

EVENT MENUS

Including:

- Light Bite Options
- Hot & Cold Buffets
- Set Menus



The New Gower Hotel, Bishopston, Swansea
01792 234111

www.thenewgowerhotel.wales
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LITE BITE OPTIONS

Tea/Coffee and Selection of Cakes - £10.95pp

Tea/Coffee and Selection of Sandwiches - £10.95pp

Tea/Coffee and Selection of Cakes & Sandwiches - £15.95pp



FINGER BUFFET

£19.95pp

Includes:

- Selection of Sandwiches
- Chicken Satay
- Vegetable Skewers
- Vegetable spring rolls
- Various Cocktail pasties
- Pork pies
- Scotch eggs
- Cocktail sausages
- Various quiches
- Various Pizza Slices
- Mozzarella Bites
- Potato Wedges



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BBQ BUFFET MENU

£29.95pp

Includes:

- Grilled Feather Blade Steak
- Marinated Roast Chicken Breast
- Minted Lamb Kofta Kebabs
- Lemon and Garlic King Prawn Skewers
- Sticky BBQ Pork Ribs
- Salmon portions in lemon and dill
- Baby baked potatoes in their jackets with melted butter
- Mixed Salads
- (Crisp
- coleslaw, Potato & chive salad, curried rice salad, Greek pasta salad)
- Petit Pain

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COLD BUFFET MENU

£27.95pp

Includes:

- Sliced Meats
- (Beef, Turkey, Ham)
- Cold Poached Salmon
- Marinated Prawns, Smoked Salmon, Shallot & Cucumber
- Mixed Fruit Platter
- Creamy Potato & chive Salad
- Curried Rice Salad
- Greek Pasta Salad (peppers, onions, olives, oregano & garlic)
- Crisp Coleslaw
- Tomato Basil, Mozzarella Salad
- Variety of cheese's & crackers
- Petit pain

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HOT BUFFET MENU

£26.95pp

Includes:

- Beef Bourguignon
- (tender beef in a rich red wine sauce with bacon lardons, pearl onions and button mushrooms)
- BBQ Ribs slow cooked in
- our own bourbon barbeque sauce
- Butter chicken curry (mild, creamy curry)
- Mushroom Stroganoff (Cream, brandy, mustard & onion sauce)
- Hot sliced turkey breast & sage and onion stuffing
- Crispy mildly spiced potato wedges
- Saffron infused steamed rice
- Freshly baked Petit Pain



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ARTISAN BUFFET MENU

£26.95pp

Includes a selection of:

- Artisan Breads
- Charcuterie meats
- Cheeses from around the world
- Roasted peppers
- Mixed Olives
- Sun dried tomatoes
- Hummus
- Tzatziki sauce
- Artichoke hearts
- Assorted Pickles
- Oil and balsamic vinegar



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MEAT FEAST BUFFET MENU

£26.95pp

Includes:

- Hot Sliced Meats
- (Beef, Turkey, Pork)
- Sticky Ribs in BBQ sauce
- Gammon Steaks
- Vegetable Lasagne
- Corn on the Cob with melted herb butter
- New potato & chive salad in a creamy mayonnaise
- Crisp Coleslaw.
- Pasta salad with peppers, spring onion, diced tomato and onion in honey mustard dressing
- Baked baby new potatoes in their jackets
- Freshly baked Petit Pain

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THE AMERICAN BUFFET MENU

£24.95pp

Build your own burgers and hot dogs

- Hamburgers
- Jumbo hot dogs
- Chicken burgers
- Veggie burgers
- Vegan sausages
- Brioche burger buns
- Brioche hotdog rolls
- Assorted pizza
- Mac 'n' cheese
- Chilli con carne
- Fries
- Potato wedges
- Onion rings
- Coleslaw
- Grated and sliced cheese
- Fried onions
- Sliced tomato
- Lettuce
- Sauces

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EVENING MEAT FEAST

£27.95pp

- Chicken Skewers
- Steak Skewers
- Pork Skewers
- Vegetable Skewers
- Potato Wedges



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AFTERNOON TEA

£25.95pp

Served individually with tea or freshly ground coffee and a glass of prosecco
(not served as buffet style)

Includes:

- Freshly baked plain scones with jam & clotted cream
- Assorted finger sandwiches & wraps
- Selection of savouries (Cheese and herb muffin, Quiche, Seafood terrine on crostini)
- Selection of cakes, Petite Fours & Biscuits (Macaroons, Petite Fours, Lemon Tart, Choux Buns, Victoria Sponge, Viennese Biscuits, Panna cotta, Fruit Tartlet, Fruit Cake)
- Served with a tea or freshly ground coffee of your choice.



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LUXURY BUFFET MENU

£55.95pp

Includes:

- 2 Fully decorated whole salmon
- 2 Roast Rib of beef
- 2 Decorated Turkey crowns
- Clove studded sugar baked ham
- Decorated Chicken and Salmon portions
- Prawn rings
- Gala pie
- Vegetable Terrine
- Marinated smoked Salmon and Prawns with cucumber and shallot
- Tomato, mozzarella and basil salad
- Curried rice salad
- Potato and chive salad
- Mixed salad
- Lemon and dill crème fraiche, mustards and pickles
- Bread basket

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WEOBLEY MENU

£27.95pp

Starter

- Leek & Potato Soup served with assorted bread baskets & butter

Main Course

- Slow roast silverside of beef, served with Yorkshire pudding, roast potatoes, honey roast parsnips, gravy & seasonal vegetables.

Or

- Vegetable wellington served with Yorkshire pudding, roast potatoes, honey roast parsnips, Vegetarian gravy & seasonal vegetables.

