

# Oriel Hotel

## Banqueting Menu 2021



Oriel Hotel

Upper Denbigh Road, St. Asaph, Denbighshire LL17 0LW

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# Information

## **The Oriel Hotel can cater for all occasions**

Dinner dances and corporate launches  
Anniversaries and birthday celebrations  
Christenings and garden parties  
Fund raisers and theme evenings  
Private dining

We understand that choosing a menu for a large party can be difficult. With this in mind we have put together an exciting range of menus; however, should you prefer something different we would be happy to discuss alternatives.

Our various function rooms combined with our flexible menu options allows you to choose the ideal setting and ambience for your event.



### **Vale suite**

Ideal for dinner dances and corporate launches from 50 – 180 guests, this room has a large private function bar, stage area, PA system, air conditioning, low lighting and large dance floor. We can arrange a band or disco for your entertainment.

### **Fountain suite**

Situated overlooking the gardens, this room is perfect for intimate gatherings and private dining from 20 – 40 guests. It has air conditioning and low lighting and we can provide background music.

### **Llanelwy suite**

Positioned at the front of the hotel it is suitable for celebration parties, christening and anniversaries for up to 60 guests. It has air conditioning and low lighting and we can provide background music.

### **Terrace & Clwyd restaurant**

These adjoining rooms are next to the lounge and Terrace bar, and lead onto an outside terrace/patio area. It is suitable for a celebration party or dinner dances for up to 120 guests. We can arrange a band or disco for your entertainment. A room hire charge may apply, as we have to close off the restaurant to our residents and public - room hire prices available on request.

# Starters

## When choosing your menu

The same set menu must be chosen for the party, with the exception of vegetarians and special dietary requirements.

To help when choosing your menus, we can offer a choice of 2 starters, 2 main courses and 2 desserts at a supplement of £2 per person.

A pre-order of all chosen dishes would be required with your final numbers.

*Due to market availability and seasonality, some dishes may not be available and prices can change due to market demand. Our dishes, where possible are locally sourced.*

*A full list of allergens is available on request.*

## Soups

Butternut squash, chilli, lemon grass, with coriander yoghurt (V) (GF)

Slow roasted tomato & pepper soup with spinach & basil oil (V) (GF)

Cream of potato, pear & watercress with smoked salmon (GF) (VA)

Leek & potato soup with Welsh mature cheddar cheese beignets (V)

Pea, mint & ham with mascarpone (GF)

Cucumber, pea & mint with mascarpone (V)

Cream of chicken & mushroom soup with sweetcorn fritters

**All soups are £6 per person and are served with homemade bread**

## Vegetarian starters

Snowdonia mature cheddar cheese & leek tart, red onion confit, micro leaves, herb oil **£6.50**

Salad of poached beetroot, beetroot puree, goats cheese fritters, baby leaves, garden herb dressing (GFA) **£6.75**

Poached pear in red wine, perl las beignets, grape jelly, roasted walnut crumb, rocket **£6.50**

Trio of melon with minted feta, balsamic glaze, pineapple & mango salsa (GF) **£6.00**

Goats cheese & sun blushed tomato terrine, micro leaves, baby tomatoes, honey roasted pecans served with an orange & honey dressing (GF) **£6.75**

## Meat starters

Smooth chicken liver pate, red onion confit, melba toast, mixed leaf salad (GFA) **£6.50**

Pork, black pudding & apple scotch egg with celeriac remoulade, apple puree **£6.75**

Spiced beef brisket croquettes with Asian slaw, coriander & lime yoghurt, mint dressing **£7.75**

Chicken & ham terrine with pickled mushrooms, tarragon mayonnaise, honey & mustard dressing (GF) **£6.95**

Spiced lamb kofta tagine with flat bread, coriander & lime yoghurt **£7.25**

Crispy duck leg fritters, watermelon & pomegranate salad with raspberry dressing **£7.95**

## Fish starters

Stuffed vine tomato filled with crab, smoked salmon, cold water prawns, lemon & dill crème fraiche served with avocado mayo (GF) **£7.95**

Salmon & smoked haddock fishcakes, lemon & dill mayo, baby leaf salad **£6.95**

Oriel prawn cocktail with tomato salsa, spiced bloody Mary shot (GF) **£7.25**

Crab, smoked haddock & spinach tart, pea puree, crispy poached egg **£6.95**

Pan fried scallops, black pudding, spiced cauliflower puree, pea puree **£9.95**

Tempura battered king prawns, Thai spiced coconut & sweetcorn broth, Thai roti bread **£8.95**

