

Banqueting

CONFERENCES | MEETINGS | DINNERS | BANQUETS | EXHIBITIONS



www.valeresort.com | 01443 665803 | www.hensolcastle.com



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 20 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 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!

Standard Menu Canapés

Choice of 3 - **£11.95*** per person

Choice of 5 - **£14.95*** per person



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

- Laverbread and cockle cakes
- Mini smoked salmon blini, crème fraîche, dill and lemon
- Tempura battered prawns
- Sesame seared tuna and wasabi flatbreads

VEGETARIAN & VEGAN

- Peppered goats cheese tartlets with cranberries and fried thyme v
- Mini olive and sundried tomato bruschetta on toasted foccacia vg
- Glamorgan sausage, creamed leek mousse, toasted onion bread v
- Garlic roasted wild mushroom and chive vol-au-vent v

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Luxury Menu Canapés

Choice of 3 - **£14.50*** per person

Choice of 5 - **£17.50*** per person



MEAT

- Welsh rarebit and Carmarthen ham on toasted sourdough
- Parma ham wrapped balsamic roasted fig with ricotta and rocket
- Petite beef Wellington vol-au-vent with mushroom duxelle and baby spinach
- 'Nduja sausage arancini, smoky ndjua chili jam

SEAFOOD

- Garlic crostini with poached lobster, caperberry and shiitake mushroom
- New Orleans crab cake, cajun remoulade
- Sesame rice cakes, brown crab mayo, crab and seaweed salad
- Poached prawn salad and caviar spoons

VEGETARIAN & VEGAN

- Sweet potato croquette, hazelnut crumb
- Smoked paprika tempeh bites
- Pantysgawn goats cheese profiteroles with balsamic and poppy seeds
- Porcini mushroom and smoked mozzarella arancini

SWEET CANAPÉS

- Chocolate sliders, sweet brioche bun, chocolate salami and white chocolate ganache
- Lemon curd, biscuit crumb and lime caviar
- Mini Welsh cakes
- Chocolate dipped strawberries

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Dinner Menu A

£39.50* per person - Included in 24 hour rate.



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

STARTERS

Tomato and Roasted Pepper Soup vg
Herb oil, grilled focaccia

Chicken and Apricot Terrine
Tarragon aioli, apricot salsa

Curried Smoked Haddock Fishcake
Cucumber and mint raita, micro coriander, grilled garlic naan

Char-grilled Mediterranean Vegetables vg
Harissa marinade, smoked aubergine baba ganoush, baby leaf salad

MAIN COURSE

Pan Seared Chicken Supreme
Garlic and rosemary roast potatoes, maple roasted carrot and parsnip, green beans, gravy, Yorkshire pudding

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

Slow Roasted Pave of Beef
Creamy horseradish mash, roasted shallot fricassee of garlic roasted mushroom and leek, braising jus

Sweet Potato, Carrot and Hazelnut Roast vg
Garlic and Rosemary roast new potatoes, maple roasted carrot and parsnip, green beans, gravy

DESSERTS

Lemon Meringue Cheesecake
crushed meringues, lemon gel, meringue kiss

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

Artisan Welsh Cheeses, Biscuits, Grapes, Celery and Chutney
£13* individual course

Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney
£100* per platter for 10 people

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Dinner Menu B

£42.50* per person



STARTERS

Leek and Potato Soup vg

Crispy leeks, chive and onion dust

Smoked Salmon and Prawn Mousse Roulade

Watercress salad, cucumber, lemon caper mayo

Crispy Fried Pork Belly

Apple and black pudding salad, spicy honey mustard dressing

Broad Bean, Avocado and Buckwheat Salad vg

Mesclun leaves, agave and yuzu dressing

MAIN COURSE

Grilled Sirloin of Beef

Triple cooked fondant, char-grilled tenderstem broccoli, red wine and thyme jus

Char-grilled Chicken Supreme

Welsh rarebit dauphinoise potatoes, green beans sautéed with smoked streaky bacon, pan gravy

