



Colin Gray
EVENTS & CATERING

Choosing Colin Gray Events and Catering (previously Capital Cuisine) for your special event is already a sign of good taste, we would like to compliment this with amazing contemporary Welsh food and beverages cooked and presented in modern styles in Castles, museums, stately homes, marquees and any other location in Wales and beyond.

We specialise in award winning food and drink from Wales, we have taken these ingredients and incorporated them into menus which allow the quality of the ingredients to shine through – ‘great food - as it should be’.

If you have specific food and beverage requirements we are experts in replicating your ideas into bespoke menus, matching food with great wines from across the globe. From breakfast meetings, business lunches, conferences, awards dinners, weddings and a host of other exciting reasons to celebrate, we have the solution.

Put your trust in Colin Gray Catering and Events and have a truly memorable experience for all the right reasons!

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EVENTS & CATERING



Breakfast

Breakfast meetings are an ideal way of getting your message across before the day starts in earnest, combining great venues with an imaginative and creative breakfast offer you will be sure of maintaining your guest's attention and creating a memorable event.



Breakfast Menus

Option 1 Breakfast Canapés

Laverbread oatcakes topped with poached quail's eggs and hollandaise

Mini bagels filled with smoked salmon and cream cheese

Breakfast brochettes – sausage, bacon, mushrooms, cherry tomatoes, lambs kidney

Mini Croissants filled with Ham and Cheese

Mini Eggs Benedict - toasted muffin with smoked ham, quail's egg and lemon scented hollandaise

Salmon kedgeree in a crispy pastry case

Black Pudding, mini fried egg and crispy bacon pancetta with cherry tomato chutney

Sun-blush tomato and chive scrambled egg served on toasted brioche (V)

Mini Canadian pancakes with whipped butter and maple syrup

Homemade porridge with fresh fruit served in a silver spoon

Served with freshly squeezed orange juice, Welsh Brew tea and Fair Trade coffee

Price for 4 items
£1.65 per additional item

£10.50
per head

Prices shown do not include VAT

Option 2 Plated Options

Full Welsh Breakfast dry cured back bacon, pork & leek sausage, sautéed mushrooms, grilled tomatoes, Birchgrove eggs, laverbread oatcakes; Served with freshly squeezed orange juice, Welsh brew tea, Fair Trade coffee, toast and Hollybush butter **£12.50**

Eggs Benedict 2 poached Birchgrove eggs on toasted muffins with Celtic Cuisine honey roast ham and hollandaise; Served with freshly squeezed orange juice, Welsh brew tea, Fair Trade coffee **£7.95**

Continental Breakfast baskets of freshly baked mini croissants, brioche and Danish pastries served with Hollybush butter and Welsh Lady preserves, freshly squeezed orange juice, Welsh brew tea, Fair Trade coffee **£9.95**
(Available as buffet service)

Option 3 Hand-Held Breakfast Snacks

Dry cured back bacon or pork & leek sausage in our special sour dough bun with a selection of traditional sauces and chutneys, served with freshly squeezed orange juice, Welsh brew tea, Fair Trade coffee **£6.95**

Croissants filled with Celtic Pride honey roast ham or sautéed mushrooms and cheese béchamel, served with freshly squeezed orange juice, Welsh brew tea, Fair Trade coffee **£6.95**

Smoked salmon and cream cheese bagel, served with freshly squeezed orange juice, Welsh brew tea, Fair Trade coffee **£7.95**

(V) = vegetarian option

Option 4 Hot Breakfast Buffet

Served from small bowls/ramequins or crusty rolls

Pork & leek sausages wrapped in bacon with scrambled eggs, grilled tomatoes and sautéed mushrooms

Hash brown with scrambled eggs, sautéed mushrooms and grilled tomatoes (V)

Kedgeree with smoked haddock, smoked salmon, quail's eggs topped with crispy onions and cumin yoghurt

Poached egg with creamed spinach on toasted muffin with or without (V) crisp Carmarthen ham

Laverbread oatcakes with laverbread, bacon and Penclawdd cockles

Served with freshly squeezed orange juice, Welsh Brew tea and Fair Trade coffee

Price for 2 items
£2.50 per additional item

£12
per head

Option 5 Full Continental Breakfast Buffet

Baskets of freshly baked mini croissants, Danish pastries, muffins and continental breads

Freshly squeezed orange juice, tomato juice, apple juice

Rachel's yoghurt with berry compote and Oats so simple granola

Selection of cold meats and cheeses

Fresh fruit salad

Welsh brew tea, Fair Trade coffee

£12.50
per head

Minimum of 30 people or enquire about our sliding scale for smaller numbers.

