

FUNCTION - EVENTS 2023-24

MENU SELECTIONS

Celebrations, Birthdays, Christenings, Private Parties & Occasions

The Diplomat Hotel, Restaurant & Spa

Family Run for the past 50 years, we pride ourselves on delivering great hospitality and delicious food.

With a range of flexible function suites for 2-300 guests, we can cater for any event, large or small. Choose from four different suites, each with their own unique style and character.

Whether you are looking for a venue to hold a Wedding, A Birthday Celebration, Business Meeting with colleagues, Private Dinner, or a conference for up to 300 delegates, or a wake for a loved one, we've got it covered.

The Diplomat Hotel

Restaurant & Spa

Llanelli, Carmarthenshire SA15 3PJ Tel: 01554 756156 E; reservations@diplomat-hotel-wales.com



Seasonal Menu A

STARTERS

Freshly Prepared Seasonal Soups Seasonal Vegetable, Leek & Potato or Roasted Tomato Soup, (v)

> Creamy Chicken Liver Pate Red Onion Chutney Melba Toast

Ham Hock Terrine Apple and Cider Chutney, Toasted Croute

Tomato & Mozzarella Caprese Salad Pesto Dressing & Rocket (v)

MAINS

Pan Fried Chicken Wrapped in Bacon Potato Gratin, Seasonal Vegetables, Whisky Sauce

Salmon Fillet Buttered Greens, New Potatoes & Hollandaise sauce

Traditional Roast Choice of Roast Chicken Breast, Roast Pork Loin, Succulent Fresh Roasted Turkey Sage Onion Stuffing, Bacon, Sausage, Roast Potatoes, Fresh Broccoli & Glazed Carrots,

Braised Leek, Onion, and Brie Parcel (v)

DESSERTS

Blackberry & Apple Pie Warm Custard

Profiteroles, Chantilly Cream Warm Chocolate Sauce

> Vanilla Cheesecake Blueberry Compote

Eton Mess Chantilly Cream, Raspberries & Fresh Mint

Fresh Filtered Coffee & Chocolate Mints

3 Courses- £28.95 pp

(Choose One Selection Only Per Course) (Minimum 10 Guests)



Seasonal Menu B

STARTERS

Freshly Prepared Seasonal Soup Cream of Vegetable Soup or Minestrone Soup (v)

Potted Button Mushrooms Garlic Cream Sauce, Topped with Applewood Cheese Crust (v)

> Potted Salmon Cucumber Pickle, Lemon Crème Fraiche

Prawn Cocktail Marie Rose Dressing, Buttered Granary Bread

MAINS

"Roast Beef Diplomat" Yorkshire Pudding Herb Roasted Potatoes, Baby Roast Carrots, Red Wine & Onion Gravy

12 Hr Braised Lamb Shank Pomme Purée, Buttered Cabbage, Bacon Crisp and Rosemary Gravy

Grilled Sea Bream Roasted Courgettes and Asparagus, New Potatoes, Lemon Dressing

Butternut Squash, Ricotta & Spinach Lasagne (v)

DESSERTS

Homemade Apple and Berry Crumble Vanilla Crème Anglaise

Chocolate Delice Espresso Ice Cream, chocolate Soil and Mascarpone Cream

> Tangy Lemon Posset Shortbread Fresh Raspberries

Traditional English Trifle Steamed Syrup Sponge, Orange, and Rosemary Scented Custard

Fresh Filtered Coffee & Chocolate Mints

3 Courses- £32.95pp

(Choose One Selection Only Per Course) (Minimum 10 Guests)



Seasonal Menu C

STARTERS Wild Mushroom & Garlic Soup (v) Parmesan Crisp

Prawn & Smoked Salmon Tian Crème Fraiche & Bloody Mary Dressing

> Smoked Duck Walnut & Fennel Salad

Roasted Red Onion and Feta Tart (v) Balsamic Glaze

Sorbet Choice

MAINS

Pink Roasted Rack of Welsh Lamb Fondant Potato, Green Beans, Honey & Mint Glaze, Cranberry & Port Wine Jus

> Fillet of Seabass Crushed New Potatoes, Petite Ratatouille

Braised Pork Belly Bubble and Squeak, Kale, Roasted Shallots, Cider and Mustard Sauce

> Pan Seared Chicken Breast Herb Potatoes Mushroom and Bacon Velouté

Melt in the Mouth Braised Steak Chasseur Horseradish Mash, Baby Carrots, Red wine Sauce

