



T O W N
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Town & Country
Hotels

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Town & Country Catering is the outside Catering Arm of the award winning New House Country Hotel, Thornhill, Cardiff.

Founded on the basis of a friendly attitude, a high quality of catering and a first class standard of service, which allows clients to relax, knowing that every detail will be catered for.

20 years of experience that makes this possible has been drawn from a wide range of backgrounds and catering operations, our team has a wealth of knowledge, waiting to be placed at your disposal.

Our creativity and adaptability has been the key to many successful events throughout South Wales and further a field in recent years.

We believe that your event should be free of any anxiety or fuss, and we feel that we are able to assist in making your function particularly special and enjoyable.

In short, we believe that we offer the complete service, with an experienced team who are willing to assist at any function to the benefit of the organiser or host who receives the praise associated with good quality catering.

~ *Lords & Ladies*
Suggested Set Menu A ~

Cream of Leek Soup
Topped with Blue Cheese Sippets



Supreme of Chicken Madeira
Braised with Button Mushrooms, Shallots
and cloaked with a Madeira Wine Sauce.
Served with a Panache of Fresh Vegetables
& Chateau Roast Potatoes



Lemon Tart
With a raspberry coulis



New House Coffee
Served with Cream & Mints

£23.50

~ *Lords & Ladies*
Suggested Set Menu B ~

Roast Plum Tomato, Red Pepper & Pesto Soup
Swirl of mascarpone cheese & toasted pine kernels



Roast Sirloin of Finest Black Beef
Served with a Truffle Red Wine sauce
& Yorkshire pudding
Served with a Panache of Fresh Vegetables
& Chateau Roast Potatoes



Strawberry Shortbread
With Chantilly cream, on a coulis of fresh strawberries



New House Coffee
Served with Cream & Mints

£26.50

~ *Lords & Ladies*
Suggested Set Menu C ~

Pearls of Various Melons
Steeped in Welsh Honey Mead, topped with seasonal berries



Roast Leg of Welsh Lamb
in a piquant Honey & Mint glaze
Served with a gravy of the juices
Served with a Panache of Fresh Vegetables
& Chateau Roast Potatoes



**Traditional Welsh Honey, Lemon & Brandy
Syllabub**
Served with banana ice cream



Mature Welsh Cheddar
Served with Apple & Celery



New House Coffee
Served with Cream & Mints

£29.50

~ *Children's Menu*
for under Twelve's ~

Spaghetti Bolognese
~♦~
Chicken Goujons, Potato Wedges & Vegetables
~♦~
Cottage Pie with Carrots
~♦~
Vegetable Tagliatelle with Tomato Sauce
~♦~
Poached Salmon, Potato Wedges & Peas
~♦~
Cheese Burger, Fries & Peas
~♦~
Baked Half Jacket Potatoes:
Tuna - Cheese - Beans - Bolognese
Served with a mixed leaf salad



Desserts

Chocolate Brownies & Ice Cream



Fresh Cream Profiteroles
with a Chocolate Honey Sauce



Fresh Fruit Ice Cream Sundae

£6.95

This price includes Orange or Blackcurrant cordials

Welsh Canape Menu

COLD CANAPES

Wye Salmon Tartlets

Cloaked in lemon & dill Mayonnaise

Baby assorted, Finger Cocktail Sandwiches

Filled with smoked salmon, egg & cucumber, welsh black beef
& grain mustard

Fresh Glamorgan turkey

Smoked Salmon Bilini

Pembrokeshire Crab & Cream Cheese Mille Feuille

Fresh Asparagus wrapped in Smoked Salmon with a Dill
dressing

Vegetable Crudities served with a Selection of Dips

WARM CANAPES

Grilled Welsh Goats cheese en croute

With caramelised onions spun with a balsamic
port reduction

Mini tartlets of Caerphilly & Leek Quiche

Baby Corn wrapped in Carmarthen Bacon

Mini Bangers & Mash

Slices of Pork & leek Sausages laid on a creamy butter mash

Vegetarian Canape Menu

Stilton & Celery Eclairs

Tiny Walnut Breads filled with Welsh Farmhouse Cheese

Caerphilly Cheese, Leek & Sesame Croquettes

Filo Pastry Pillows of Goats Cheese & Grapes

A selection of Three Canapes £ 4.25 per head additional
canapes are

£ 1.85 per canape

A Selection of mini fresh Cream Pastries & Fancy Cakes to
include:

