

Afternoon Tea Functions

Trefeddian Afternoon Tea

Homemade Plain Scones with Butter, Tiptree Jam and Fresh Cream

A selection of Sandwiches on White and Brown Bread

Fresh Ground Coffee and English Breakfast Tea

£13.50 per person

Welsh Afternoon Tea

Warm Buttered Homemade Welsh Cakes

Homemade Buttered Bara Brith

Fresh Ground Coffee and English Breakfast Tea

£10.75 per person

Traditional Cream Tea

Homemade Plain Scones with Butter, Tiptree Jam and Fresh Cream

Fresh Ground Coffee and English Breakfast Tea

£7.50 per person

*Make the occasion extra special
with a bottle of Prosecco*

For parties of 10 or more

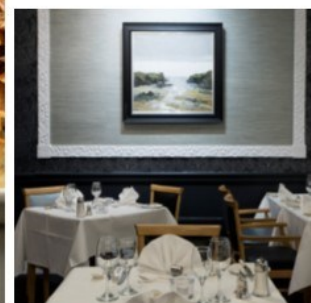
Served from 2pm– 4.30pm



Functions



*Look no further than the
Trefeddian for a truly
memorable occasion...*



Spring and Summer Menu

Mozzarella and Vine Tomato Salad with Olives and Pesto

Fan of Honeydew Melon with Mixed Berry Compote and Passion Fruit Sorbet

Ham Hock & Pea Terrine with Homemade Chutney

Smoked Salmon and Mackerel Roulade with Lemon Pickle

Roasted Red Pepper and Tomato Soup

Served with our Fresh Home Baked Bread

Roast Sirloin of Beef with Yorkshire Pudding and Horseradish Sauce

Pancetta wrapped Chicken Breast filled with Leek, Mushrooms and Smoked Applewood on Sweet Potato Puree and Red Wine Jus

Grilled Fillet of Plaice with Asparagus Spears and Herb Butter

Goats Cheese, Garden Pea and Spring Onion Aranchini on Tomato Sauce with Pesto

Served with a Selection of Fresh Seasonal Vegetables and Potatoes

Warm Pear and Almond Frangipane with Vanilla Ice Cream

Rich Dark Chocolate Terrine with Praline and Caramel Sauce

Lemon and Lime Cheesecake with Fruit Coulis

Meringue Nest filled with Summer Fruits

Cheese Platter with Grapes and Biscuits

Followed by Tea and Fresh Ground Coffee

We also cater for Afternoon Tea Functions, see overleaf

The Trefeddian offers two Lunch Function Menus created by our experienced team of chefs for any occasion

We can provide welcome drinks for your party on arrival, including wines from our extensive wine list, champagne, prosecco, Pimms, bucks fizz, fruit juice or mineral water. Alternatively we can offer an open bar for your party to choose their own drinks.

You are most welcome to add your own table decorations and should you wish to have specific flower arrangements, balloons or a celebration cake, these may be organised by yourselves. We can recommend local establishments that can assist with these extras.

If there is something you are interested in having at your function and we don't provide it, we will do our best to meet your requirements. Also if there are any particular dishes you wish to be included on our menu we would be happy to discuss options with you.

Similarly if you or any of your party has any specific dietary requirements, please do not hesitate to inform us of these and we endeavour to provide alternative dishes.

The following is included with your function;

- o Table linen and napkins
- o Personalised table plan
- o Personalised place cards
- o Use of hotel cake stand and knife
- o Fresh flowers on tables
- o Water jugs on tables
- o Ample free car parking with disabled access
- o Tea and Coffee
- o Reserved area for your party to meet before and after your meal

Autumn and Winter Menu

Kiln Smoked Salmon Parcel filled with Avocado Mousse with Mixed Leaves and Toasted Sourdough

Warm Mushroom Aranchini (Italian Rice and Mushroom Croquette) with a Blue Cheese Dip

Fan of Galia Melon with Spiced Berry Compote and Blackcurrant Sorbet

Chicken Liver Parfait with Cumberland Sauce and Melba Toast

Roasted Winter Vegetable Soup

Served with our Fresh Home Baked Bread

Roast Sirloin of Beef with Yorkshire Pudding and Horseradish Sauce

Tenderloin of Pork on Caramelised Apples and Black Pudding with Sherry Cream Sauce

Grilled Fillet of Plaice with Marinated Prawns, Dill and Lemon Butter

Spinach, Goats Cheese and Mushroom Cannelloni

Served with a Selection of Fresh Seasonal Vegetables and Potatoes

Chantilly filled Profiteroles drizzled with Caramel and Dark Chocolate Sauce

Blackberry Frangipane Tart with Fruit Coulis

Sticky Toffee Pudding with Pecan Toffee Sauce and Vanilla Ice Cream

Cheese Platter with Grapes and Biscuits

Followed by Tea and Fresh Ground Coffee

Christmas Lunch Functions from November - February