DESSERTS

Sticky Toffee Pudding Butterscotch Sauce Toffee Ice Cream

Lemon Tart Mango Sorbet, Raspberry Coulis

Chocolate & Raspberry Torte Clotted Cream & Blueberry Compote

Salted Caramel Crème Brūlée Shortbread Fresh Raspberries

Welsh Cheese Selection and Biscuits

Fresh Filter Coffee and Truffles

4 Courses- £38.95pp

(Choose One Selection Only Per Course) (Minimum 10 Guests)



Celebration Party Menu

The Carvery

Menu

(Minimum 30 Guests)

STARTERS

Freshly Prepared Seasonal Soups Seasonal Vegetable, Leek & Potato or Roasted Tomato Soup, (v)

> Creamy Chicken Liver Pate Red Onion Chutney Melba Toast

Ham Hock Terrine Apple and Cider Chutney, Toasted Croute

Tomato & Mozzarella Caprese Salad Pesto Dressing & Rocket (v)

The Carvery

Home Roasted, Choose Three Meats:

Roasted Silverside of Beef, Butter Roasted Turkey, Honey Glazed Gammon or

Stuffed Loin of Pork

All Served with Yorkshire Pudding and Traditional Accompaniments, Roasted Gravy

Seasonal Vegetables, Roast and New Potatoes

Desserts

Selection of Desserts Available from the Dessert Section

3 Courses £ 28.95 - 2 Courses £24.95pp

(Choose One Selection Only Per Course)



Canapés

Miniature Beefburger, Tomato Relish Chicken Liver Pate & Cranberry Crostini Welsh Rarebit & Chutney Toast Mini Fishcake Lemon Dressing Pant-Ys-Gawn Goat's Cheese, Tomato & Basil tartlet (v) Maple Glazed Pigs in Blankets Cottage Pie Pastry Cup Mini Thai Fishcake Herb Mayonnaise Red Onion & Feta Focaccia (v) Smoked Salmon & Cream Cheese Crostini Pulled Pork Croquettes Mozzarella, Basil, Sundried Tomato Bruschetta (v) Roast Beef, Mini Yorkshire Puddings, Horseradish Dressing Vegetable Samosas (v) Onion Bhajis (v) Mini Vegetable Spring Rolls (v)

(Minimum 10 Guests)

Three Options £7.50pp-Four Options- £8.95 pp, Five Options £9.95 pp



Finger Buffet Menu A

Selection of Assorted Sandwiches Chicken Tikka Kebabs on Skewers Breaded Chicken Goujons with Sweet Chilli Sauce Onion Bhajis & Samosas (v) Homemade Sausage Rolls Gala Pie and Pickle Tandoori Spicy Chicken Drumsticks **BBQ** Chicken Wings Oriental Vegetable Spring Rolls (v) Sweet Potato Wedges (v) Garlic and Herb Potato Wedges (v) Curly Spiced fries Seasonal Fries (v) Chicken Tikka Spiced Samosa Chicken Satay with Peanut Dip Sauce Garlic Bread (v)

Select any 7 items @ £24.00 pp - Select any 10 items @ £26.00 pp.

We recommend that you cater for a minimum of 90% of your guests.

(Minimum 10 Guests)

Add A Dessert



Carved Fork Cold Buffet Menu B

(Minimum 20 Guests) Homemade Breadbasket Selection Sliced Roast Beef Horseradish Sauce Platters of Cold Honey & Mustard Baked Ham Spit Roasted Spiced Chicken Thighs Yogurt Dressing Poached Fresh Salmon, Lemon Mayonnaise Dressing Chopped House Green Salad – Potato & Chive Salad – Coleslaw Salad – Tomato Salad Med Vegetable Cous Cous Dressings and Accompaniments

Choice of Potatoes:

Buttered Mash Potato, New potatoes, Garlic & Rosemary Roast Potatoes, Fries or Jacket Potatoes

Fork Buffet £26.95pp – Fork Buffet & One Dessert £28.95

Add A Dessert



Hot Supper Buffet Menu C

(Minimum 30 Guests Apply) Served from The Carvery- All Guests Must Be Caterer For