Fresh Cream Chocolate Eclairs, Fresh Fruit Tartlets & Sugared
Welsh cakes

£1.75 each

Soups & Appetisers

Cream of Vegetable Soup with
Mascarpone Cheese and Croutons
£4.50

Green Lentil, Smoked Bacon & Vegetable Soup
served with Home-made Walnut Bread
£4.55

Cream of Roast Chicken & Fresh Vegetable Soup
sprinkled with Crispy Croutons
£4.95

Steamed Asparagus Spears bundled in Smoked Salmon,
set on a Plum Tomato & Goats Cheese Salad
with a Balsamic Vinaigrette
£6.25

Chicken Liver Mousse
with Sweet Mustard Endive & Toasted Tomato Ciabatta
£4.95

Butterfly of Melon & Prosciutto Ham
placed on Strawberry & Cracked Pepper Vinaigrette
£4.95

Cocktail of Cold Water Prawns presented on a
Chiffonade of Crisp Lettuce under Marie-Rose Sauce
£5.95

Gravd lax
with a Dill drizzle next to a three leaf salad
served on mini wholemeal rolls
£6.25

Crown of Ogen melon stuffed with exotic fruits and
a blackcurrant coulis
£5.95

Goats cheese on crumpet with a balsamic dressing
served with a rocket salad
£4.75

Fresh fig, Parma ham and mozzarella with a honey
and lemon dressing
£5.75

A basket of mixed granary white & seed topped
bread rolls and butter for each table

If you would like us to prepare an alternative soup or an
appetiser of your choice we would be delighted to do so.

Sorbets

- Orange £2.50
Lemon & Lime £2.50
Gin & Tonic £2.95
Champagne & Strawberry £2.95

Main Courses

All main courses include a selection of fresh vegetables
& Roast chateau & minted new potatoes

Supreme of Chicken stuffed with Cream Cheese,
Garlic and Herbs gently braised in a white wine &
Spring Onion sauce
£16.50

Loin of Pork Pot-roasted in Cider
with Tarragon Pears & Creme Fraiche
£16.75

Breast Duckling
With a Orange & Grand Marnier Sauce
£19.50

Roast Glamorgan Turkey
Served with Chipolata Sausage, Herb Seasoning
& Cranberry Sauce
£15.50

Thai Spiced Fish Cakes
On a Creamed Coconut and Green Curry Sauce
£14.95

Delice of Scottish Salmon
Roasted with Avocado Wedges & Asparagus Tips
served on a Green Pesto Emulsion
£16.95

Vegetarian and Vegan
Strudel of Spiced Vegetables
With Avocado on a Guacamole Sauce
£15.50

Potato & leek Pancakes
With a rich mushroom stroganoff finished with a
Basil syrup drizzle
£15.50

Ratatouille on Pan-fried Polenta
Served with a Roast Tomato, Basil & Red Pepper Sauce
£15.50

A bundle of Fresh Asparagus
Set on a Pesto served with a Flavoured Vegetable Risotto
£15.50

Desserts

Two Choux Pastry Swans
Entwined on a lake of Strawberry and Cream Sauce
£4.20

Triple Chocolate Gateau
Served on a Bitter Chocolate & Grande Marnier Sauce
£4.20

Sticky Toffee Pudding
Drizzled with Warm Butter Toffee Sauce
£4.20

Individual spiced Apple & Sultana Crumble pies
Served warm with Vanilla Pod custard
£4.20

