilla chips, salsa, guacamole **v**

ADD ON DESSERT SELECTION

Choose one for additional **£4.00**

- Lemon and blackberry posset **v** **g**
- Chocolate ganache tart, salted caramel and cocoa nibs **v**
- Classic Eton mess **v** **vg**
- Profiteroles, chocolate and crème patisserie **v**



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WORKING LUNCH MENU



ULTIMATE SANDWICH SELECTION

(Available until 5pm)

£15.95 per person

Chef's selection of gourmet bread sandwiches and wraps with a selection of sumptuous fillings to suit every delegates taste and a selection of fruit and crisps. Vegetarian, vegan and gluten free options available, please ask for details.



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EVENING BUFFET OPTIONS



£32.95 per person (served from 5pm)

CURRY BUFFET

- Green lentil and chickpea daal VG
- Chicken korma G
- Tandoori salmon G
- Saffron basmati rice VG
- Seasonal vegetables V VG
- Naan breads VG
- Chutney and raita V
- Vegetable samosas and poppadums VG
- Mixed leaf salad with tomato, red onion, cucumber VG G
- Fresh sliced fruit platter VG G
- Chef's selection of desserts

ASIAN STREET FOOD

- Prawn crackers
- Sticky pork meatballs, Korean BBQ sauce
- Ginger and chilli prawns
- Vegetable spring rolls and gyozas GF
- Stir fired vegetables VG
- Egg noodles and fried rice V
- Asian slaw VG
- Mixed leaf salad with tomato, red onion, cucumber VG G
- Fresh sliced fruit platter VG G
- Chef's selection of desserts

ITALIAN DINNER

- Fresh baked garlic ciabatta V
- Baked rigatoni bolognaise
- Vegetarian lasagne verde
- Pea and ricotta arancini V
- Garlic and herb roasted new potatoes VG G
- Seasonal vegetables VG G
- Mixed leaf salad with tomato, red onion, cucumber VG G
- Caesar salad
- Fresh sliced fruit platter VG G
- Chef's selection of desserts



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WINE SELECTION



Wines and prices are subject to change.

SPARKLING WINE & CHAMPAGNE

Prosecco Spumante doc Borgo Alato	£34.50
Prosecco Rosé Barocco	£36.50
Gruet Brut Champagne	£58.50
Laurent-Perrier La Cuvée Brut	£79.95
Laurent-Perrier Cuvée Rosé	£119.95
Laurent-Perrier Grand Siècle Iteration N°26	£249.95
Laurent-Perrier Héritage	£134.95

RED WINE

House Red	£26.95
El Supremo Malbec Mendoza	£30.50
Marqués de Cáceres 'Excellens' Cuvée Especial Crianza	£37.95
Appassimento Ca Vittoria	£34.50
Lunaka Pinot Noir Reserva	£29.50

WHITE WINE

House White	£26.95
Marqués de Cáceres Excellens Blanco	£30.50
Pinot Grigio IGT Via Albini	£28.95
Allan Scott Estate Sauvignon Blanc	£38.50
Milton Park Chardonnay	£31.95

ROSÉ WINE

Beringer Classic Zinfandel Rosé	£34.95
Pinot Grigio Rosato IGT Via Albini	£28.95



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REFRESHMENTS



Mineral Water

£4.50 per bottle

Chilled Orange Juice

£7.50 per jug

House Wine (Red or White)

£26.95 per bottle

House Prosecco

£34.50 per bottle

House Champagne

£79.95 per bottle

FRESHLY BREWED TEA AND COFFEE

Served with Biscuit Selection

£3.50 per person

Served with Danish Pastries or Welsh Cakes

£4.95 per person

Served with Bacon Rolls

£8.50 per person

Served with Savoury Breakfast Pastries,
Fresh Fruit, Healthy Muesli and Yoghurt Pots
and Smoothie Shots

£10.95 per person

Served with working Ultimate Sandwich Selection

£15.95 per person



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