



Trealaur Catering

The Catering People for all Occasions

Celebration Menu

STARTER

Homemade vegetable soup with herb croutons (1,4,8,13)

Cajun Chicken Wings with BBQ dip (4,5,8,9,12,13)

Prime crumbed Garlic Mushrooms, petit salad (5,6,8)

Chicken & bacon vol au vents with petit salad (4,5,8)

MAIN COURSE

Traditional Stuffed Brest of Turkey & Ham (5,8,9,12,13)

Minute Steak with onions, mushrooms & pepper sauce (8,9,13)

Pan seared Salmon on a bed of mash with a white wine sauce (1,4,5,6,8,13)

Vegetable stir fry in a chilli & hoisin sauce on a bed of noodles (1,4,5,9,12,13,14)

All roasts served with creamed & roast potatoes and seasonal vegetables.

DESSERT

Warm apple crumble, cream & custard (5,6,8)

Homemade Chocolate brownie & ice cream
(5,6,8,10)

Malteser Eton Mess (6,8)

Selection of Ice cream (5,8)

Cheesecake of the day (5,8)

Tea or Coffee

CHILDREN

Soup & crispy roll

Garlic bread (5,6,8)

Half roast of the Day (Allergens as per adult)

Sausage & chips (5,6,8)

Chicken goujons & chips (5,6,8)

Pasta & homemade tomato sauce (5,6,8,12,13)

Beef burger & chips (5,6,8,12,13,14)

Jelly & ice cream (8,13)

Selection of ice cream (8,13)

Chocolate muffin & ice cream (5,6,8,12,13)



WINNER

ALLERGEN INFORMATION: 1: FISH 2: CRUSTACEANS
3: MOLLUSCS 4: CELERY 5: GLUTEN 6: EGG
7: LUPIN 8: DAIRY 9: MUSTARD 10: NUTS 11: PEANUTS 12: SOYA
13: SULPHITES 14: SESAME



WINNER