Mature Welsh Cheddar
Served with Apple & Celery
£3.95

A Selection of Mature Continental Cheeses
Served with Grapes and Water Biscuits
£4.50

A Selection of Mature Welsh Cheeses
Served with Celery, Grapes and Water Biscuits
£5.75

Coffee
Served with cream and mints
£1.90

Coffee
Served with cream and home-made chocolates
£2.95

The above menus with the exception of Vegetarian & dietary
requirements must be selected as a set menu



Hot Fork Buffet Selector

All of the dishes will be served with suitable accompanying vegetables, salads and potato or rice dishes. £14.75 per head

Strips of Chicken Madeira

With a Mushroom, Smoked Bacon and Roasted Shallots with
A Madeira jus

Or

Cured Pork Loin with Apricots and Cider
Finished with a Calvados jus

Or

Braised Rump of Beef with Stout Gravy

Or

Chicken, Ham and Vegetable Pie

A new house favourite with a rich creamy filling

Or

Town & Country mild Chicken Curry

A creamy korma style curry finished with fresh herbs

Or

Beef stroganoff

A classic beef dish sauteed with button mushrooms, shallots,
white wine and cream finished with brandy

Or

Mushroom Stroganoff

A classic vegetarian option of the above with button
mushrooms, shallots, white wine and cream finished with
brandy

Or

Stir fried vegetables

Set on fresh egg noodles drizzled with honey & soy dressing

Or

Baked Green Lentil, Garlic Spinach and Cheesy Clapshot

The vegetarian's shepherds pie

Or

Salmon & Herb Tagliatelle

Fresh egg Tagliatelle bound with salmon in a creamy herb
sauce.

Town & Country Finger Buffet 1

£10.95 per guest

Assorted Wholemeal, Granary and
White Cocktail Sandwiches

*

Wye Salmon Tartlet's

Cloaked in lemon & dill mayonnaise

*

Chinese Chicken Brochettes

With a Honey & Soy House dressing

*

Cocktail Sausage Rolls

*

Mixed Pickles, Crisps & Nuts

*

Vegetable Crudities

Served with a selection of dips

*

Fresh Fruit Kebabs skewered

Seasonal fruits steeped in light citrus syrup

Presented with a Raspberry Syllabub dip

Town & Country Finger Buffet 2

£14.95 per guest

A Selection of Granary, White and
Wholemeal Sandwiches

*

Skewers

Strips of seasoned chicken fillet,

Slow roasted On wooden skewers, served with a Tandoori

Dipping sauce

*

Leek & Caerphilly Cheese Quiches

Mini Quiches freshly baked and served with a dusting of fresh

herbs

*

Spicy Vegetable Samosas

Deep-fried traditional Indian Savouries

*

Tartlets of Poached Salmon Chaud-Foid

Flaked poached salmon on grated lemon cucumbers in a crisp

pastry cup cloaked under a tangy mayonnaise

*

A Selection of Fresh Cream Pastries & Fancy Cakes

To include:

Fresh Cream Eclairs, Fresh Fruit Tartlets & Sugared Welsh

cakes

A Selection of Complimentary Vegetable Crudities

& Savoury nibbles are served with this buffet

Town & Country Finger Buffet 3

£17.50

Danish Open Sandwiches

*

Oriental Prawn & Sweetcorn Parcels

With soya & honey dip

*

Mango & Brie Filo Bag

With a Chilli Dipping Sauce

*

Mini Toad in the Hole

With warm Roast Onion Relish

*

Chicken Satay Skewers

With a peanut dip

*

Vegetable Samosas

With Onion & Coriander Salad

*

Selection of Swiss & Continental bite size sweet pastries

*

Vegetable Crudities served with a selection of dips

&

A basket of fresh fruit

Lords & Ladies Pate and Cheese Slate Platter

A selection of pates both meat and vegetarian

Baskets of sliced French bread and butter

A selection of crudities and dips

Cheese board containing a mixture of continental cheeses and
biscuits

A fountain of grapes

Bread sticks

Accompanying sauces and pickles

£9.95

Town & Country Finger Buffet Additions

The following list can be added to the set buffets or used to
compile a finger buffet of your choice.

