

executive suites menu

Lunch is included in the cost of full day room hire, please choose from the following three menus. Alternatively, for an extra £5.00 per head you can upgrade to our executive lunch menu outlined below.

Working Lunch

Free range and freshly baked

- A selection of home made sandwiches
- Free range pork & stilton sausage roll
- Hummus & spinach wraps
- Spicy chicken skewers with a chilli & honey dressing
- Chocolate brownies
- Fresh fruit platter

Vegetarian

Fresh and full of flavour

- A selection of sandwiches with home made fillings
- Tuscan bean & vegetable pizza portions
- Onion, garlic, parmesan & parsley potato tortilla
- Curried lentil & cream cheese fajita's
- Fresh fruit platter
- Mixed seed & honey flap jack

Healthy Lunch

Low carb, low fat & low gluten

- Babaganosh with toasted pine nuts, carrot, celery sticks, snap sticks or toasted pitta
- Smoked trout & creme fresh pate with flat leaf parsley & black pepper, served with a little gem leaf
- Ratatouille stuffed courgette stands
- Chicken & roasted vegetable skewers
- Fresh fruit platter

Executive Lunch

The smarter way to lunch

- Chunky seared tuna in a light miri and sesame seed marinade
- Juicy Moroccan marinated chicken skewer with tzatsiki
- Welsh rarebit fire wheels with sauteed leek and loads of cheese
- Toasted brioche and peppered Welsh beef, crowned with horseradish, rocket and moon-dried tomatoes
- Abergavenny smoked salmon rolls filled with fresh flaked salmon, dill, lemon & prawn
- Freshly baked croissants filled with bacon, brie & home made grape and apple chutney
- Profiteroles filled with orange cream and covered in dark chocolate
- Fresh fruit platter
- Home made Welsh cakes with a hint of apricots