



ST DAVIDS

CROSS HOTEL



Group Menu's:

Packed Lunches - £8.95 a head

- ❖ Sandwiches on White or Wholemeal or Gluten Free Bread
 - Grated Mature Cheddar & Pickle
 - Cooked Ham, Tomato & Tomato
 - ❖ Fruit
 - ❖ Snack Bar
 - ❖ Crisps
- ❖ Sparkling/Still Water or Apple/Orange Juice

Group Menu 1 – £15 a head

Starter.....

- Soup of the Day with Chef's Bread (V)

Main.....

- Braised Feather Blade Beef, Mash Potatoes & Glazed Carrots (GF)

Dessert.....

- Apple & Cinnamon Crumble with Vanilla Custard (GF)

GF – Gluten Free V – Vegetarian

Some of these foods may contain nuts or other allergens please ask our staff for details



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Group Menu 2 – £17.50 a head

Starters.....

- Soup of the Day with Chef's Bread (V)
- Goats Cheese & Vine Tomato Salad (V)(GF)

Mains.....

- Chicken Supreme, Confit Chicken Leg wrapped in Pancetta, Lentil Sun
Blushed Tomatoes and a Gorgonzola Salad (GF)
- Beetroot Risotto, Goats Cheese, Rocket Salad (V)(GF)

Desserts.....

- Sherry Trifle with Fresh Cream (GF)
- Fresh Fruit Salad (GF)

GF – Gluten Free V – Vegetarian

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Group Menu 3 – £20 a head

Starters.....

- Soup of the Day with Chef's Bread (V)
- Pork & Pistachio Terrine, Grilled Brioche and Chutney (GF)
- Mexican Beef with lime pickle, tortillas & sour cream

Mains.....

- Loin of Pork, apple & bacon mash, braised red cabbage, with a creamy thyme sauce (GF)
- Poached Salmon, stir fried vegetables, new potatoes & a lime hollandaise (GF)
- Linguine Pasta with Wild Mushrooms, Shallot Crème Fraiche, Parmesan & Rocket Salad (V)

Desserts.....

- Chocolate Sponge pudding with chocolate sauce & vanilla ice cream
- Lemon Meringue Pie with fresh cream
- Fresh Fruit Salad (GF)

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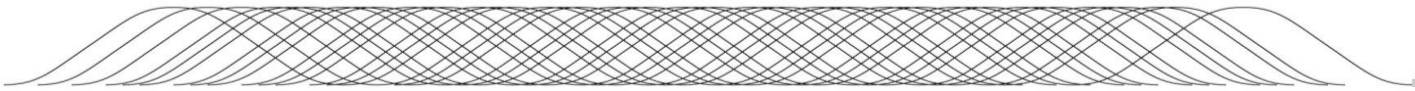
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Group Menu 4 – £22.50 a head

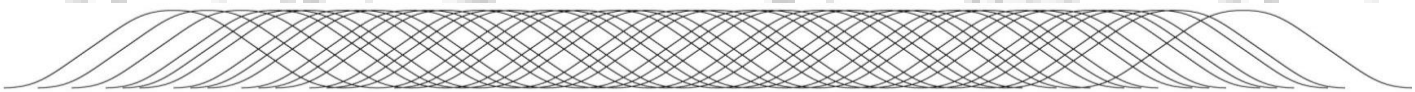
Starters.....

- Soup of the Day with Chef's bread (V)
- Warm Salad of Chicken, Chorizo & Bacon (GF)
- Glazed Goats Cheese, Rocket Salad & Tomato Chutney (V)(GF)



Mains.....

- Lamb Rack, Garlic Potatoes, Carrot Puree, Buttered Greens
and Red Wine Jus (GF)
- Pan Fried Sea Bass with Celeriac Puree, New Potatoes, Smoked Bacon,
Red Chicory, Green Beans and a Red Wine Jus (GF)
- Wild Mushroom Risotto with a medley of stir fry vegetables
and a Truffle Oil (GF)



Desserts.....

- Lemon Tart served with cream
- Chocolate Torte served with vanilla ice cream
- Fresh Fruit Salad (GF)

GF – Gluten Free V – Vegetarian

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