

# Hospitality Menus



## Conference Office

# Contents

- **Day Charges** 1
- **Finger Buffet Menus** 2  
Choose per menu or individual items
- **Dinner Menus** 3  
Starters & Soups  
Fish Dishes (Fish Course or Main Course)
- **Dinner Menus** 4  
Main Course & Roasts  
Vegetarian Dishes
- **Dinner Menus** 5  
Fork/Carved Buffet Menus  
Desserts & Cheeseboards

## CONFERENCE OFFICE

Aberystwyth University,  
Penbryn,  
Penglais Campus,  
Aberystwyth,  
Ceredigion,  
SY23 3BY

- **Phone:** 01970 62 1960
- **Fax:** 01970 62 2899
- **Email:** [events@aber.ac.uk](mailto:events@aber.ac.uk)
- **Web:** [www.aber.ac.uk/visitors](http://www.aber.ac.uk/visitors)

*"The Aberystwyth University farm provides home reared meat and home grown vegetables"*



...sourcing responsibly



# Day Charges

## Individual Charges

### For Early Morning Starts

Tea/Coffee and Bacon Rolls	£ 3.50
Fruit Juice or Smoothies, Yoghurt, Fresh Fruits	£ 3.50
Cup of Tea / Coffee & Biscuits	£ 1.50
With Freshly Baked Cake or Danish Pastries	£ 2.50
Large Bottled Water (730ml bottle)	£ 1.80
Small Bottled Water (330ml bottle)	£ 0.80
Jug of Fresh Fruit Juice	£ 3.50
Crudities	£ 1.75
Canapés	£ 6.00
Orange Squash and Biscuits	£ 1.25
Afternoon Tea <b>(Per Person)</b>	<b>£ 5.20</b>
Olives, Pistachio Nuts and Cheese Straws with Crudities and Dips <b>(Per Person) v</b>	<b>£ 5.00</b>

### Hot Buffet Menus

Beef Stroganoff with Boiled Rice and Crusty Bread	
Chicken or Vegetable Curry with Braised Rice and Naan Bread	
Braised Lamb Cawl served with Baked Potatoes and Crusty Bread	
Beef or Vegetable Lasagne served with Garlic Bread and Stick Fries	
Shepherd's Pie served with a Panache of Vegetables and Crusty Bread	
Seafood Pie – Topped with Mashed Potatoes and Cheese – Serves with Stick Fries, Peas and Crusty Bread	
Steak, Vegetable & Ale Pie served with Roast Potatoes and Crusty Bread	
Mediterranean Vegetable Roast – served with Rice and Garlic and Tomato Bread <b>v +</b>	
<b><i>All the above are served with Coleslaw, Mixed Salad and Pasta Salad</i></b>	<b>£ 9.00</b>
<b><i>Add a dessert, cheeseboard or fresh fruit platter for only a</i></b>	<b>£ 1.50</b>

### Barbecue Menus

Local Pork Sausage, Lamb Burgers and Caribbean Sticky Chicken – served with Fried Onion Rings, Wedges Garlic Bread and Coleslaw	£ 9.00
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### Cold Buffet Menus

Cold Ham, Turkey and Vegetable Quiche served with new potatoes and three Seasonal Salads Crusty Bread – served with Fresh Fruit Salad / Double Chocolate Gâteau	£10.00
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***(All Prices exclusive of V.A.T.)***

***v = Vegetarian, + = Vegan***

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# Finger Buffet Menus

Choose one menu only or individual items

## Menu A

Assorted Freshly Prepared Bridge Rolls	£ 1.60
Homemade Three Pepper Cheese Quiche	£ 1.20
Homemade Welsh Sausage Rolls	£ 1.50
Spicy Chicken Wings	£ 1.30
Crudities & Dips ✓	£ 1.30
Smoked Salmon & Cream Cheese on Toasted Brioche	£ 1.40
Fresh Fruit Platter ✓+	£ 1.40
<b>Total</b>	<b>£ 9.70</b>

## Menu B

Assorted Freshly Prepared Bridge Rolls	£ 1.60
Spiced Chicken Goujons with Curry Dip	£ 1.50
King Prawn and Chilli Rolls	£ 1.60
Smoked Mackerel Rillette on Crostini	£ 1.30
Mini Pork Pies with Pickle	£ 1.20
Guacamole with Tortilla Chips ✓	£ 1.10
Fresh Fruit Platter ✓+	£ 1.40
<b>Total</b>	<b>£ 9.70</b>

## Menu C

Open Danish Sandwiches	£ 1.60
Prawn Dip with Crudities	£ 1.70
Smoked Trout Mousse on Toasted Brioche	£ 1.50
Assorted Homemade Patès and Breads	£ 1.60
Spinach Cream Cheese & Red Onion Bouchees	£ 1.50
Local Game and Cranberry Pie	£ 1.60
Homemade Scones with Cream & Strawberry Jam ✓	£ 1.70
<b>Total</b>	<b>£ 11.20</b>

## Menu D

Mini Eastern Spice Wraps	£ 1.60
Salmon, Cream Cheese and Olive Crostini	£ 1.60
Welsh Cheddar with Bread, Celery and Grapes ✓	£ 2.20
Humous with Deep Fried Pitta Bread ✓	£ 1.60
Onion Pakora with Mango Dip ✓	£ 1.70
Crab Cakes with Garlic Dressing	£ 2.50
Mini Chocolate Eclairs ✓	£ 1.60
<b>Total</b>	<b>£ 12.80</b>

## Menu E - Vegetarian

Vegetarian Bridge Rolls ✓	£ 1.50
Guacamole with Tortilla Chips ✓	£ 1.10
Spinach Cream Cheese and Mushrooms Mini Wraps ✓	£ 1.50
Humous with Wholemeal Crusty Bread ✓	£ 1.60
Sweet Potatoes and Curry Bites with Cucumber Yoghurt and Mint Dip ✓	£ 1.30
Olives, Stuffed Jalapenos Peppers, Mini Crostini topped with Sweet Red Pepper Tapenade ✓	£ 1.30
Fresh Fruit Platter ✓+	£ 1.40
<b>Set Price</b>	<b>£ 9.70</b>

(All Prices exclusive of V.A.T.)