Add a glass of Champagne to any of the above for just £6.50 per head

Breakfast canapés, breakfast buffet stalls, plated full breakfasts and Champagne breakfasts are all possible.



Finger Buffets

Option 1

£8
per head

'Real' crisps, vegetable crudities and dips

Freshly baked mini sausage rolls, mustard mayo

Assorted sandwiches on granary, ciabatta and wraps

Honey roast ham & red onion mini quiche

A selection of afternoon tea cakes for an additional
£1.95 per person

Option 2

£9
per head

Spicy chicken wings, sweet chilli dip

Mini pork pies, mustard mayo

Assorted sandwiches on granary, ciabatta and wraps

Assorted mini quiche:
Perl Las and broccoli, honey roast ham & red onion

A selection of afternoon tea cakes for an additional
£1.95 per person

Option 3

£11
per head

Crushed new potato, Old Shire Cheddar and garlic butter tarte

Mixed open sandwiches on Ciabatta:
Perl Wen (Brie), grapes, pesto and rocket; smoked salmon and cream
cheese & chive; chicken Caesar

Vegetable samosas and onion bhajis with raita dip

Gala pie with piccalilli

A selection of afternoon tea cakes for an additional
£1.95 per person

Option 4

£12.50
per head

Chicken satay with peanut dip

Bruschetta of home cured salmon, dill and mustard mayo

Mixed wraps and open sandwiches on Ciabatta:
Perl Wen (Brie), grapes, pesto and rocket; smoked salmon and
cream cheese & chive; chicken Caesar; hummus, roasted
vegetables and pesto

Assorted mini tartelettes:
Slow roasted tomato and basil, crab and sweet corn

Lamb samosas, raita dip

Thai fishcakes with sweet chilli dip

A selection of afternoon tea cakes for an additional
£1.95 per person

Option 5

£15
per head

Duck pancakes with hoi sin dip

Sesame and honey coated spicy pork balls

Mini seafood quiche

Home cured pastrami salmon on sashimi rice, wasabi dip

Teriyaki chicken skewers

Mini corned beef patties

Mixed wraps and open sandwiches on Ciabatta:
Perl Wen (Brie), grapes, pesto and rocket; smoked salmon and
cream cheese & chive; chicken Caesar; hummus, roasted
vegetables and pesto

Selection of afternoon tea cakes:
Mini Welshcakes, Bara brith, éclairs, Gower Cottage brownies

Orange juice, Brecon Carreg mineral water

Minimum of 30 people or enquire about our sliding scale
for smaller numbers.

Prices shown do not include VAT

Finger Buffets

Our range of finger buffets encompass all budgets and
are an ideal lunch option for conferences or meetings.

Cold Fork Buffets

More substantial than our finger buffet range, cold fork buffets can be provided for stand up or formal sit down events day or night.

Cold Fork Buffets

£22.50
per head

Cold Fork Buffet - choose 4

Ham hock and parsley terrine with piccalilli

Chicken, pork and wild mushroom terrine, apricot chutney

Salmon, lobster and dill terrine, tomato and red pepper chilli jam

Individual seafood and broccoli quiche

Slow roasted tomato and basil tarte

Celtic Cuisine honey roast ham and sesame coated chicken pieces

Celtic pride teriyaki beef cucumber cups

Asian glazed salmon with ginger and coriander noodles in bamboo boat

Perl Wen, sun blushed tomato and olive skewers, pesto dressing

Salads - choose 4

Spiced cous cous with apricots and almonds

Roasted sweet potato with wasabi mayo

Tomato, mozzarella and basil

Broccoli, Puy lentils, lemon and new potato

Marinated cucumber and dill

Continental coleslaw with sunflower seeds

Carrot and raisin

New potato and chive

Mixed salad – leaves, tomatoes, cucumber, spring onion, boiled eggs

Mixed beans, celery and peppers

Desserts - choose 2

Gateaux Opera

Sacher Torte; Strawberry and white chocolate torte

Pear and almond tarte; spiced apple tarte

Mango and passion fruit cheesecakes

Mixed berry cheesecakes

Fresh red fruit salad

Fresh tropical salad

Lemon tarte

Lemon ricotta cake

Eton mess

Includes crockery, cutlery and tablecloths.

Minimum of 30 people or enquire about our sliding scale for smaller numbers.

