



The Diplomat Hotel
— Restaurant and Spa —

FUNCTION MENUS

2025

MENU SELECTIONS

Celebrations, Birthdays, Christenings,

Private Parties & Occasions





Thank You

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 Planning a Special Occasion, A Wedding, Birthday Celebration, Charity Event, School Prom, 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.

May we take this opportunity to thank you for considering The Diplomat Hotel for your forthcoming event.

This pack includes a superb selection of dishes created by our Team of Chef's. We have a flexible approach, allowing you to create your own three, four or five course menus. In addition, you will find our buffet selection, drinks options and packages and all those little extras you will need to know about.

Our managers are a team of highly trained professionals who will be happy to guide you through the planning of your catering requirements. With many years' experiences organising lunches, dinners and parties, we will ensure your event is the very best.

The menus we offer vary based on the size of your party, so we have detailed how this works below

Smaller Parties

For smaller parties we would recommend that you choose from; A Set Menu where you select one option for each course that is the same for all your guests. This is chosen from our seasonal menus detailed on the following pages.

Larger Parties

For larger parties we would recommend that you choose from;

A Set Menu where you select one option for each course that is the same for all your guests. This is chosen from our full selection menu detailed on the following pages.

You may choose to select two choices per course at A Supplement of £5.00 per person.

We require a full pre-order from all your guests 14 days prior to the date of your event. Your dishes are still selected from the full menu selection on the following pages.

100% of your guests must be catered for when selecting a buffet. Please note that some buffets do have a minimum number.

In all cases, alternatives can be selected for special dietary requirements. The events team are also happy to discuss bespoke menus and packages if there was something very specific you had in mind, so please do not hesitate to contact them about this.

The Diplomat Hotel

Restaurant & Spa

Llanelli, Carmarthenshire

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Tel: 01554 756156

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Canapes

Why not offer your guests something to nibble whilst they are mingling on arrival.
We have a delectable selection of canapés for you to choose from.

Choice of Three £7.55 per person Choice of 4 £8.95 per person Choice of 6 £11.50 per person
(Minimum 10 Guests)

Mini Vegetable Spring Rolls(v)
Miniature Beefburger, Tomato Relish
Smoked Salmon & Cream Cheese Crostini
Roast Beef, Mini Yorkshire Puddings, Horseradish Dressing
Mozzarella, Basil Sundried Tomato Crostini (v)
Sweet Potato Falafel with Chilli Jam (v)
Onion Bhajis (v)
Spinach & Ricotta Arancini (V)
Chicken Liver Pate & Cranberry Crostini
Welsh Rarebit & Chutney Toast
Mini Fishcake Lemon Dressing
Red Onion & Feta Focaccia (v)
Pulled Pork Croquettes
Vegetable Samosas (v)

The Option for Canapes is exclusively available with the rental of the Carlton Suite

Arrival Drinks

If you would prefer a little more bespoke than our drinks packages, then you can create your own by selecting your choice of drinks for your event.

Bucks Fizz - £8.50 per glass	Bottled Beers & Ciders - from £4.55 per bottle
Pimm's No.1 & Lemonade - £6.95 per glass	Cocktails - from £9.95 per glass
Prosecco - £8.50 per glass	Non-Alcoholic Fruit Punch - £3.25 per glass
Prosecco Cocktail - Kir Royal or Bellini - £9.50 per glass	Elderflower Presse - £2.75 per glass
Mini Bottle of Prosecco - £9.50 per bottle	Fresh Orange Juice - £4.00 per glass
House Champagne - £10.75 per glass	Fruit Shoot - £2.50 per bottle

Wine List

Our extensive wine list is made up of a collection from around the world.
If you would like something more specific for your party, please feel free to discuss this with our events team who will be able to supply a copy of our current full wine list.

Corkage Charge

Should You Wish to Supply Your Own Refreshments, Corkage Charges Will Apply



CELEBRATIONS MENU

Two Courses £28.50 (Main & Dessert)

Three Course £36.50 per person

STARTER

Freshly Prepared Seasonal Soups

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

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)

MAIN COURSES

Supreme of Chicken

Wrapped in Bacon, Sage & Onion Stuffing Red Wine, Garlic & Oregano Sauce

Pan Seared Salmon Fillet

Buttered Greens & Hollandaise sauce

Roasted Loin of Welsh Pork

Crackling, Sage & Onion Stuffing, Pan Gravy

Braised Leek, Onion, and Brie Parcel (v)

All Main Courses are served with Potato Gratin, Rosemary Scented & Thyme Glazed Carrots & Garden Greens unless stated otherwise

DESSERTS

Blackberry & Apple Pie

Warm Custard

Profiteroles, Chantilly Cream

Warm Chocolate Sauce

Baked Vanilla Cheesecake

Wild Berry Compote

Sticky Toffee Pudding

Caramel Sauce & Vanilla Bean Ice Cream

A full pre-order will be required 14 days before your event.

