

## **Coach Party Menu**

(Minimum of 20 guests)

### **Homemade soup**

Freshly baked bread [C][V][VG]

### **Welsh fishcake**

Roasted vegetables, Caerphilly cheese, crispy kale, laverbread & leek sauce [C]

### **Pearls of melon**

Citrus jelly, coconut & pineapple fritter, basil creme fraiche, orange & Cointreau sorbet [C][V][VG]

### **Perl Wen, leek & red onion tartlet**

Beetroot salad, balsamic & fig glaze [C][V][VG]

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### **Homemade lasagne**

House cut chips – Choice of side salad, chargrilled courgette or garlic bread [C]

### **The Plough fish & chips**

Beer battered fish, caramelised lemon, choice of minted mushy peas or garden peas [C]

### **Home baked ham**

Fried egg, sautéed pineapple, garden peas, house cut chips [C]

### **Charcoal roasted chicken supreme**

Wild mushroom, shallot & spinach fricassee, creamy garlic potatoes, tarragon velouté sauce [C]

### **Roasted sweet potato, cumin & wild garlic strudel**

Kale, red onion & smoked cheese, sautéed potatoes, butternut squash puree, tarragon sauce [V][VG]

### **'Carmarthenshire' sausages**

Buttered mash, garden peas, red onion gravy [C]

### **The Plough homemade chicken and roast vegetable curry**

Braised rice, house cut chips, naan bread, crispy poppadom, minted yoghurt, corriander pesto [C]

### **Smashed beef burger**

American cheese, caramelised shallots, barbeque sauce, baby gem, coleslaw, onion rings, house cut chips [C]

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### **Sticky toffee pudding**

Toffee sauce, caramelised banana, vanilla ice cream [C][VG]

### **Baked Alaska**

Jaffa cake ice cream, blueberry compote, chocolate sponge, passionfruit & peach sauce [C][V]

### **Chocolate and cherry brownie**

Mango, pineapple & rum tart, chocolate sauce, vanilla ice cream [C][V]

### **Mario's and Mary's farmhouse ice cream**

*Please choose 3 flavours:*

Vanilla, Chocolate, Strawberry, Jaffa cake, Rhubarb & custard, Coconut & Malibu,  
Orange & Cointreau sorbet, Raspberry sorbet, vegan vanilla [C][V][VG]

*Choice of Sauce – butterscotch, chocolate, raspberry or mango*

## **Coffee, tea and mints**

**2 Course - £25**

**3 Course - £30**

## **Driver receives a complimentary meal & soft drink**

*Please ask a member of the team if you have any dietary requirements as some dishes require adjustment*

*[C] – Suitable for coeliacs with adjustments [V] – Suitable for vegetarians with adjustments [VG] – Suitable for vegans with adjustments*

*If you require further information regarding the list of allergens, a separate menu is available.*

*All items are prepared with care on the premises where allergens are also used.*