All served with freshly baked continental bread selection and Hollybush butter, assorted dressings, chutneys and sauces

Prices shown do not include VAT



Hot Fork Buffets

Hot dishes served from hot chafing dishes to guests at stand up or sit down events, day or night. A great choice for evening wedding parties and other celebrations.

Hot Fork Buffets

Hot Fork Buffet - choose 2 or 3 items

Welsh Lamb Tagine
Shoulder of Welsh Lamb cooked with cinnamon, honey and apricots

Seafood Cawl
Salmon, Mussels, cockles, prawns and smoked haddock cooked with leeks, broccoli, new potatoes and a creamy fish sauce

Chicken with smoked bacon and leeks in a creamy Gorwydd Caerphilly cheese sauce

Penne pasta with pesto, sun blushed tomatoes, pine nuts and mozzarella

Chicken Korma, mango chutney, popadoms

Welsh Beef Stroganoff, cooked with mushrooms, cream and brandy

Welsh pedigree pork fillet with red peppers in a spicy paprika and garlic cream sauce

Stir fried Teriyaki Welsh beef with bean sprouts and pak choi

Blanquette of Welsh Lamb with button mushrooms, leeks and asparagus

All the above served with either spiced cous cous, pilau rice or new potatoes and a selection of 3 salads from the cold fork buffet selector, freshly baked continental bread selection and Hollybush butter.

2 choices of main course dishes

£16.95
per head

3 choices of main course dishes

£19.95
per head

Add buffet
desserts from
the cold buffet
selector
£4.50 per head

Add tea, coffee,
orange juice or
Brecon Carreg
mineral water
£2 per head

Minimum of 30 people or enquire about our sliding scale for smaller numbers.

When ordering a hot fork buffet for your wedding or other VIP event, please add a £4.50 per head supplement for table lay-up, which includes table linen, linen napkins, cruet sets and staffing to lay up cutlery etc. Glassware is supplied free of charge when ordering beverages from us, alternatively a corkage charge will apply, please enquire when booking.

Standard price does not include table linen but does include crockery, cutlery and best quality disposable napkins. Staffing is additional depending on numbers of guests, event timing(s) and beverage choices, please enquire on booking.

Prices shown do not include VAT

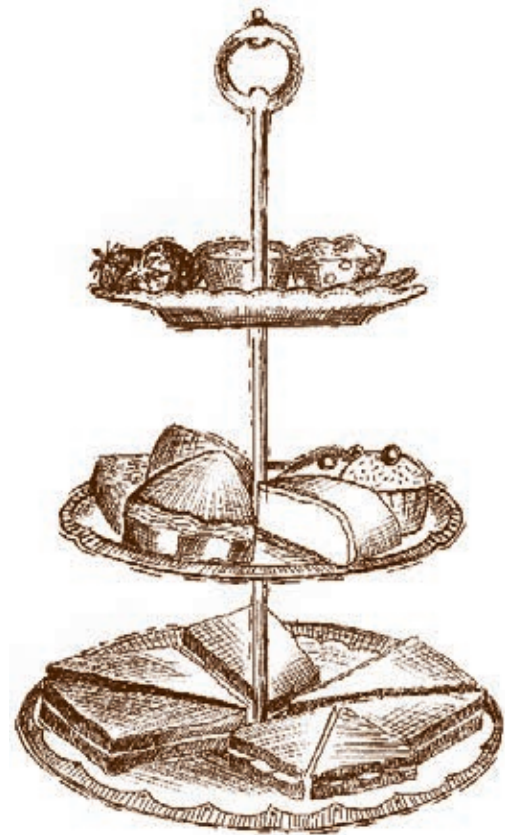


Afternoon Tea

£15
per head

Parmesan shortbread with creamed Pantysgawn goat's cheese, beetroot relish

Black olive and tomatade cheese straws, Perl Las dip



Mixed mini sandwiches* - choose 4

Free range egg and cress

Poached salmon and cucumber

Celtic cuisine honey roast ham and mustard mayo

Roast chicken in lightly curried mayo, mango chutney

Hummus with roasted vegetables and baby spinach

Pastrami, dill pickles and mustard mayo

Chicken caesar and smoked bacon

Crayfish, lemon mayo and rocket

*All sandwiches available on granary or mighty white

Mixed afternoon fancies - choose 4

Mini welshcakes

Mini scones, Welsh Lady preserves, clotted cream

Gower Cottage brownie fingers

Buttered Bara Brith

Clams sticky almond cake

Fresh strawberry tartelettes, crème chiboust

Mini chocolate éclairs

Mini apple and cream turnovers

Beverages

Welsh Brew tea, fruit infusions, Fair Trade coffee

Presented on classic vintage afternoon tea stands or for a more modern contemporary feel choose Welsh slate, glass platters or white china.