## Sorbets, intermediate course

**£2.95 per person**

*Please select one from the options below*

Mango, lemon, raspberry or orange

# Main Courses

## Poultry main courses

Roast chicken breast, cranberry, sage & onion stuffing, chipolata wrapped in pancetta, roast potatoes, seasonal vegetables, roast gravy (GFA) **£14.95**

Hunters chicken wrapped in pancetta filled with smoked cheese, served with dauphinoise potatoes, sweetcorn fritters, green beans, BBQ jus **£14.95**

Slices of chicken ballotine wrapped in prosciutto ham, filled with mushroom & spinach mousse served with a chicken & leek pie, fondant potato, braised carrots **£14.95**

Char grilled lemon chicken breast, rose harissa cous cous, ratatouille, basil cream sauce **£13.95**

Roasted duck breast with crispy leg croquettes, five spice polenta fries, saute greens, plum & cherry jus **£19.95**

Oven roasted chicken breast wrapped in pancetta with creamy mash potato, wild mushroom fricassee sauce, seasonal vegetables **£14.95**

## Fish main courses

Pan roasted sea bass, saffron potatoes, roasted Mediterranean vegetables, basil & spinach puree, tomato salsa (GF) **£15.95**

Oven roasted salmon supreme, lightly Thai spiced crab cake, coconut & vegetable broth **£16.95**

Pan fried hake fillet with clam, crab, mango, spring onion & pea risotto (GF) **£14.95**

Salmon, smoked haddock & king prawn & leek fish pie glazed with cheese, seasonal vegetables (GF) **£16.95**

Poached black bream with a nage of local mussels, tomatoes, cucumber, herb gnocchi, buttered samphire **£14.95**

Roasted cod fillet, chorizo roasted new potatoes, aubergines, fennel confit, tomato sauce (GF) **£15.95**

Grilled plaice fillet with lemon butter, pea puree mash potato, buttered asparagus, tomato & chive sauce (GF) **£16.95**



## Meat main courses

Roast topside of beef with roast potatoes, Yorkshire pudding, seasonal vegetables, roast gravy (GFA) **£15.95**

Welsh braised beef steak with roasted root vegetables, broccoli, dauphinoise potatoes, red wine gravy (GF) **£15.95**

Duo of lamb, braised lamb shoulder, minted lamb pie, bubble & squeak cake, carrot puree, rosemary jus **£16.95**

Local pork & herb sausage, champ potatoes, crushed pea salsa, ale & onion gravy **£12.95**

Roasted lamb rump with crispy potato gnocchi, fine beans, olives, roasted tomatoes, lamb jus **£18.95**

Cider braised belly pork, buttered leeks & greens, sage mash potato, mushroom & cider sauce (GF) **£14.95**

Roasted pork fillet wrapped in Parma ham, Manchego cheese & roasted pepper croquette, salsa Verde, asparagus, jus **£15.95**

Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, roast gravy (GFA) **£17.95**

Trio of beef ~ Braised short rib of beef, roast sirloin, medallion of beef fillet, green beans, rosti potato, light peppercorn sauce (GF) **£21.95**

## Vegetarian main courses

Roasted Mediterranean vegetables, rose Harissa cous cous, roasted artichokes, crispy halloumi fries, lemon & chilli dressing (VEA) **£12.95**

Butternut squash & spinach wellington, parmentier potatoes, roasted courgettes, chilli & lime cream sauce **£12.95**

Leek, spinach & sun blushed tomato risotto with baked mushroom filled with Welsh rarebit (GF) **£12.95**

Baked aubergine parmigiana with wild mushrooms, rocket & olive salad, garlic ciabatta (GFA) (VEA) **£12.95**

## Desserts

Salted caramel brownie, chocolate & Baileys sauce, vanilla ice cream **£6.75**

Homemade sticky toffee pudding, butterscotch sauce, honeycomb ice cream **£6.50**

Traditional Eton mess with caramel shortbread (GFA) (seasonal) **£6.95**

Chocolate delice with coffee mousse, rum crème fraiche **£6.75**

Glazed lemon tart with poached meringue & blueberry puree **£6.25**

Lemon & raspberry panna cotta with damson Viennese shortbread (GFA) **£6.50**

Crème patisserie summer fruit tart, glazed lemon sabayon, raspberry sorbet **£6.95**