(Minimum 10 Guests)

(Choose One Selection Only Per Course)



CELEBRATION CARVERY MENU

Two Courses £ 28.50 (Carvery & Dessert)

Three Courses £36.50 per person

(Minimum 30 Guests)

THE CARVERY

Menu

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, Selection Roasts, 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

Blackberry & Apple Pie

Warm Custard

Profiteroles, Chantilly Cream

Warm Chocolate Sauce

Baked Vanilla Cheesecake

Wild Berry Compote

Sticky Toffee Pudding

Caramel Sauce & Vanilla Bean Ice Cream

A full pre-order will be required 14 days before your event.

(Choose One Selection Only Per Course)

Coffee & Tea (Extra)



SAMPLE MENUS

MENU A

STARTERS

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

Classic Prawn Cocktail
Baby Jem, Marie Rose Sauce & Granary Bread

MAIN COURSES

"Roast Beef Diplomat" Yorkshire Pudding
Herb Roasted Potatoes & Gravy

12 Hr Braised Lamb Shank
Pomme Purée, Bacon Crisp, Red Wine, Rosemary &
Mint Gravy

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

Butternut Squash, Ricotta & Spinach
Lasagne (v)

All Main Courses are served with Potato Gratin,
Rosemary Scented & Thyme Glazed Carrots &
Garden Greens unless stated otherwise.

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 Tea/Coffee & Mints

3 COURSES- £32.95 PER PERSON

MENU B

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

MAIN COURSES

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 Brûlée
Shortbread Fresh Raspberries

Welsh Cheese Selection and Biscuits

Fresh Filter Tea/ Coffee Chocolate Mints

4 COURSES- £42.95 PER PERSON

(Choose One Selection Only Per Course)



SORBET COURSE

A Sorbet Course Allows your guests to cleanse the palate before their next course. Please pick one of the following selections for all guests.

Choice of One of the following -
Champagne, Raspberry, Lemon, or Mango

All £4.50



VEGETARIAN & VEGAN DISHES

Baked Aubergine Stack
Goats Cheese & Red Peppers, Chutney

Chestnut Mushroom Strudel
Creamed Leeks & Parsley Sauce

Cauliflower, Leek, & Blue Cheese Risotto
Wilted Spinach

Roasted Mediterranean Vegetable & Brie Tart
Pesto Dressing & Garlic Roasted Baby Carrots

Vegetable Korma Curry, Basmati rice.
Toasted Naan, Coriander and Mint Yogurt.

The number of vegetarian/vegan guests must be advised at the time of confirming final numbers. Should any of your guests have any other special dietary requirements, these should also be advised at this time so adjustments can be made to the menu where necessary.



CHEESE & BISCUITS

Platters of Assorted Farmhouse Welsh Cheeses

A Delicious Cheese Course is the perfect way to end your meal, and if you think adding a full extra course might be too much for your guests you can always choose a table platter instead.

All Served with Biscuits, Fruit Chutney
Individual Plate (Per Person) £8.50
Sharing Platter (Per Table of 10) £100.00

COFFEE

Tea/Coffee & Mints £3.50

Petit Fours £1.50



CHILDREN'S MENU

Children can form a very special part of your celebrations, so we have created a menu especially for them.

Please select the same item per course for all children under the age of 12 from our Children's Menu below.

Younger children with a bigger appetite can have a child's portion of the adult meal.

Children Aged 13 and above are charged as adults.

(Under 2 years eat free)

Starters

Pearls of Melon

Mini Prawn Cocktail

Cheesy Garlic Bread

Homemade Soup of the Day

Main Course

Fish Fingers

Breaded Chicken Goujons

Sausage, Mash and Gravy

Cheese and Tomato Pizza Slice

Pasta & Tomato Sauce

All Served with Garden Peas, Chips & Tomato Sauce

Desserts

Selection of Ice Creams

Fresh Fruit

Chocolate Brownie Vanilla Ice Cream

Selection of Soft Juices available for Children

Children's Menu - £18.95 per person



BUFFET MENUS

If you would prefer a less formal occasion rather than a sit-down meal, we have a range of buffet menu options for you to choose from, so simply select the style that suits you.

All buffet menus are priced per person, and we ask that you cater for 100% of the guests attending your function.

