



Afternoon Tea Boxes

**Standard Afternoon
Tea Box £10**

Child Version £7.50

Includes Filled Scone & Welsh Cake,
3 Mini Cakes & 3 Savoury Items

**“Just Cakes” Box £10
Sharing Box for 2 £20**

Includes Filled Scone, Welsh Cake
& 5 Mini Cakes

**Premium Afternoon Tea Box £15
Child Version £10**

Includes Filled Scone, Welsh Cake,
4 Mini Cakes, Sandwich, Crisps & 3 Savoury Items



Afternoon Tea Boxes

Standard Savoury Box £10

Includes 7 Savoury Items,
Such as Pork Pie, Sausage Roll, Scotch Egg,
Mini Pies, Mini Quiche

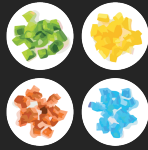
Celebration Afternoon Tea Package for Two £42.50

Includes 2 Premium Afternoon Tea Boxes &
70cl Bottle of Chilled Prosecco

Party Time Afternoon Tea Package for Two £32.50

Includes 2 Standard Afternoon Tea Boxes &
70cl Bottle of Chilled Prosecco

**FOUR
SEASONS
CATERING**



Sunday Lunch

£8 each, £6.50 Children's Portion

Add a Dessert for £3 Extra

**Choose between Slow Roasted Welsh Brisket Beef, Roast
Pembrokeshire Turkey, Roasted Leg of Welsh Lamb or
Homemade Vegetable Nut Roast**

All Served with;

Roast Potatoes, Buttery Mash Potato,
Stuffing & Yorkshire Pudding
Selection of Seasonal Vegetables
Rich Gravy

Large Side Order Cauliflower Cheese £3.00

Desserts

Black Forest Gateau
Coffee & Caramel Slice
Cherry Bakewell Tart

Please Note: Meals will be delivered cold. Meats will come with the intention of being heated up in the oven to cook to your chosen liking. Beef brisket is slow roasted, meaning it cannot be delivered pink.



Charcuterie & Welsh Cheese Sharing Box for 2 £25

**Selection of Cured Meats
including Salami, Chorizo &
Parma Ham
Pork Pies & Scotch Egg Skewers
Selection of 5 Welsh Cheeses
Selection of Artisan Cheese Biscuits
Ty Melin Bakery Sourdough
3 Locally Produced Chutneys
Dates, Apricots & Cherry Tomatoes
Marinated Olives**

Please Note: Artisan Cheese Biscuits contain Nuts



Welsh Cheese Sharing Box for 2 £25

Selection of 8 Welsh Cheeses

Selection of Artisan Cheese Biscuits

Ty Melin Bakery Sourdough

3 Locally Produced Chutneys

Dates, Apricots & Cherry Tomatoes

Marinated Olives & Grapes

Please Note: Artisan Cheese Biscuits contain Nuts



Spanish Tapas Hamper for 2 £30

Add Bottle of Rioja £10

Add Churros Sharing Platter with Dips £10

**Selection of Spanish Meats
including Chorizo, Cecina, Salchichon, Jamon,
Lomo & Sobrasada Sausage
Spanish Tortilla & Marinated Olives
Chorizo & Red Onion Patatas Bravas
Alioli, Extra Virgin Olive Oil &
Sun Blushed Tomatoes
A Wedge of Manchego with Membrillo Quince
Boquerón's & Paprika Corn
A Box of Toasts, Flatbreads & Piquitos**



Create Your Own Gourmet BBQ £20 for 2

Handmade Beef Burger, Fresh Pork Sausage & Lamb Kofta

Ty Melin Bakery Brioche Bun

Homemade Coleslaw

Jersey Royals with Tarragon & Shallot Dressing

Aromatic Giant Cous Cous Salad

Vegetarian Option Halloumi, Courgette & Aubergine Skewer, Garlic & Thyme Marinated
Cauliflower Steak, Chestnut Mushroom, Red Pepper & Red Onion Skewer

Choice of Dessert

Lemon Tart, Salted Caramel & Chocolate Tart,

Fluffy Cherry Bakewell Tart

All Served with Chantilly Cream & Fresh Berries

All meats will be supplied raw, in packs of 2, ready to BBQ

Salads will be freshly prepared and delivered in tubs

Desserts will come ready to serve



Gourmet Breakfast Hamper £15 Adults £10 Children

Trio of Imported French Pastries

Mini Blueberry & Mini Carrot Muffin

Mixed Berry, Natural Yogurt & Granola Pot

Smoked Salmon, Cream Cheese & Rocket Bagel

Selection of Cured Italian Meats with Focaccia Bread

Welsh Cake & Fresh Berries

Child Version will include 2 Mini Muffins, Duo of French Pastries, Welsh Cake, Jam Bagel, Yogurt & Berries Pot, Mini Doughnuts & Dipping Pot

Please Note: Hampers will be delivered the evening before the day required, between 4pm and 7pm. It is our recommendation you refrigerate overnight and remove about 45 minutes before you intend to eat it.



Post Lockdown Garden Party Buffet Menu

£12.50 Adults £10 Children

Minimum numbers 6

Selection of Sandwiches, Wraps, Bagels & Baguettes

Hand Cut Crisps & Nuts

Assorted Savoury Items such as;

Pork Pies, Sausage Rolls & Scotch Eggs

Chicken, Ham & Leek Pies

Mini Pizzas & Quiche

Chicken Goujons & Macaroni Cheese Bites

Tempura & Filo Prawns

Filled Scones & Welsh Cakes

Selection of Mini Cakes

**Please Note: All food will be supplied on nice
disposable platters with clip on lids**



CREATE YOUR OWN 3 COURSE MEAL £20 PER PERSON

Starter

Goats Cheese & Red Onion Blinis, Beetroot Couli, Basil Oil, Balsamic Pearls

Antipasti for 2 to Share,
Cured Meats, Marinated Olives, Mozzarella, Tomato & Red Onion Salad with
Pesto, Artisan Mini Loaf Bread with Balsamic & Dipping Oil
(Vegetarian Version Also Available)

Main Course

Oven Baked Chicken Breast Wrapped in Smoked Bacon
with Pesto Cream

Steak & Stilton Pie, Pea Puree, Rich Onion Gravy

Roasted Pepper Stuffed with Celeriac Puree & Paprika Spiced Sweet Potato
with Tomato & Red Pepper Coulis(V)

Vegetable or Quorn Pie, Pea Puree & Onion Gravy (V)
Served with Fondant, Lyonnaise or Buttery Mashed Potato
Roasted Balsamic Glazed Mediterranean Vegetables or
Panache of Seasonal Vegetables

Dessert

Mango & Passionfruit Cheesecake, The Greatest Chocolate Brownie, Cherry
Bakewell Tart, Tarte Au Citron or Salted Caramel & Chocolate Tart

Served with Strawberry Paint, Crushed Pistachio, Raspberry & Blueberry
Dust, Chantilly Cream & Macaron