

BANQUETING

CONFERENCES | MEETINGS | DINNERS
BANQUETS | EXHIBITIONS



Vale
RESORT
★★★★


HENSOL CASTLE

www.valeresort.com | 01443 665803 | www.hensolcastle.com

CONFERENCE & BANQUETING



*Day delegate menus are fixed each day but change daily on a rotational basis.

Whether you're planning something stylish and intimate or large and spectacular, we want your corporate event to leave a lasting impression on your guests. At the Vale Resort, you'll find 12 unique and versatile rooms, each perfectly designed to host corporate events, private or gala dinners.

When spectacular is required, our Castle Suite fits the bill, for up to 400 guests, high ceilings with spotlight fixing positions, large windows with golf course views and a terrace with private bar, it's ideal for larger dinners and events. Something smaller - there are a number of other suites available for functions from 15 to 250.

When it comes to menu selection - you are again spoiled for choice.

Smaller day delegate meeting lunches are served in our Vale Grill with hot and cold daily options* or we offer a Working Lunch Menu for clients wishing to remain in their meeting rooms. For larger conferences, lunch will be served adjacent to your conference suites.

When it comes to conference, food and gala dinners, we get it right!

All prices in this brochure are correct as of July 2023.
The Vale Resort and Hensol Castle reserve the right to increase food and drink prices based on any external market increases.



DINNER MENUS



*Set menu per event. 1 x starter/main/dessert.
N.B. Pre order required two weeks prior to dinner.

MENU A

£34.95* per person
Included in 24 hour rate.

STARTERS

Leek and Potato Soup vg
Crispy chive and leek hay

Confit Chicken and Smoked Ham Hock Terrine
Truffle and herb oil, fig chutney, toasted sour dough

Smoked Mackerel Pâté and Peppered Mackerel
Cucumber ribbons, horseradish dressing, grilled ciabatta

Asparagus and Goats Cheese Quiche Tart v
Spiced beetroot purée, grilled asparagus tips

MAIN COURSE

Pan Seared Chicken Supreme g
Spring onion mash potatoes, Chardonnay and wild mushroom cream jus, garlic sautéed spinach and leeks

Grilled Sea Bream g
Pickled red onion and fennel, crushed new potatoes, courgette ribbons, caperberry Hollandaise

Braised Blade of Beef g
Smoked bacon and leek champ, honey roasted parsnip and carrot, braising jus

Char-grilled Vegetable Feuillette vg
Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

DESSERTS

Berry Mousse with Crumbled Meringue v g
Seasonal berry compote, sweetened whipped cream

Dark Chocolate and Raspberry Jam Tart v
Cocoa nibs, white chocolate ganache

Profiteroles v
Chocolate dipped choux buns filled with crème patisserie

Chocolate and Orange Torte vg
Citrus caramel, cocoa nibs

ADD A CHEESE COURSE

Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney

£85* for 10 people

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Dietary requests and intolerances - v Denotes dishes suitable for vegetarians. g Denotes dishes suitable for gluten free. vg Denotes dishes suitable for vegans and vegetarians.

DINNER MENUS



*Set menu per event. 1 x starter/main/dessert.
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MENU B

£37.95* per person

STARTERS

Tomato and Roasted Pepper Soup VG

Herb oil, grilled focaccia

Prawn and Smoked Salmon Tian G

Crushed avocado, beefsteak tomato and Marie Rose dressing

Crispy Fried Pork Belly

Apple and black pudding salad, spicy honey mustard dressing

Roasted Vegetable Tian VG G

Smoked aubergine baba ghanoush, baby leaf salad

MAIN COURSE

Grilled Sirloin Steak G

Horseradish mash potatoes, green bean and carrot parcel, red wine and thyme jus

Char-grilled Chicken Supreme G

Applewood smoked cheddar gratin, sticky braised red cabbage

Lemon and Herb Crusted Cod Loin

Potato rosti, minted crushed peas

Sweet Potato, Carrot and Hazelnut Roast VG

Spicy sauce Romesco, courgette ribbons

DESSERTS

Lemon and Blackberry Posset V

Ginger shortbread crumble, Champagne poached berries

Raspberry Ripple Cheesecake

White chocolate crème anglaise, freeze dried raspberry crumble

Chocolate, Almond and Salted Caramel Delice V

Caramel gaufrette, blueberry gastrique

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DINNER MENUS



*Set menu per event. 1 x starter/main/dessert.
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MENU C