Dessert

- Blackberry Drizzle Cheesecake served with cream.

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CALDICOT MENU

£45pp



Please choose two of the following Starters, Main Course and Dessert

Starters

- SOUPS – please choose only one soup for your menu choice: Cream of vegetable, tomato and basil, sweet potato & roast pepper, cream of leek and potato, carrot & coriander (Served with olive bread and butter).
- Chicken liver brandy pate, with mixed leaves, confit cherry tomatoes, red onion marmalade and ciabatta crisp.
- Seafood terrine with mixed leaves, lemon pearls and cold thermidor style sauce

Main Courses

- Slow roast thick cut silverside of beef with rich chasseur sauce, served with new potatoes & seasonal vegetables.
- Pan fried chicken breast with a creamy thyme & mushroom sauce, served with new potatoes & seasonal vegetables.
- Vegetarian Option - Beetroot wellington filed with feta cheese, wrapped in puff pastry, served with crushed potato & spinach, seasonal vegetables served with a red wine and beetroot jus.

Desserts

- Vegan Belgian Chocolate Cheesecake with cream
- Lemon Meringue Pie served with raspberry coulis
- Black forest Cheesecake & cream

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HARLECH MENU

£55pp

Please choose two of the following Starters, Main Course and Dessert

Starters

- French onion soup with cheese croute (served with olive bread and butter)
- Seafood cerviche (cured and pickled seafood in citrus and oil)
- Duck liver and orange pate with ciabatta crostini, mixed leaf salad and fresh orange

Main Course

- French trim chicken breast in a creamy white wine, parmesan and shallot, served with fresh vegetables and crushed potatoes
- Roast Sirloin of beef with wild mushroom & red wine sauce, served with fresh vegetables and new potatoes
- Pan seared salmon on a bed of samphire with a creamy cockle and laver bread veloute, served with fresh vegetables & crushed potatoes.
- Spinach and ricotta tortellini in a tomato and basil sauce topped with parmesan shavings

Desserts

- Chocolate and orange truffle with grand marnier sauce and whipped vanilla cream
- White chocolate, honey & almond cheesecake with biscuit crumb
- Passion fruit posset and shortbread biscuit

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RAGLAN MENU

£65pp

Please choose two of the following Starter, Main Course and Dessert

Starters

- Silky smooth cream of onion soup with black pepper tulle (served with olive bread and butter)
- Forest mushroom, shallot & parsley in a garlic & white wine cream sauce served on toasted ciabatta & drizzled with balsamic glaze

Main Course

- Slow roast lamb shank served on buttered greens, a red wine, rosemary and honey jus, served with fresh vegetables & boulangere potatoes
- Rolled belly pork filled with onion, celery, leek & carrot farcie, served with whole grain mustard mash and a calvados sauce
- Salmon & smoked salmon en crouete with a lemon, dill, mustard white wine sauce, served with new potatoes and fresh vegetables
- Vegetarian Option Butternut, leek & red pepper tart with goat's cheese, red pepper coulis and vegetable couscous

Desserts

- Decadent chocolate and hazelnut tart with salted caramel ice cream, butterscotch sauce and vanilla ice cream
- Crème brulee, shortbread biscuit & mixed berries
- Forest fruit bavarois with blueberry cream & wafer roll

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SKENFRITH MENU

£75pp

Guests need to pre- order their choice of Starter, Main Course and Dessert



Starters

- Beetroot salmon gravlax with pickled beetroot, sweet beetroot pearls, wholemeal crisp bread and mixed leaves
- Pork rillettes, apple chutney, micro herb salad and bread sticks

Fish Course

- Steamed fillet of lemon sole topped with prawn & crab mousse and lobster sauce
- Parma wrapped monkfish served with a creamy red wine, dill, mushroom, shallot cream sauce

Main Course

- Pan fried duck breast, confit duck leg with shitake mushroom jus, braised pearl barley, served with chargrilled courgette, slow roasted cherry tomatoes and cocotte potatoes
- Herb crusted lamb rump, port and redcurrant jus, served with fondant potato, honey roast chantenay carrot, chargrilled courgette and cauliflower gratin
- Vegetarian Option Beetroot and feta cheese wellington with smoked mushroom roulade, a rich red wine & beetroot jus, served with fondant potato & fresh vegetables

Desserts

- Lemoncello panna cotta with white chocolate ganache, passion fruit sauce, and an orange tuille biscuit
- Honeycomb chocolate ganache, with filo crisp, orange curd and Chantilly cream
- Welsh cheese board selection with cheese biscuits, bread, grapes, celery, apple, red onion marmalade

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OYSTERMOUTH MENU

£95pp

6 courses

Mediterranean fish soup, served with roulis and flat bread

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Sticky fig, perl las blue cheese, toasted sesame seed and parma crisp salad dressed with a honey & mustard dressing

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Lobster thermidor on a bed of saffron rice

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Fillet of beef wellington, Malbec jus, honey roast baby carrot, buttered green beans, cocotte potato, and butternut puree

Vegetarian option: Wild mushroom & truffle tagliatelle in champagne cream sauce, topped with truffle oil, parmesan shavings, powdered mushroom and fresh micro herbs

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Dark chocolate sphere filled with white chocolate mousse, a liquid raspberry centre served on a chocolate & coconut crumb & dehydrated raspberries

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Caramelised apple cubes, apple toffee glass shards, aerated sponge, apple brandy syrup & candy floss

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Welsh cheese board selection served with cheese biscuits, bread, apple, celery, grapes and red onion marmalade

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