Minimum price per head- £8.75 per person

Mushroom & Bacon Lattice

Turkey & Leek Lattice

Demi Petite Quiche Lorraine

Pizza Baguette with Mushrooms, Tomato & Cheese

Fresh Pineapple & Welsh Cheddar Cheese

Bouchees of Prawns in Mild Guacamole

Bouchees of Cottage Cheese & Chive

Lamb or Vegetable Samosas

Tandoori Spiced Chicken Drumsticks

All £1.95 each

Desserts

£1.95 each

Chocolate Eclairs

Mille Feuille Gateau

Fresh Fruit Tartlets

Strawberry Meringues

Scones with Preserves & Clotted Cream



Sir Gilbert De Clare Carved Decorated Display Banquet

Minimum of 60 Guests

This is a sample of our dressed buffet but we will be happy to
accommodate any changes you may want to make

A FAN OF HONEYDEW MELON

On a filigree of three fruit coulis

DECORATED POACHED SALMON

Cloaked in chafroid

*

DRESSED ROAST SIRLOIN OF BEEF

*

HONEY BAKED HAM

*

WHOLE BUTTER ROAST GLAMORGAN TURKEY

*

Grated Cucumber

Greek Yogurt & Garlic Salad

Mixed Garden Salad

Tomato Salad with mozzarella cheese

And balsamic vinegar

Rice Salad

With pesto, capsicums & prawns

Waldorf salad

Minted New Potatoes

Pickles and Chutneys

SUMMER FRUIT PUDDING

OR

GATEAUX OF TWO CHOCOLATES

A SELECTION OF CONTINENTAL & WELSH CHEESE

Served with grapes & biscuits

Coffee & Chocolate Mint Crisps

£34.00 per head Minimum 60 Guests

Beverages on Arrival

Sherry	£2.55
House Wine	£2.95
Alcoholic Punch	£3.50
Non-Alcoholic Punch	£2.35
Bucks Fizz	£2.95
Kir	£3.50
Kir Royale	£3.95
Fruit Juice	£1.75
Mulled wine	£3.25

The following are merely suggested wines for your function, we would be happy to offer a fuller choice if required.

Wedding & Wine Packages

Wine Package A

A Glass of chilled sparkling Cava
On arrival

Half a bottle of selected House Wine with the reception meal

A Glass of sparkling Cava for the Toast
£12.50 per head

Wine Package B

Pimms No 1 on arrival

Served with lemonade and traditional fruit garnish

Half a bottle of selected House Wine with the reception meal

A Glass of sparkling Cava for the Toast
£13.50 per head

Wine Package C

Two glasses of chilled of Kir Royale

Half a bottle of selected House Wine with the reception meal

A Glass of chilled crisp House Champagne
£19.50 per head

White Wines

House Chardonnay	£13.95
House Chenin Blanc	£13.95
House Sauvignon Blanc	£13.95

Red Wines

House Cabernet Sauvignon	£13.95
House Merlot	£13.95
Rioja	£15.95
Shiraz	£13.95
Siglo Saco	
Warming red with a round oak flavour	£17.95
Marques de Caceres Crianza A raspberry & blackcurrant bouquet and a touch of spice	£17.25

Champagne & Sparkling Wines

Mumm House Champagne
Excellent value fine champagne £35.00

Duc de Valmer Brut
Bright in colour, lively & fresh £17.30

Canal Canals Cava reserva
Nutty & distinctively Spanish £22.50

All the above prices are exclusive of V.A.T
This is charged at the going rate of 15%