£41.95* per person

STARTERS

Dill and Beetroot Gravlax g

Spiced beetroot purée, pickled seasonal vegetables, baby leaf salad

Prosciutto Bruschetta

Garlic toasted ciabatta with sundried tomato pesto, prosciutto, olives and balsamic glaze

Spiced Butternut Squash Soup vg g

Pumpkin seed oil, toasted seeds and chives

Whipped Feta and Beetroot Rosette v

Crisp filo parcel, spiced balsamic and beetroot dressing

MAIN COURSE

Char-grilled Fillet of Beef g

Potato dauphinoise, sautéed spinach and leeks, peppercorn cream jus

Cajun Spiced Salmon Delice g

Lyonnais potato, prosciutto wrapped asparagus, saffron lemongrass cream

Slow Roasted Shank of Welsh Lamb g

Sweet potato and celeriac mash, minted green beans, Cabernet jus

Wild Mushroom and Perl Las Wellington v

Chive potato rosti, sautéed spinach and leeks, Porcini jus.

DESSERTS

Pear and Almond Frangipane Tart v

Fondant drizzle, candied almonds, Prosecco poached pear syrup

Warm Chocolate Fondant v

Chantilly cream, morello cherries, Chambord cherry coulis

Passion Fruit Panna Cotta

Blueberry syrup, toasted coconut, orange shortbread

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DINNER MENUS



*Set menu per event. 1 x starter/main/dessert.
N.B. Pre order required two weeks prior to dinner.

CHOICE MENU

£39.95* per person

STARTERS

Tomato and Red Pepper Soup vg

Herb oil, grilled focaccia

Confit Chicken and Smoked Ham Hock Terrine

Truffle and herb oil, fig chutney, toasted sourdough

Smoked Mackerel Pâté and Peppered Mackerel

Cucumber ribbons, horseradish dressing, grilled ciabatta

Roasted Vegetable Tian vg gf

Smoked aubergine baba ghanoush, baby leaf salad

MAIN COURSE

Pan Seared Chicken Supreme gf

Spring onion mash potatoes, Chardonnay and wild mushroom cream jus, garlic sautéed spinach and leeks

Grilled Sirloin Beef gf

Horseradish mash potatoes, green bean and carrot parcel, red wine and thyme jus

Lemon and Herb Crusted Cod Loin

Potato rosti, minted crushed peas

Char-grilled Vegetable Feuillette vg

Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

DESSERTS

Raspberry Ripple Cheesecake

White chocolate crème anglaise, freeze dried raspberry crumble

Dark Chocolate and Raspberry Jam Tart vg

Cocoa nibs, white chocolate ganache

Pear and Almond Frangipane Tart vg

Fondant drizzle, candied almonds, poached pear syrup

Profiteroles vg

Chocolate dipped choux buns filled with crème patisserie

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DINNER MENUS



*Set menu per event. 1 x starter/main/dessert. Event to be held in the Vale Resort, Trecastle Suite with a minimum of 100 pax.

N.B. Pre order required two weeks prior to dinner.

CHARITY MENU

from **£29.95*** per person

STARTERS

Asparagus and Goats Cheese Quiche Tart v

Spiced beetroot purée, grilled asparagus tips

Roasted Vegetable Tian vc g

Smoked aubergine baba ghanoush, baby leaf salad

MAIN COURSE

Pan Seared Chicken Supreme g

Spring onion mash potatoes, Chardonnay and wild mushroom cream jus, garlic sautéed spinach and leeks

Braised Blade of Beef g

Smoked bacon and leek champ, honey roasted parsnip and carrot, braising jus

DESSERTS

Dark Chocolate and Raspberry Jam Tart v

Cocoa nibs, white chocolate ganache

Lemon and Blackberry Posset v

Ginger shortbread crumble, Champagne poached berries

N.B. This is not a choice menu, all guests to choose from the same starter, main and dessert for entire function.

ALSO INCLUDES

- FREE use of Trecastle Suite
- FREE Vale cocktail drinks reception
- Seating plan, place cards and menus
- Raffle prize - B&B stay for two at the Resort

ADD A CHEESE COURSE

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DINNER MENUS



*Set menu for all vegetarians.

N.B. Pre order required two weeks prior to dinner.

VEGETARIAN

from **£33.95*** per person

STARTERS

Leek and Potato Soup vg

Crispy chive and leek hay

Grilled Portobello Mushroom and Buffalo Mozzarella vg

Layered with spinach and sundried tomatoes

Roasted Vegetable Tian vg g

Smoked aubergine baba ghanoush, baby leaf salad

Barbecued asparagus and charred leek Bruschetta vg

Sauce Romesco, toasted hazelnuts, char-grilled ciabatta

MAIN COURSE

Char-grilled Vegetable Feuillette vg

Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

Sweet Potato, Carrot and Hazelnut Roast vg

Spicy sauce Romesco, courgette ribbons

Wild Mushroom and Perl Las Wellington v

Chive potato rosti, sautéed spinach and leeks, Porcini jus.

