

DINNER MENUS



CHARITY MENU

from **£31.95*** per person

STARTERS

Tomato and Roasted Pepper Soup vc

Herb oil, grilled focaccia

Chargrilled Vegetable Tian vc

Smoked aubergine baba ghanoush, baby leaves and spiced beetroot dressing

MAIN COURSE

Pan Roast Breast of Chicken g

Sage potato fondant and Provençal vegetables, Rosemary and red wine jus

Roast Sea Bass Fillets g

Caper crushed potatoes, roasted courgette and leeks, saffron and lemongrass cream

DESSERTS

Chocolate Ganache Tart v

Cocoa nibs, white chocolate, raspberry coulis

Melon Panna Cotta v

Watermelon, lime and mint ceviche, coconut shortbread

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 and menus
- Raffle prize - B&B stay for two at the Resort

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

Vale
RESORT
★★★★

01443 665803 | 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. vc Denotes dishes suitable for vegans and vegetarians.