Lemon and Herb Crusted Cod Loin

Crushed olive tapenade potatoes, peas and leek, spinach and parsley velouté

Wild Mushroom Strogonoff vg

Crisp puff pastry vol-au-vent, rocket, walnut and caperberry salad

DESSERTS

Prosecco Jam Fruit Tart

Prosecco and strawberry jam, crème patisserie, fresh fruit

Honey Roasted Peach Pavlova

Crisp meringue nest, Chantilly cream, peach coulis

Warm Chocolate Fondant v

Chantilly cream, morello cherries, Chambord cherry coulis

ADD A CHEESE COURSE

Artisan Welsh Cheeses, Biscuits, Grapes, Celery and Chutney

£13* individual course

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

£100* per platter for 10 people

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

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Dinner Menu C

£55.95* per person



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

STARTERS

Crab and Caerphilly Cheese Beignet

Cajun remoulade sauce, white crab and chilli salsa

Pantysgawn Goats Cheese and Carmarthen Ham

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

Confit Pork Belly and Duck Rillettes

Pickled jardiniere vegetables, cauliflower purée, grilled rye crostini

Twice Baked Welsh Cheddar Souffle V

Black bomber cheddar souffle, crisp sesame filo, cracked pepper velouté, baby herb salad

MAIN COURSE

Char-grilled Fillet of Beef

Red onion Lyonnaise potatoes, garlic sautéed spinach and rainbow chard, peppercorn cream jus

Parma Ham Wrapped Monkfish

Leek and smoky bacon potato hash, crushed peas, peppered baby watercress, lemon beurre noisette

Pan Seared Chicken Ballotine

'Nduja sausage and smoked chicken stuffing, tarragon rosti potato, griddled asparagus

Char-grilled Vegetable Feuillette VG

Char-grilled vegetables and rocket pesto layered in crisp puff pastry, black olive tapanade, braised cavolo nero, herb roasted cherry tomatoes

DESSERTS

Black Cherry and Almond Frangipane Tart V

Fondant drizzle, candied almonds, Prosecco poached pear syrup

Chocolate, Almond and Salted Caramel Delice V

Chocolate marquis, salted caramel almond brittle, blood orange gastrique

Piña Colada Panna Cotta

Tropical fruit salsa, toasted coconut, orange shortbread

ADD A CHEESE COURSE

Artisan Welsh Cheeses, Biscuits, Grapes, Celery and Chutney

£13* individual course

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

£100* per platter for 10 people

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Choice Menu

£45.50* per person



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

STARTERS

Leek and Potato Soup VG

Crispy leeks, chive and onion dust

Chicken and Apricot Terrine

Tarragon aioli, apricot salsa

Curried Smoked Haddock Fishcake

Cucumber and mint raita, micro coriander, grilled garlic naan

Char-grilled Mediterranean Vegetables VG

Harissa marinade, smoked aubergine baba ganoush, baby leaf salad

MAIN COURSE

Char-grilled Chicken Supreme

Welsh rarebit dauphinoise potatoes, green beans sautéed with smoked streaky bacon, pan gravy

Slow Roasted Pave of Beef

Creamy horseradish mash, roasted shallot fricassee of garlic roasted mushroom and leek, braising jus

Grilled Sea Bream

Black olive tapenade crumb, crushed new potatoes, crushed peas and leek, cherry tomato Hollandaise

Sweet Potato, Carrot and Hazelnut Roast VG

Garlic and Rosemary roast new potatoes, maple roasted carrot and parsnip, green beans, gravy