Smoked Cheddar and Potato Arepas v

Pan fried cornmeal cakes stuffed with smoked cheddar, potato, green chilli and coriander, roasted corn salsa, smoked chilli mole sauce

DESSERTS

Berry Mousse with Crumbled Meringue v

Seasonal berry compote, sweetened whipped cream

Dark Chocolate and Raspberry Jam Tart vg

Cocoa nibs, white chocolate ganache

Chocolate and Orange Torte vg

Citrus caramel, cocoa nibs

ADD A CHEESE COURSE

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DELEGATE MENUS



LUNCH MENU 1

HOT AND COLD SELECTION

from **£19.95** per person

SALAD BAR OPTIONS

- Mixed leaves
- Tomato, onion, grated carrots and beetroot
- Various toppings to include seeds, dried fruits, croutons
- Dressings, oil, vinegar
- Greek salad with feta and olives
- New potato and chive salad



BUILD A SANDWICH STATION

- Sliced breads, flat breads, rolls, gluten-free bread
- Selection of 3 thinly sliced cured and roasted meats (roast beef, turkey, ham, salamis)
- Tuna and spring onion mayo
- Chunky chickpea hummus
- Selection of sliced cheeses
- Bowls of dips and spreads (mayo, mustard, chutney, pickle, gherkins)
- Soup and bread selection



HOT MAIN ITEMS

- **Selection changes daily on a rotational basis, see next page for daily breakdown**

DESSERTS

- Chef's selection (choice of 2 minimum)
- Fresh whole fruit bowl and cut fruit platter vg g

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DELEGATE MENUS



HOT MAIN ITEMS

DAY 1

- Char-grilled Piri Piri chicken with garlic aioli
- BBQ pulled pork
- Black bean and sweet potato chilli VG
- Braised wild rice VG
- Fresh seasonal vegetables VG

DAY 2

- Fresh baked focaccia pizza wedges V
- Garlic ciabatta
- Lasagne bolognaise
- Italian meatballs VG
- Herb roasted potato VG
- Roasted Mediterranean vegetables VG

DAY 3

- Sweet and sour chicken
- Beef strips in black bean sauce VG
- Vegetable spring rolls, coconut curry sauce V
- Ginger Jasmine rice VG
- Stir fried vegetables VG

DAY 4

- Beef and red wine casserole
- Chicken and mushroom pie
- Vegetable cottage pie VG
- Mash potatoes V
- Roasted root vegetables VG



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DELEGATE MENUS



HOT MAIN ITEMS

DAY 5

- Chicken fajita with warm tortillas, crispy taco
- Spicy carne asada
- Black bean chilli vg
- Savoury rice vg
- Patatas bravas vg
- Roasted sweetcorn, peas, peppers vg

DAY 6

- Grilled gammon steaks, honey mustard glaze
- Cottage pie
- Vegan sausages, onion gravy vg
- Mashed potatoes vg
- Broccoli, carrots vg

DAY 7

- Chicken souvlaki skewers, pita, tzatziki
- Spinach and feta Spanakopita v g
- Lamb Mousakka
- Spinach and leeks, roasted garlic vg

DAY 8

- Tandoori roast chicken, cucumber raita
- Beef madras
- Chickpea daal, mango chutney g
- Turmeric basmati rice vg
- Fresh seasonal vegetables vg

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LUNCH BUFFET OPTIONS



£21.95 per person

PICNIC HAMPER LUNCH

- Lime, coriander and chilli chicken skewers
- Freshly baked mini sausage rolls
- Thick sliced ham and cheddar in crusty rolls
- Minted lamb koftas, mint raita
- Vegetable quiche tarts v
- Poached prawns, Marie Rose dipping sauce
- Tomato, cucumber and red onion salad vg g
- New potato salad, sour cream and chives v
- Fresh fruit salad vg g

THE BURGER BAR

- BYO burgers, sliced cheeses, gherkins, selection of toppings and sauces
- Quarter pounder beef burgers
- Spinach and falafel burgers vg
- Cajun chicken burgers
- Brioche and seeded buns v
- Spicy potato wedges, creamy peppercorn dip v
- Traditional coleslaw v
- New potato salad with sour cream and chives v
- Tomato, cucumber and red onion salad vg g
- Fresh fruit salad vg g