Beef Goulash, Pearl Onions, Red wine jus, Paprika finished with Sour Cream Chicken Korma, Mild Curry with Coconut Cream & Naan Bread Homemade Classic Beef Lasagne Homemade Vegetable Lasagne (v) Chicken in A Honey & Mustard Cream Sauce Beef Stroganoff, Pork Belly, Apple & Cider Sauce Chicken Peppercorn Sauce Chicken Peppercorn Sauce Sweet and Sour Chicken Moroccan Chickpea & Vegetable Tagine, Cous Cous, Minted Yogurt (v) Fillet of Fresh Salmon, Ginger, Garlic & Soy Dressina, Stir Fried Noodles

Fillet of Fresh Salmon, Ginger, Garlic & Soy Dressing, Stir Fried Noodles Chicken Tikka Masala, Naan Bread & Yogurt Dressing Vegetable Biryani Curry, Naan Bread (v) Classic Chicken Chasseur, Garlic, tomatoes, Mushrooms, Herbs & White Wine

Choose Three Salads:

Caesar Salad Vine Tomato, Fresh Basil & Red Onion Salad Warm Green Bean, Bacon & shallot Salad, Mixed Salad Leaves Vinaigrette Moroccan Cous Cous Salad Pea, Mint & Feta Salad

Accompaniments Served with Hot Buffet Menu C

Panache of Green Vegetables, Spinach Bombay Potatoes, Pilau Rice Penne Pasta, Marinated Mushroom, Pine Nuts, Basil (v) Choice of Potatoes: Buttered Mash Potato, New potatoes, Garlic & Rosemary Roast Potatoes, Fries or Jacket Potatoes

Three Main Dishes & Two Accompaniments -£24.95 Three Main Dishes, Two Accompaniments & One Dessert - £26.95 Three Main Dishes, Three Accompaniments & Two Desserts - £27.95 (Extra Accompaniments priced @£2.50 pp) Add A Dessert



EVENING B-B-Q BUFFET

(Minimum 30 Guests Apply) Served from The Carvery (Please Choose Three Options) Cajun Pork Steaks Marinated Spicy Chicken Thighs, Lime, Garlic & Chilli 6oz Beef Burger, Melted Cheese, Relish, Tomato & Lettuce Spiced Vegetarian Burgers (v) Grilled Pork and Leek Sausage, Caramelised Onions Tandoori Drumstick with Yoghurt & Mint Dressing Grilled Mushrooms with Somerset Brie and Apple Chutney (v) Floured Baps (v)

> Served with Selection of Sides: Potato & Chive Salad Mixed Leaf Salad, Classic Coleslaw, Chips, Curly Fries or Jacket Potatoes

BBQ - £26.50 --- BBQ and One Dessert £27.50

Add A Dessert Selection of Desserts Available from the Dessert Section



HOG ROAST STYLE BUFFET

(Minimum 50 Guests Apply) Served from The Carvery Roasted Shoulder of Succulent Pork Freshly Prepared 6-hour. Crispy Crackling, Apple Compote & Herb stuffing, Caramelised Onions Floured Baps

> Served with Selection of Sides: Potato & Chive Salad Mixed Leaf Salad, Classic Coleslaw, Chips, Curly Fries or Jacket Potatoes

Hog Roast Style Buffet - £26.50pp ---Hog Roast Style Buffet and One Dessert £27.50

Add A Dessert Selection of Desserts Available from the Dessert Section



FESTIVAL FOOD

Choose a British, Spanish Classic or A Latin American alternative all designed to delight you and your guests.

(Minimum 20 Guests Apply Served from the Carvery Table)

Classic Fish & Chips £16.95pp

Served on Cones

Beer Battered Fish, Seasoned Homemade Chips, Tartar Sauce, Curry Sauce Mushy Peas

Big Pan Paella £18.95pp

Chicken and Chorizo, Paella Rice, Garlic, Peppers, Onions, Smoked Paprika, Saffron Bound with Mussels and King Prawns

Taco Bar £18.95pp

Beef Chilli, Hard Taco Shells Tortillas

Side Dishes, Iceberg Lettuce, Tomato Salsa, Shaved Onion, Fresh Coriander, Guacamole, Sour Cream, Cheese & Jalapenos

Indian Street Food £21.95pp

Tandoori Drumsticks, Marinated Chicken Tikka Kebab Served in Naan Bread

Sheesh Kebab Wrap, Minced Lamb kebabs Served in a Naan Bread,

Onion Bhaji, Chutney Tray, Mint Yogurt & Poppadum's, Masala Chips

Pizza Buffet £18.95 pp

Selection of Meat and Vegetarian Pizza, Garlic Bread Served with Fries and Dips Mixed Salad