*Minimum of 30 people or enquire about our sliding scale for smaller numbers

Prices shown do not include VAT

Afternoon Tea

Relax and unwind with our traditional afternoon tea, make it as traditional as you like with tea stands and fancy cakes.



Bowl Food

Cold

Seared Tuna Sashimi Salad (Seared fresh Tuna loin on mixed leaves with Enoli mushrooms and wasabi dressing) **£4.50**

Spring Sushi Bowl (Sashimi rice topped with cooked prawns, Shitake mushrooms, snow peas, sesame seeds and cod fillet) **£4**

Spring Sushi Bowl (Sashimi rice topped with fresh (raw) sashimi salmon, tuna, prawns (cooked) and squid - all subject to availability) **£4.50**

Seared Chicken Caesar (Seared free range chicken breast on Romaine lettuce, Caesar sauce, Llanboidy shavings and garlic croutons) **£3.95**

Penne pasta with pesto sun blushed tomatoes, mozzarella, basil and black olives **£3.50**

Oriental style Welsh beef with snow peas, bean sprouts and sesame seeds **£4.50**

Teriyaki Salmon with sesame noodles and stir-fried Pak choi (can be served hot) **£4.50**

Tuna Nicoise Salad (Fresh seared Tuna loin with French beans, cherry tomatoes, new potatoes, boiled free range eggs, black olives and garlic dressing) **£4.50**

Greek Salad (Feta cheese, cucumber, olives, tomatoes, flat leaf parsley, peppers and red onion) **£3.50**

Hot

Fish and chips (Spiced overn baked potato wedges with goujons of battered cod fillet, served in small paper cones) **£3.95**

Welsh Lamb Tagine (Rump of lamb cooked with apricots, cinnamon, garlic, onions, dates and almonds - served with spiced cous cous) **£4.50**

Welsh Seafood Cawl (A soup/stew of fresh local seafood and shellfish with broccoli, leeks and potatoes) **£4.50**

Sausage and Mash (Mini sausage with spring onion mash and a caramelised onion gravy) **£3.50**

Lamb Cawl (Welsh Lamb cooked with leeks and potatoes) **£3.95**

Stir-fried vegetables with oyster sauce on glass noodles **£3.50**

Chicken Korma on Pilau rice and mini popadoms **£3.50**

Paella (with Welsh seafood, chicken and saffron) **£4.50**

Shepherds Pie (Served in its own ramequin, Welsh Lamb topped with cheesy mash) **£3.95**

Sweet

Elderflower Panna Cotta (served in bowls with berry compote) **£2.50**

Mango and Passion Fruit Cheesecake (Pantysgawn Goats cheese cheesecake in shot glass) **£2.50**

Merlin Liqueur Cheesecake (served in shot glasses topped with chocolate sauce) **£2.50**

Double Chocolate mousse (Rich white and dark chocolate mousses with chocolate chips, topped with crème Fraiche) **£2.50**

Sherry Trifle (Layers of raspberry jelly, custard and fresh cream) **£2.50**

Cappuccino Surprise (Chocolate mousse, espresso shot of hot coffee, topped with whipped cream and cocoa) **£2.95**

Minimum of 30 people or enquire about our sliding scale for smaller numbers.

When choosing the bowl food option for your event we suggest a minimum of 4 choices. Each guest will receive one of each choice, usually staggered over a period of time then ultimately finished off with a dessert choice. Staffing is calculated extra and will depend on number of guests, event timing(s) and beverage choices, please enquire on booking.

Prices shown do not include VAT

Bowl Food

Bowl Food is THE next big thing!

A range of high quality starters, soups, fish dishes, main courses and desserts served in small bowls or other small containers, to be eaten standing up with small forks, spoons, chopsticks or fingers..





