



Small Weddings & Events
Grazing Table & Buffet Menu

~ Warm Bites ~

Signature 'Crab Slammers' - crispy crab* dumplings with lemongrass & chilli in a creamy prawn sauce. Served as a shot with lime wedges and fresh coriander

Chinese 'siu mai' - steamed pork* & king prawn* 'wontons' with a soy & sesame dip

*Vegetable versions also available, for vegetarian guests

Five hour slow-cooked lamb bon bons, with pea & mint purée

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~ Cold Bites/Table Spread ~

Carpaccio of beef fillet, parmesan, rocket, capers, pine nuts, olive oil, balsamic glaze

Black Mountains Smokery (Crickhowell) smoked salmon & cream cheese blinis

Selection of various fine Welsh & French cheeses

Selection of fine cured meats, including prosciutto, chorizo & Iberico ham

Selection of crackers & fresh breads from the Angel Bakery (Abergavenny),
with locally foraged wild garlic butter

Mixed olives & sun dried tomatoes

Fresh, homemade hummus, finished with olive oil & paprika

Sticky figs with Welsh honey & balsamic glaze

Mixed leaf salad with a Sugarloaf Vineyard (Abergavenny) white wine &
wholegrain mustard dressing

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