DESSERTS

Lemon Meringue Cheesecake

crushed meringues, lemon gel, meringue kiss

Dark Chocolate and Raspberry Jam Tart V

Cocoa nibs, white chocolate ganache

Vegan Chocolate Brownie VG

Salted Caramel, cocoa nibs, raspberry coulis

Profiteroles V

Chocolate dipped choux buns filled with crème patisserie

ADD A CHEESE COURSE

Artisan Welsh Cheeses, Biscuits, Grapes, Celery and Chutney

£13* individual course

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

£100* per platter for 10 people

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Vegetarian Menu

from **£39.50*** per person



STARTERS

Leek and Potato Soup VG

Crispy leeks, chive and onion dust

Char-grilled Mediterranean Vegetables VG

Harissa marinade, smoked aubergine baba ganoush, baby leaf salad

Broad Bean, Avocado and Buckwheat Salad VG

Mesclun leaves, agave and yuzu dressing

Mediterranean Vegetable, Feta and Olive Tart V

Baby leaf salad, pesto

MAIN COURSE

Char-grilled Vegetable Feuillette VG

Char-grilled vegetables and rocket pesto layered in crisp puff pastry, black olive tapanade, braised cavolo nero, herb roasted cherry tomatoes

Sweet Potato, Carrot and Hazelnut Roast VG

Garlic and Rosemary roast new potatoes, maple roasted carrot and parsnip, green beans, gravy

Grilled Garlic Flatbread VG

Fire roasted peppers, garlic confit, pine nut and watercress salad

Wild Mushroom Stroganoff VG

Crisp puff pastry vol-au-vent, rocket, walnut and caperberry salad

DESSERTS

Vegan Chocolate Brownie VG

Salted Caramel, cocoa nibs, raspberry coulis

Coconut Panna Cotta VG

Tropical fruit salsa, toasted coconut

ADD A CHEESE COURSE

Artisan Welsh Cheeses, Biscuits, Grapes, Celery and Chutney

£13* individual course

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

£100* per platter for 10 people

*Set menu for all vegetarians.
N.B. Pre order required two weeks prior to dinner.

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Vale Grill Delegate Lunch

£22.95* per person

TWO COURSE LUNCH, MAINS AND CHEF'S CHOICE DESSERT SELECTION



HOT AND COLD SELECTION (12.00-2.30pm)

EXAMPLE 1

Black Bomber Mac & Cheese v

Truffle oil, Rosemary pangratatta

Tempura Battered Vegetable Bites v

Fresh chili and coriander, chili sour cream

Cajun Spiced Char-grilled Chicken Thighs

Celeriac remoulade

Blackened Salmon Fillet

Grilled sweetcorn, edamame beans, red peppers

Fresh Garlic Baked Ciabatta Breads v



EXAMPLE 2

Open Jackets v

Cheese and chive stuffed potatoes

Jerk Chicken

Mango salsa

Seafood Moqueca

Poached seafood and prawns, spicy red pepper and coconut ragu, wild rice, toasted coconut

Char-grilled Gammon Steak

Brown sugar glaze, grilled pineapple

Chanteny Carrots and Kale vg

Roasted with maple and toasted cumin seeds

Red Pesto Gnocchi

Sundried tomatoes, olice, capers, grilled pimentos



EXAMPLE 3

Pork and Beef Meatballs

Sticky Korean bbq sauce

Grilled Chicken Thighs

Green Thai curry, mangetout, coriander, chillies, lime

Honey Teriyaki Salmon

Grilled pak choi, beansprouts

Char-grilled Halloumi

Black bean and sweet potato chilli, grilled avocado

Asian Vegetable Stir Fry

Toasted sesame and ginger

Coconut Rice

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.

Lunch Buffet Menus

£25.95* per person (available until 5pm)



PICNIC HAMPER LUNCH

- Lime, coriander and chilli chicken skewers
- Freshly baked mini sausage rolls with piccalilli
- Thick sliced ham and cheddar on soft rolls
- Char-grilled lamb koftas, mint raita
- Deep dish vegetable quiche tarts **v**
- Scotch eggs
- 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 with sliced Monterey Jack cheese, sliced tomatoes, sliced red onion, iceberg lettuce, gherkins
- Quarter pounder beef burgers
- Vegan garden burgers **vg**
- Cajun spiced breaded 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**
- Fresh fruit salad **vg g**

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Lunch Buffet Menus

£25.95* per person (available until 5pm)



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, butter, chives, sour cream **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
- Chili con carne
- Fajita spiced chicken **g**
- Spicy vegan black bean chilli **vg** **g**
- Sautéed peppers and onions **vg** **g**
- Grated cheddar cheese, sour cream, shredded lettuce, diced tomatoes, spring onions **v**
- Tortilla chips, salsa, guacamole **v**
- Fresh fruit salad **vg** **g**

ADD A DESSERT SELECTION

- 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**

Choose one dessert for whole group at **£4.50pp**

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Working Lunch Menu

£15.95* per person (available until 5pm)



ULTIMATE SANDWICH SELECTION

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.