✓ = Vegetarian, + = Vegan

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# Dinner Menus

*Please choose one item from each course*

## Starters and Soups

Galia Melon steeped in Ginger and Raspberry Syrup, served Chilled <b>v+</b>	£ 5.00
Chicken Liver Parfait accompanied by Oxford Sauce Crisp Leaves and Toasted Brioche	£ 5.00
Smoked Salmon Terrine served with a Lime and Coriander Relish and Wholemeal Bread	£ 7.00
Covent Garden Vegetable Terrine accompanied by Guacamole and Tomato Salsa <b>v</b>	£ 5.00
Tiger Prawns and Seared Scallop Salad dressed on a Crisp Salad of Vegetables and Scallions, served with a Soy and Honey Dressing	£ 7.00
Crab Cakes served with Fresh Mango, Tomato and Chilli Relish	£ 6.50
Cream of Broccoli Soup <b>v</b>	£ 3.50
Cream of Tomato and Cheddar Cheese Soup <b>v</b>	£ 3.50
Cream of Leek and Potato Soup <b>v</b>	£ 3.50

## Fish Dishes (Fish Course or Main Course)

Supreme of Fresh River Salmon served with a Fresh Dill and Prawn Cream Sauce*	£11.00
Fillet of Red Mullet Seared and served with Roast Garlic, Tomato, Peppers and Capers in Olive Oil and Lime Dressing*	£12.00
Paupiette of Lemon Sole Fillet with Fresh Crab Poached In Chablis, with Asparagus, served in a Light Chive Cream*	£14.00

*\*All of the above dishes are served with seasonal vegetables and potatoes*

*\*If you would like a Fish Course you may choose one of the fish dishes at half price*

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# Dinner Menus

*Please choose one item from each course*

## Main Courses And Roasts

Roast Rack of Welsh Lamb coated with a Rosemary and Thyme Crust, served with Roasted Garlic and Pan Juices	£16.00
Supreme of Chicken filled with Cream Cheese and Smoked Bacon, Oven Baked and served on a Roast Pepper, Tomato and Basil Sauce	£11.00
Medallions of Pork Loin Char grilled and served with Glazed Bramley Apples in a Dry Cider Cream Sauce	£11.00
Welsh Black Fillet Steak Char grilled and served with Sauce Béarnaise, Grilled Tomato, Mushrooms and Straw Potatoes	£16.00
Seared Breast of Duckling Glazed with Honey, served on a Mirror of Drambuie Sauce with Duck Croutons	£13.50
Roast Sirloin of Welsh Black Beef, Yorkshire Pudding, Horseradish Sauce and Pan Juices	£11.50
Roast Leg of Welsh Lamb, Homemade Mint Sauce, Redcurrant Jelly and Pan Juices	£11.50
Roast Turkey served with Homemade Stuffing, Chipolata and Bacon Rolls, Cranberry Sauce and Pan Juices	£11.00

## Vegetarian Dishes

Mediterranean Roast Vegetable Tartlet served with a duo of Sauces, Roast Garlic Cream and Roast Red Pepper <b>v</b>	£10.00
Roasted Root Vegetables and Tofu, served on a bed of Braised Rice, topped with Parsnip and Beetroot Crisps <b>v +</b>	£10.00
Vegetable and Herb Cutlet, Pan Fried and accompanied by Redcurrant and Port Wine Sauce <b>v</b>	£10.00

*All of the above dishes are served with seasonal vegetables and potatoes*

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# Dinner Menus

## Fork / Carved Buffets

### Menu F

£15.75

- Crown of Galia Melon with Seasonal Fruits ✓
- Cold Roast Sirloin of Welsh Black Beef
- Cold Roast Welsh Turkey
- Honey Roast Local Ham
- A Selection of Five Seasonal Salads ✓
- Baked Potatoes with Sour Cream and Chives ✓
- Homemade Profiteroles with Warm Chocolate Sauce ✓

### Menu G - Celebration Buffet

£25.00

- Oak Smoked Trout Terrine with Walnut Cream Served with Wholemeal Bread
- Decorated, Poached Fresh Salmon
- Decorated, Roast Sirloin of Welsh Black Beef
- Smoked Local Ham
- Mediterranean Prawn Pyramid
- Warm Fresh Asparagus Quiche ✓
- A Selection of Five Seasonal Salads
- Minted New Potatoes ✓
- Fresh Strawberries with Homemade Vanilla Ice Cream ✓
- A Selection of Welsh Farmhouse Cheeses ✓

*Please choose one item from each course*

## Desserts and Cheeseboard

- Crème Brulee ✓ £ 5.00
- Double Chocolate Tart with Caramelised Pear ✓ £ 5.00
- Fresh Raspberry Trifle ✓ £ 5.00
- Seasonal Fruit Salad ✓ £ 5.00
- Warm Chocolate and Rum Bread and Butter Pudding ✓ £ 5.00
- Chilled Orange and Grand Marnier Souffle with Spun Sugar ✓ £ 5.00
- A Selection of Welsh Farmhouse Cheeses, served with Celery, Grapes and Biscuits ✓ £ 5.00

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