Trio of warm winter tarts ~ Plum & pear frangipane, apple & ginger tart, treacle tart with warm custard **£6.50**

Classic crème brulee accompanied by a milk chocolate mousse, white chocolate & strawberry bark **£6.75**

Raspberry & white chocolate cheesecake with raspberry compote **£6.75**

### Trio of desserts

#### Taste of chocolate

Salted caramel chocolate brownie, raspberry & white chocolate cheesecake, chocolate & coffee tart **£11.95**

#### Taste of summer \*

Eton mess, summer fruit crème patisserie tart, strawberry delice **£11.95**

#### Taste of winter \*

Mini sticky toffee pudding, apple, pear & toffee pie, chocolate & ginger tart **£11.95**

#### Taste of Christmas \*

Mulled spiced panna cotta with red wine jelly, panettone bread & butter pudding, Christmas pudding ice cream **£11.95**

***\*Subject to seasonality and numbers***



# Canapes

**£6.95 per person**

*Please select 3 canapes from the options below*

*£2.95 per person for additional canapes*

## Vegetarian canapes

Mini Welsh cheese, sun blushed tomato & leek tart (V)

Snowdonia cheese & ale pate crostini, red onion confit (V)

Homemade warm Welsh cakes (V)



Goats cheese cake with red onion marmalade (V)

Mini root vegetable kale pie (V)

Mini Welsh rarebit (V)

Melon & minted feta (V)

Onion bhaji (V)(VE)

Moroccan vegetable tagine in a new potato cup (V)(VE)

Red pepper humous, roasted aubergine & courgette bruschetta (V)(VE)

## Meat canapes

Mini Yorkshire pudding with roasted beef, bearnaise sauce & rocket \*

Chicken liver parfait on toasted brioche, red onion confit

Bacon & leek Welsh cakes

Thai style chicken & mango skewer

Chicken & ham hock terrine crostini with piccalilli

Mini lamb & mint pie \*

Sticky honey & whole grain mustard cocktail sausages

Lamb & beef kofta, mint & coriander yoghurt \*



## Fish canapes

Smoked salmon with chive sour cream on black pepper blini

Mini salmon & prawn fish cake, lemon & dill mayo \*

Smoked mackerel pate on a potato & celeriac rosti tomato & caper salsa

Beer battered king prawn scampi & chip, tartar sauce \*

Crab, prawn lemon & dill crème fraiche crostini \*

Mini smoked haddock & Welsh cheese tart

**\* £1.25 supplement applies to canapes**

## Drinks Packages

### Sapphire Package

Glass of Bucks fizz

Glass of house wine during the meal

Glass of sparkling Prosecco for speeches

**£13.95 per person**



### Emerald Package

Bottle of Budweiser and a glass of Prosecco (1 per person)

Glass of house wine during the meal

Glass of sparkling Prosecco for speeches

**£16.95 per person**

### Diamond Package

Bottle of Peroni and mini bottle of prosecco (1 per person)

Glass of house wine during the meal

Glass of sparkling Prosecco for speeches

**£19.95 per person**

## Booking Terms & Deposit

Call the Banqueting office on 01745 582 716 and arrange to meet our Events Manager Michelle Seddon who will show you the hotel facilities and suitable venue rooms and tailor a quotation to suit your requirements.  
Once a quote has been received, we will provisionally hold the booking for 10 days pending a deposit of £150.

All function rooms are licensed until midnight; this is the time the function music and bar will finish.

## Entertainment

Can be booked through the hotel but payment must be made directly to the artist.

Bands can be arranged, prices on request

Resident DJ for disco **£200**

Resident Harpist **£175**

Magician (table magic) from **£150**

Casino tables from **£200 each**

Piano & Vocal Duo, Carly & Russ, prices  
From **£175**



## Insurance

In the event of cancellations, we recommend Event insurance is taken out. Details are available on request.

## Food Allergies and Intolerances

Please ensure the hotel is informed of any dietary requirements.

(V) denotes Vegetarian

(VA) denotes Vegetarian available

(GF) denotes Gluten free

(GFA) denotes Gluten free available

(VE) denotes Vegan

(VEA) denotes Vegan available

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