Special Occasion Menus

Canapés

Hot Canapés

Assorted soup shots with long cheese straws

Ras el-hanout spiced Welsh lamb in sesame filo, red pepper chilli jam

St Fagans pork sausage, creamed shallot scented potato, onion gravy

Shepherd's pie – slow braised Welsh lamb shoulder with fluffy potato gratin

Laverbread, bacon and Colliers Cheddar tartelettes

Mini fish & chips – mini cones of tempura battered sustainable 'catch', chips and tartare sauce

Seared scallops, cauliflower puree, raisin and caper dressing

Cold Canapés

Pressed Halen Môn cured salmon on sashimi rice, wasabi dip and pickled ginger

Chicken liver parfait, spiced pear chutney, toasted brioche

Iced tomato and red pepper Gazpacho shot, parmesan tuille

Beetroot tarte tatin, Perl Las and balsamic

Black Mountain smoked duck, mooli, Rachel's ginger yoghurt, shiso cress in a crisp cornet

Beetroot macaroons with creamed Cothi Valley goat's cheese

'Scotch' quail's egg with homemade salad cream

Potted 'Claws' crab with lemon and mace on Melba toast with rocket cress

Parmesan shortbread with Pantysgawn goat's cheese mousse, beetroot relish

£9
per head

for 3 choices

£11.50
per head

for 5 choices

£10.50
per head

for 4 choices

£13
per head

for 6 choices

Canapés are 2-3 pieces per choice per person and we would recommend 3 choices before dinner or 5 choices for a stand-alone canapé reception

Minimum of 30 people or enquire about our sliding scale for smaller numbers
Prices shown do not include VAT

Formal sit down lunches and dinners for any occasion can all be accommodated at any of our superb venues, amazing Welsh produce cooked and served in a modern contemporary style to compliment your occasion. Simply choose each course for your guests, add wine and you have all you need.



Starters

Selection A

£6.50
per head

Ham Hock & parsley terrine, piccalilli salsa, pickled vegetable salad, walnut bread

Spiced parsnip soup finished with fresh cream and cumin spiced parsnip crisps (V)

Pantysgawn goats cheese Panna Cotta, Sicilian caponata, red pepper puree, basil cress (V)

Iced Stubbins vine tomato soup, 'Claws' crab, parmesan frico

Pan fried Pembrokeshire mackerel on crushed Pembrokeshire new potatoes (when in season), mustard butter, baby broad beans and shrimps

Selection B

£7.75
per head

Salmon three ways – Beetroot gravadlax with Halen Môn pure sea salt, tartare with lemon crème fraiche, capers and shallots, Tataki with sashimi rice salad, lemon oil, aged balsamic glaze

Tortellini of asparagus and pecorino, date and orange puree, toasted almonds, shitakes, lemon butter foam (V)

Black Mountain smoked duck salad, chilli roasted squash, green beans, caramelised pecans, curry oil

Cothi Valley goat's cheese mousse, parmesan shortbread, poached conference pear, candied walnuts, honey & port reduction (V)

Selection C

£8.75
per head

Smoked salmon, lobster and dill terrine, lemon puree, horseradish crème fraiche, tomato & chilli jam

Seared scallops, caramelised cauliflower puree, raisin, caper and pancetta dressing

Tuna 'Tataki' with crisp Asian vegetable salad, prawns, soy, sesame, ginger and coriander

Trealy Farm charcuterie platter, pickled vegetable salad, balsamic onions, sour dough

Mains

Selection A

£15.95
per head

Twice cooked belly of Pedigree Welsh pork glazed with 5 spice and honey, Trealy farm chorizo cassoulet, crispy pancetta, sticky braised red cabbage, 5 spice and honey jus

Halen Môn spiced and maple glazed roasted salmon, warm niçoise salad, pesto dressing

Oakland's organic chicken breast, bubble & squeak rosti, glazed baby carrots, wilted spinach, bread sauce, Madeira jus

Confit duck leg on a mixed bean cassoulet, served with a sage jus and parmesan crackling

Herb pancake filled with wild mushroom cassoulet, bubble and squeak rosti, mushroom and Madeira sauce (V)

Roast tomato tarte tatin, baba ghanoush, sweet potato fondant, arabiatta sauce (V)

Selection B

£18
per head

Sticky 6 hour braised feather blade of Celtic Pride beef, dauphinoise potatoes, sautéed savoy cabbage and bacon, its own sticky beef jus

Rump of Welsh lamb, white onion and garlic puree, sautéed wild mushrooms, wilted spinach, laverbread jus

3 pepper roast breast of duck, crisp confit duck leg pastila, apple & celeriac puree, cabbage & chestnuts, sauce poivrade

Seafood 'Cawl', Red mullet, sea bream, monkfish, mussels and prawns, baby new potatoes, baby fennel, saffron broth and aioli

Roasted butternut squash filled with sautéed mushrooms, pine nuts and sage, parmesan crisp, pesto dressing (V)

Carrot, orange and cardamom pudding, wilted pak choi, orange and cardamom reduction (V)

