



POMMES...

POMMES also offers a complete on site chef service to cater for all your party needs during your stay at Cefnmeurig from canapés to celebration dinners or if you just want an evening off from the kitchen. Please see the sample menus for more information.

If you have any specific requests we would be delighted to discuss this with you.

Sample Menu Options for £20 per Person

Country Terrine with Homemade Fruit Chutney and Toast

Viennese Roulade (A Savoury Sponge Roll filled with Curd Cheese and Black Forest Ham or Vegetarian Option of Curd Cheese and Avocado)

Wild Mushrooms en Gelee (Wild Mushrooms set in a Sherry Jelly with a Cream and Piquant Sauce)

Fillets of Fresh Plaice Stuffed with Spicy Prawns

Poached Chicken Breasts with a Cheese and Asparagus Sauce

Hereford Pork (Tenderloin of Pork Glazed with a Cider Cream Sauce and Sage Filled Apples)

Vegetarian Moussaka with a Ricotta Topping

Caramelised Balsamic Red Onion Tarts with Goats' Cheese

All Main Courses will be Served with a Selection of Fresh Seasonal Vegetables or Freshly Prepared Salads

An Individual Crisp Ginger Pastry Case filled with a Rich Lime Cream

Bitter Chocolate Buttermilk Cake

Fresh Seasonal Fruit Salad

Fresh Fairtrade Coffee and Homemade Chocolates

Self-Catering for Softies



west wales holidays

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Sample Menu Options for £25 per Person

Borsch Served with Homemade Rye Bread

Pate of Local Smoked Trout with Horseradish Cream and Oat Bread

Glamorgan Sausages with a Wild Mushroom Sauce

Undyed Smoked Haddock on a Bed of Spinach Topped with a Free Range Poached Egg and Served with Butter Cream Sauce

Poached Chicken Breasts with a Cheese and Asparagus Sauce

China Cola (Welsh Lamb with Braised Cucumber and Green Peas in a White Wine Sauce)

Roasted Butternut Squash with a three cheese and herb filling

Savoury Bread and Butter Pudding

All Main Courses will be Served with a Selection of Fresh Seasonal Vegetables or Freshly Prepared Salads

Hazelnut Meringue with a Mocha Cream

Shoo Fly Pie (A Deep Southern Twist on the Traditional Treacle Tart)

Carrot and Cinnamon Torte

Fresh Fairtrade Coffee and Homemade Chocolates

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Sample Menu Options for £30 per Person

Free Range Chicken and Duck Egg Mousse with Danish Caviar and a Bloody Mary Sauce Served with Homemade Rye Bread

Terrine of Fresh and Smoked Salmon with Welsh Oatcakes

Carmarthen Ham with a Welsh Cheese and Quince Cheese Mousse Served with Welsh Barley Bread

Trout au Chemise (Local Trout filled with Mushrooms Wrapped in a Welsh Pancake and Scattered with Toasted Almonds)

Poached Guinea Fowl with a Redcurrant Sauce

Seared Fillet of Welsh Black Beef with Wellington Tartlets (A Homemade puff pastry case filled with Foie Gras and Wild Mushrooms with Cream and Brandy)

Leek Risotto

Wild Mushroom and Artichoke en Crouete

All Main Courses will be Served with a Selection of Fresh Seasonal Vegetables or Freshly Prepared Salads

Gooseberry and Elderflower Mousse

Chocolate Cream Tart

Rhubarb and Angelica Fool

Fresh Fairtrade Coffee and Homemade Chocolates