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LUNCH BUFFET OPTIONS



£21.95 per person

AMERICAN BBQ

- Barbecued chicken drumsticks
- Carolina BBQ slow roasted pork ribs
- Char-grilled vegetable platter **v**
- Buttered corn on the cob **v**
- "Burnt end" baked beans **v**
- Jacket potatoes **v**
- Traditional coleslaw **v**
- Tomato, cucumber and red onion salad **vg g**
- Fresh fruit salad **vg g**

TEX-MEX FAJITA BAR

- Warm soft tortillas, hard taco shells
- Slow roasted shredded carne asada **g**
- Fajita spiced chicken **g**
- Spicy vegan bean chilli **vg g**
- Sautéed peppers and onions **vg g**
- Monterey Jack cheese, sour cream, shredded lettuce, diced tomatoes, spring onions **v**
- Tortilla chips, salsa, guacamole **v**

ADD ON DESSERT SELECTION

Choose one for additional **£3.00**

- Lemon and blackberry posset
- Chocolate ganache tart, salted caramel and cocoa nibs
- Classic Eton mess
- Profiteroles, chocolate and crème patisserie



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WORKING LUNCH MENU



ULTIMATE SANDWICH SELECTION

£13.95 per person

Chef's selection of gourmet bread sandwiches and wraps with a selection of sumptuous fillings to suit every delegates taste and a selection of fruit and crisps. Vegetarian, vegan and gluten free options available, please ask for details.

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EVENING BUFFET OPTIONS



£29.95 per person

CURRY BUFFET

- Green lentil and chickpea daal
- Chicken korma
- Tandoori salmon
- Saffron basmati rice
- Seasonal vegetables
- Naan breads
- Chutney and raita
- Vegetable samosas and poppadums
- Mixed leaf salad with tomato, red onion, cucumber
- Fresh sliced fruit platter
- Chef's selection of desserts

ASIAN STREET FOOD

- Prawn crackers
- Sticky pork meatballs, Korean BBQ sauce
- Ginger and chilli prawns
- Vegetable spring rolls and gyozas
- Stir fired vegetables
- Egg noodles and fried rice
- Asian slaw
- Mixed leaf salad with tomato, red onion, cucumber
- Fresh sliced fruit platter
- Chef's selection of desserts

ITALIAN DINNER

- Fresh baked garlic ciabatta
- Baked rigatoni bolognaise
- Vegetarian lasagne verde
- Pea and ricotta arancini
- Garlic and herb roasted new potatoes
- Seasonal vegetables
- Mixed leaf salad with tomato, red onion, cucumber
- Caesar salad
- Fresh sliced fruit platter
- Chef's selection of desserts

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WINE SELECTION



Wines and prices are subject to change.

SPARKLING WINE & CHAMPAGNE

Prosecco Spumante doc Borgo Alato	£30.95
Prosecco Raboso doc Borgo Col Alto Rosé	£30.95
Didier Chopin Brut	£49.95
Didier Chopin Rosé	£56.95
Laurent-Perrier La Cuvée Brut	£61.95
Laurent-Perrier Rosé	£93.95

RED WINE

Oude Kaap Réserve Shiraz	£22.95
Saint Marc Réserve Merlot	£24.95
El Supremo Malbec Mendoza	£25.50
Marqués de Cáceres 'Excellens' Crianza	£31.95
Allan Scott Estate Pinot Noir	£34.95

WHITE WINE

Oude Kaap Chenin Blanc	£22.95
Saint Marc Réserve Sauvignon Pays d'Oc	£24.95
Pinot Grigio IGT Via Albini	£25.50
Marqués de Cáceres Excellens Blanco Rioja	£26.95
Allan Scott Estate Sauvignon Blanc	£34.00

ROSÉ WINE

Saint Marc Syrah Rosé	£24.95
Pinot Grigio Rosato IGT Via Albini	£23.95



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REFRESHMENTS



Mineral Water

£4.15 per bottle

Chilled Orange Juice

£6.95 per jug

House Wine (Red or White)

£22.95 per bottle

House Prosecco

£30.95 per bottle

House Champagne

£49.95 per bottle

FRESHLY BREWED TEA AND COFFEE

Served with Biscuit Selection

£3.25 per person

Served with Danish Pastries or Welsh Cakes

£4.85 per person

Served with Bacon Rolls

£7.50 per person

Served with Savoury Breakfast Pastries,
Fresh Fruit, Healthy Muesli and Yoghurt Pots
and Smoothie Shots

£10.95 per person

Served with working Ultimate Sandwich Selection

£13.95 per person

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