Selection C

£21.50
per head

Duo of Welsh Lamb - slow braised shoulder roasted best end, sesame roasted squash, baba ghanoush, pomegranate molasses, cumin jus

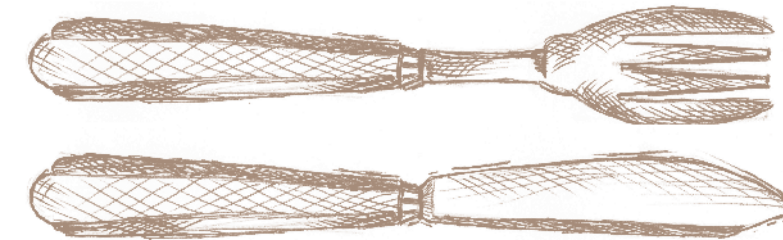
Rib eye of Celtic Pride beef, sticky beef ravioli, creamed celeriac, fondant potato, fine beans, elderberry port jus

Roasted fillet of halibut with a herb, lemon and brioche persillade, potato gnocchi, pea purée, baby summer vegetables, crisp prosciutto and sauce vierge

Loin of venison wrapped in a garlic and herb farce, served on hot and sour red cabbage with red wine and juniper jus (add £5.00 supplement)

Fillet of Welsh Black beef topped with a horseradish crust, served pink on olive oil mash, wilted spinach, rich red wine and wild mushroom jus (add £3.00 supplement)

Twice baked Cothi Valley goat's cheese soufflé, potato and onion rosti, glazed baby carrots, watercress sauce (V)



Minimum of 30 people or enquire about our sliding scale for smaller numbers
Prices shown do not include VAT



Desserts

Dessert Choices

Chocolate and Merlin fondant, salted caramel, Wild Fig vanilla bean ice cream, almond tuille

Pimms jelly, strawberry sorbet, cucumber, mint, macaroons

Classic 'Tarte Citron', bitter chocolate truffe, mulled berry compote

Crisp apple 'fine' tarte, Wild Fig apple crumble ice cream, Halen Môn salted caramel sauce, apple crisp

Rachel's yoghurt Panna Cotta, rhubarb 'cocktail', treacle and pecan pie

Lemon ricotta cake, strawberry and lavender compote, crème brûlée ice cream

Gateaux 'Opera', cappuccino ice cream, chocolate

Vanilla crème brûlée, black pepper roasted strawberries, shortbread 'soldiers' and jugs of strawberry and raspberry coulis

Sticky toffee pudding, salted caramel sauce, pistachio ice cream

£6.50
for all
desserts

Cheese

£5.95 per person as table platter or £6.50 individual plates

A selection of Welsh cheeses to include: Gorwydd Caerphilly, Perl Wen, Perl Las, Colliers Mature Cheddar, Daffodil Cottage and Popty Bryn oatcakes, Bara Brith, celery, grapes and spiced pear chutney

Coffee with milk or cream £2.75

Coffee with petit fours £3.75

Minimum of 30 people or enquire about our sliding scale for smaller numbers
Prices shown do not include VAT



Weddings



We have put together a number of complete packages, just add your choice of wines and all you need to add is your guests, our wedding planner will look after your every need.

bespoke menu service available

Wedding Packages

Selection No.1

Canapé reception

Choose 3 canapés from the canapé list

Reception drinks

Elderflower spritzer (Unlimited)

Tý Nant mineral water (Unlimited)

Orange juice (Unlimited)

Prosecco (2 glasses per person)

Starters Selection A

Mains Selection A

Dessert

Coffee

£43.95
per head

Selection No.2

Canapé reception

Choose 3 canapés from the canapé list

Reception drinks

Elderflower spritzer (Unlimited)

Tý Nant mineral water (Unlimited)

Orange juice (Unlimited)

Prosecco (2 glasses per person)

Starters Selection B

Mains Selection B

Dessert

Coffee and petit fours

£51.95
per head

Selection No.3

Canapé reception

Choose 4 canapés from canapé list

Reception drinks

Elderflower spritzer (Unlimited)

Tý Nant mineral water (Unlimited)

Orange juice (Unlimited)

Ayala Champagne (2 glasses per person)

Starters Selection C

Mains Selection C

Welsh Cheeseboard

Coffee and petit fours

£61.50
per head

Minimum of 30 people or enquire about our sliding scale for smaller numbers

All packages include staffing, crockery, glass hire, cutlery, linen. Packages do not include venue hire. Prices shown do not include VAT



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