

The Four Seasons Hotel

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Luncheon menu

Starters

Leek & Potato Soup served with Bread and Butter (V)

Honeydew Melon with Raspberry Coulis (V)

Deep fried Brie wedge served with cranberry sauce and salad garnish
(V)

Main Courses

Roast Turkey Crown with Cranberry sauce

Roast Leg of Pork with Apple sauce

Welsh Prime Roast Beef with Yorkshire Pudding and Horseradish
sauce

Mushroom & Chestnut Wellington with Red wine & Rosemary sauce
(V)

All served with seasonal vegetables

Desserts

Homemade Strawberry Trifle

Lemon Cheesecake with cream

Raspberry Roulade with cream or Ice cream

2 Course £24.95

3 Course £26.95

Evening Menu

Starters

Leek & Potato Soup served with Bread and Butter (V)

Honeydew Melon with Raspberry Coulis (V)

Prawn cocktail with Marie Rose sauce

Duck & Orange Pate with chutney and melba toast

Main Courses

Roast Turkey Crown with Cranberry sauce

Welsh Prime Roast Beef with Yorkshire Pudding and Horseradish
sauce

Fillet of Salmon with Hollandaise sauce

Mushroom & Chestnut Wellington with Red wine & Rosemary sauce
(V)

All served with and seasonal vegetables

Desserts

Homemade Strawberry Trifle

Lemon Cheesecake with cream

Raspberry Roulade with cream or Ice cream

2 Course £25.95

3 Course £28.95

Finger Buffet Menu

A variety of open filled rolls

Corned Beef Pasties

Cheese & Onion Pasties

Chicken Drumsticks

Pigs in Blankets

Sausage Rolls

Cheese & Pineapple

Pickled Onions & Crisps

£18.95 per head

Salad Buffet Menu

Home cooked Ham, Roast Pork OR Turkey

Hot New Potatoes

Cous Cous

Crispy Salad

Coleslaw

Egg Mayo

Creamy Potato Salad

Prawn Pasta Salad

Rice Salad

Carrot & Raisin Salad

Buttered Rolls

Cheese & Onion Quiche

Beetroot & Pickles

£23.95 per head

A dessert selection available for an additional £6.50 per head

Carvery

Minimum of 15 people

Main Course

Roast Turkey Crown with Cranberry sauce

Welsh Prime Roast Beef with Yorkshire Pudding and Horseradish
sauce

Home Roasted Ham with Parsley sauce

All served with seasonal vegetables

Desserts

Selection of desserts

£27.95 per head

Please notify us of any dietary requirements you may have
A deposit of £10 per person is required with every booking

Booking form

Name:	Tel. Number:
Date:	No. of Guests:
Time:	Adults
Deposit Paid:	Children
Receipt No:	No. of Highchairs

All meals cancelled within 48 hours of party must be paid for in full.
 Deposits must be paid at the time of booking. All deposits are non-refundable.

Names

If you have any other dietary requirements please inform us at the time of booking.
 Please advise us if you require your meal to be Gluten free or if you are Diabetic.