BUFFET B1

Selection of Assorted Sandwiches & Wraps

Chicken Tikka Kebabs on Skewers

Breaded Chicken Goujons with Sweet Chilli Sauce

Onion Bhajis (v)

Homemade Sausage Rolls

Corned beef Croquettes

Hock Filled Pasties

Crisps

Fish Fingers Tartar Sauce

Vegetable Samosa's

Gala Pie and Pickle

Tandoori Spicy Chicken Drumsticks

BBQ Chicken Wings

Oriental Vegetable Spring Rolls (v)

Curly Spiced fries

Chicken Tikka Spiced Samosa

Chicken Satay with Peanut Dip Sauce

Garlic Bread (v)

5 ITEMS @£16.95PP - 7 ITEMS @ £21.95 PP - 10 ITEMS @ £24.95 PP.
(Minimum 20 Guests)

EXTRAS

Items to add to the above buffets, priced per person

French Fries £2.75pp, Sweet Potato Wedges (v) Garlic and Herb Potato Wedges (v)

Samosas, Hot Sausage rolls £2.30pp

Nachos £4.50pp

House Green Salads Bowl (Approximately 10 portions) £15.00

Assortment of Miniature Cakes £3.50



HOT BUFFET B2

(Minimum 30 Guests Apply)

Served from The Carvery- All Guests Must Be Caterer For

Hot Supper Buffet

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

Pork Belly, Apple & Cider Sauce

Chicken Peppercorn Sauce

Chilli Con Carne

Moroccan Chickpea & Vegetable Tagine, Cous Cous, Minted Yogurt (v)

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

Choose One Choice of Potatoes:

Buttered Mash Potato, New Potatoes, Garlic & Rosemary Roast Potatoes,

Fries or Jacket Potatoes

Accompaniments Served with Hot Supper Buffet B3

Panache of Green Vegetables, Spinach Bombay Potatoes,

Pilau Rice Penne Pasta, Marinated Mushroom, Pine Nuts, Basil (v)

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

Selection of Desserts Available from the Dessert Section



BUFFET B3

(Minimum 50 Guests Apply)

Served from The Carvery- All Guests Must Be Caterer For

Carved Fork Buffet

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

Choose Two Choices of Potatoes:

Buttered Mash Potato, New potatoes, Garlic & Rosemary Roast Potatoes,

Fries or Jacket Potatoes

Fork Buffet £28.95pp – Fork Buffet & One Dessert £32.95pp



FESTIVAL FOOD

Evening B-B-Q Buffet

(Minimum 50 Guests Apply)

Served from The Carvery- All Guests Must Be Catered For

(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
Yoghurt & Mint Dressing

Served with Selection of Sides:

Potato & Chive Salad - Mixed Leaf Salad - Classic Coleslaw,
Chips- Curly Fries or Jacket Potatoes

BBQ - £24.50 pp---

BBQ and One Dessert £28.95 pp

Hog Roast Style Buffet

(Minimum 50 Guests Apply)

Served from The Carvery- All Guests Must Be Catered For

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

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

Hog Roast Style Buffet - £24.50pp ---

Hog Roast Style Buffet and One Dessert £28.95pp



FESTIVAL FOOD

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

(Minimum 50 Guests Apply- Served from the Carvery Table)

Classic Fish & Chips £18.95pp

Battered Fish Goujons, 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

Additional Buffet Items

Additional items may be added to your chosen buffet at an additional cost per head. These prices are only available when being added to one of our existing buffet options.

Potato Wedges £2.95

Jacket Potatoes & Butter £2.95

Salads - Mixed Leaf, Pasta, Coleslaw & Potato Salad £2.95 (each)

Crudities & Dips £2.95

Garlic Bread Slices £2.95

These additional items are not available for interchanging with our current buffet menus.

Add A Dessert

Selection of Desserts Available from the Dessert Section





SOMETHING SWEET

Buffet Desserts

If you are looking to add a touch of something sweet, you can add desserts to any of the above buffets.

Choose Two of the following options.

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 Jam Doughnuts - Mini Chocolate

Eclairs

Chocolate Brownies

@ £5.50pp

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

Room Hire Charges

Depending on the size of your function your preference of function suite and menu choice a room hire charge will be applied to your booking.

Included in the charge will be the following.

Event Planning and event host on the day of your function.

Use of our Cake Stand & Knife.

White linen tablecloths and napkins.

Table number stands (if required)

Full use of our landscaped gardens for photographs

Booking Information

To make a function booking please contact our events team by calling us on 01554 756156 or by emailing events@diplomat-hotel-wales.com

We can hold a date provisionally for up to 14 days, after this a non-refundable deposit is required to secure your booking.

The deposit amount will be the room hire charge and this will vary depending on the size of your function.

At the time of booking, we will require your approximate timings for your event.

Please advise of your menu choice as soon as you have decided.

If you are offering your guests a choice menu please advise us the options in advance, we will happily design you a menu without prices to share with your guests and a pre order template.

A minimum of two weeks before your event, we will require final details.

This includes confirmed timings, your seating plan and full pre-order (If required).

After we have received your final details, we will send you an updated function schedule for you to approve.

At this point final payment is required for all pre-booked item