Add A Dessert



Vegetarian Menu

Starters Wild Mushroom Soup Herb Sippets Leek & Potato Soup Hazel Nut & Chickpea Pate Carrot Ribbon Salad Quinoa & Spinach

Mains

Stuffed Baked Aubergine Moroccan Spiced Cous Cous Roasted Vegetables, Tomato Tapenade Cauliflower, Leek and Blue Cheese Risotto,

Wilted Spinach

Goat's Cheese, Spinach & Nutmeg Wellington

Port and Cranberry Sauce

Butternut Squash and Brie Risotto

Parmesan and Basil Coulis

Roasted Mediterranean Vegetable & Brie Tart

Pesto Dressing & Garlic Roasted Baby Carrots

Vegetable Korma Curry, Basmati rice,

Toasted Naan, Coriander and Mint Yogurt.

Potato Gnocchi Fricassee of Wild Mushroom

Herb and garlic flatbread

Desserts

Chocolate and Orange Tart Fruit Brochette, Dark Belgian Chocolate Fondue

Please Speak to A Member of Our Team If You Have Any Food Allergies, Intolerances or Dietary Requirements.



Vegan Menu

Starters Carrot and Coriander Soup Sautéed Wild Mushrooms Roasted Red Onions, garlic, Fine herbs Pear and Fennel Salad Caraway, Lemon Dressing Smashed Avocado Chilli Oil, Lemon and Bruschetta Vegetable Spring Rolls Sweet Chilli Dip

Mains

Spicy Vegetable Tagine, Herb Cous Cous Broccoli & Wild Mushroom Stir-fry Cashew Nuts and Black Bean Sauce Asparagus and Pea Risotto Truffle Oil Falafel Burger Toasted Bun, Red Onion, Tomato, Baby Jem Stuffed Baked Aubergine Moroccan Spiced Cous Cous Roasted Butternut Squash Stuffed Mediterranean Vegetables Leek & Cauliflower Bombay potatoes, Lentil Dahl Mushroom & Leek Lasagne Aubergine, Crushed New Potatoes, Garden Peas

Desserts

Fruit Salad, limoncello Coconut Milk Panna Cotta Fresh Berries, Strawberry Consommé Vegan Ice Cream

Please Speak to A Member of Our Team If You Have Any Food Allergies, Intolerances or Dietary Requirements.



Desserts

Baked Vanilla Cheesecake Wild Berry Compote

> Eton Mess, Wild Berry Chantilly Cream

Choux Pastry Profiteroles Toasted Almonds, Chocolate Sauce

> Warm Chocolate Brownie Pouring Cream

> > Raspberry Pavlova Raspberry Coulis

Apple and Pear Crumble Vanilla Custard

> Glazed Lemon Tart Raspberry Compote

Lemon Panna Cotta Almond Tuille

White Chocolate and Apricot Bread and Butter Pudding Caramel Sauce

> Crème Brũlée Raspberry Compote

Classic Tiramisu

@£5.95pp

(Choose One Dessert)

Platters of Assorted Farmhouse Welsh Cheeses

Selection Welsh Cheese, Chutneys, Grapes & Assorted Crackers @ £7.50 per person



Evening Light Bites

Classic Bacon or Pork Sausage, Floured Bun, Potato Wedges Hot Pork Rolls, Stuffing Apple Sauce, Potato Wedges Hot Beef Baps with Horseradish, Potato Wedges Mini Fish & Chips Served in Cones Chicken Goujons & Chips Served in Cones £8.50pp

> (Choose One Selection Only Per Course) (Minimum 20 Guests)

Something Sweet

Heart Shaped Welsh Cakes Strawberry & Vanilla Cream Shortbread Chef's Homemade Cookies Chocolate Dipped Strawberries Mini Macaroon Strawberry & Cranberry Cheesecake Shot Mini Fruit Tartlets Mini Fruit Tartlets Mini Jam Doughnuts Mini Chocolate Eclairs Chocolate Brownies @ £4.50pp

ALLERGEN INFORMATION

Please Speak to A Member Of our Team If You Have Any Food Allergies, Intolerances or Dietary Requirements. We Cannot Guarantee Our Produce Is 100% Free from Allergens/Intolerance