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Evening Options

Evening Buffet Menus

£35.95* 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**
- Garlic and coriander naan **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
- Steamed bao buns filled with hoisin duck and Asian slaw
- Vegetable spring rolls with teriyaki sauce **GF**
- Chicken gyozas with sweet chilli dip
- Stir fired vegetables **VG**
- Fried rice **V**
- 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 bolognese with ricotta and torn basil
- Roasted vegetable and pesto gnocchi
- Spicy Italian sausage and mozzarella arancini with cherry tomato arrabiata
- 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

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Grazing Table

from **£13*** per person



Minimum of 30 people required.

CHEESE TABLE

£13* per person

- Artisan Welsh and continental cheeses
- Homemade chutney
- Grapes
- Celery
- Gourmet crackers
- Fresh baked bread

MEZE TABLE

£15* per person

- Char-grilled Mediterranean vegetables
- Fire roasted peppers
- Olives
- Sundried tomatoes
- Marinated artichokes
- Hummus and tzatziki
- Crudites
- Toasted pitta and grissini

ANTIPASTI TABLE

£19.50* per person

- Artisan charcuterie
- Selection of Welsh and continental cheeses
- Homemade chutneys
- Gourmet crackers
- Olives and sundried tomatoes
- Marinated artichokes
- Fresh baked breads

www.valeresort.com | 01443 665803 | www.hensolcastle.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.

Wine Selection



Wines and prices are subject to change.

SPARKLING WINE & CHAMPAGNE

Prosecco Spumante doc Borgo Alato	£35.00
Acquerello Prosecco DOC Rosé	£37.00
Marqués de Cáceres Cava Brut	£45.00
Gruet Brut Champagne	£60.00
Laurent-Perrier La Cuvée Brut	£80.00
Laurent-Perrier Cuvée Rosé	£120.00
Laurent-Perrier Héritage	£120.00
Laurent-Perrier Grand Siècle Iteration N°26	£230.00

RED WINE

Domaine Valor Tempranillo Syrah	£30.00
Saint Marc Réserve Merlot	£30.50
Lunaka Pinot Noir Reserva	£32.50
Writers Block Shiraz	£32.50
El Supremo Malbec Mendoza	£32.95
Appassimento Ca Vittoria	£35.95
Marqués de Cáceres 'Excellens' Cuvée Especial Crianza	£39.50

WHITE WINE

Domaine Valor Airen Castilla	£30.00
Saint Marc Réserve Sauvignon Pays d`Oc	£30.50
Pinot Grigio IGT Via Albin	£31.95
Marqués de Cáceres Excellens Blanco	£32.50
Writers Block Chenin Blanc	£32.50
Milton Park Chardonnay	£33.00
Allan Scott Estate Sauvignon Blanc	£39.95

ROSÉ WINE

Saint Marc Réserve Cinsault Rosé	£30.50
Pinot Grigio Rosato IGT Via Albin	£31.95
Writers Block Pink Sauvignon Blanc Rosé	£32.50
Beringer Classic Zinfandel Rosé	£35.00

Refreshments



Spring Water
£5.75 per 750ml bottle

Chilled Orange Juice
£7.95 per jug

FRESHLY BREWED TEA AND COFFEE

Served with Biscuit Selection
£3.70 per person

Served with Danish Pastries or Welsh Cakes
£5.20 per person

Served with Bacon Rolls
£8.95 per person

Served with Savoury Breakfast Pastries,
Fresh Fruit, Healthy Muesli and Yoghurt Pots
and Smoothie Shots
£11.50 per person



www.valeresort.com | 01443 665803 | www.hensolcastle.com

All prices include VAT. 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.