

Charlotte Roskill Catering
Corporate Weekend for 34 guests at Plas Glansevin January 2010

DINNER Thursday January 2010

Time: 7.30pm

Total diners: 33

| Menu Choice | Numbers | Cost |
|---|----------------|-----------------|
| Meat lasagne | 31 | |
| Vegetarian lasagne | 2 | |
| Garlic bread | 33 | |
| Mixed leaf salad | 33 | |
| Lemon mousse cake | 32 | |
| Alternative for pregnant lady (your choice) | 1 | £10.75 per head |

LUNCH Friday January 2010

Time: 12Noon

Total diners: 33

| Menu Choice | Numbers | Cost |
|-----------------------------|----------------|-----------------|
| Tomato, orange & basil soup | 33 | |
| Breads | 33 | |
| Selection of cold meats | 31 | |
| Greek salad | 33 | |
| Welsh cheese board | 33 | £15.00 per head |

CANAPES Friday January 2010 (A Night at The Oscars!)

Time: 7pm

Total diners: 34

| Canapes | Numbers | Cost |
|-------------------------------|----------------|----------------|
| Duck crepes with plum sauce | 34 | |
| Sausages wrapped in bacon | 34 | |
| Yorkshires with beef | 34 | |
| Spicy potato wedges with dips | 34 | |
| Nuts & Olives | 34 | £5.00 per head |

DINNER Friday January 2010 (A Night at The Oscars!)

Time: 8pm

Total diners: 34

| Menu choice | Numbers | Cost |
|---|----------------|-----------------|
| STARTER Filo pastry tartlet with caramelised onions & goats cheese | 34 | |
| Alternative for pregnant lady (your choice) | 1 | |
| MAIN Fillet of beef wrapped in parma ham with dauphinoise potatoes & red wine jus | 32 | |
| Mixed vegetable gratin with red pepper coulis | 2 | |
| DESSERT Molten chocolate babycakes | 34 | |
| Welsh cheeseboard | 34 | £34.75 per head |

LUNCH Saturday 30th January 2010

Time: 1pm

Total diners: 34

| Menu Choice | Numbers | Cost |
|---|----------------|-----------------|
| Baked potatoes with choice of cheese, beans, tuna | 34 | |
| Coleslaw | 34 | |
| Mixed leaf salad | 34 | £10.00 per head |

DINNER FOR 20 GUESTS APRIL 2010 AT PLAS GLANSEVIN, COACH HOUSE

STARTER

Tomato, orange and basil soup
or Thai crab cakes with cucumber relish

Bread rolls and butter.

MAIN COURSE

Beef Wellington
or Canon of Lamb wrapped in Carmarthen ham with Perl Las
Both served with red wine jus, pomme dauphinois and selection of seasonal vegetables.

PUDDINGS

Molten chocolate baby cakes with crème fraiche, dusting of coca powder, sprig of mint
or Passion fruit and lime cheesecake with raspberry coulis, sprig of mint, dusting of icing sugar

PRICE PER HEAD £30.00 including waiting staff and white paper napkins.

In addition to providing: Prepared and delivered only: Chilli con carne and garlic bread, (rice uncooked) for Friday evening for **£5.00 a head**.

Charlotte Roskill Catering

PREPARED AND DELIVERED MEALS PLAS GLANSEVIN COACH HOUSE
30 GUESTS, APRIL 2010

Friday night

Meat lasagne for 19 + 1 vegetarian, mixed salad leaves, dressing and garlic bread

PRICE PER HEAD £6

For Saturday April 2010

Beouf bourguignonne x 13

Mixed fish gratin x 13

Spinach and feta cheese filo pie x 4

All served with dauphinois potatoes, new potatoes and seasonal vegetables

Puddings:

Nutty apple flan

Chocolate amoretti torte with summer berry compote

PRICE PER HEAD £12.
