

Janet Williams Catering at Pilgrims Tea Rooms and Licensed Restaurant

Brecon Cathedral Close, BRECON LD3 9DP

Tel 01874 610610 / Fax 01874 611810

HOT MEALS

LUNCHES

Minimum 15 persons. Waitress service.

£8.50 per person for two courses. Tea / coffee £1 extra.

The group organiser is invited to choose two of the following main courses.

- HM0616** Casserole of Welsh lamb with onions, celery, carrots, swede and leeks (according to the season) and red wine and rosemary.
Served with potatoes and seasonal green vegetables.
- HM0617** Cubes of Welsh beef braised in local ale with onions and mushrooms.
Served with potatoes, carrots and seasonal green vegetables.
- HM0618** Chicken pie made with breast of local chicken cooked in a white wine sauce with smoked bacon and leeks or mushrooms according to the season with a puff pastry top.
Served with potatoes and seasonal green vegetables.
- HM0619** Janet's home-made vegetarian quiche and salads

Desserts and puddings

Group members select on the day from a choice of at least two puddings or desserts.

The most popular include: home-made fruit crumble, Janet's bread and butter pudding, apple pie, cheesecake, fresh fruit pavlova, fresh fruit salad.

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TRADITIONAL ROAST LUNCH

Minimum 15 persons. Waitress service.

£8.50 per person for two courses. Tea / coffee £1 extra.

HM0619

A traditional roast with all the trimmings followed by a selection of hot and cold puddings (see above).

There is always roast local chicken and the group organiser is invited to choose lamb or pork or beef in addition, so that group members will have two options from which to choose in advance.

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SUPPERS

Minimum 25 persons. Waitress service.

£12.50 per person for two courses or £15.00 per person for three courses.

Tea / coffee included.

Two courses include either starter or pudding for the whole group.

The group organiser is invited to select two choices of starter and main course on behalf of the group

(three for groups of 40 or more)

Starters are served with Pilgrims home-baked bread and butter.

Desserts are served with Welsh double cream.

Main Courses

- HM0601** Chicken and leek puff pastry pie (V)
 - HM0602** Breast of chicken casserole (V)
 - HM0603** Hunter's chicken (breast of chicken with tomatoes, mushrooms and red wine sauce)
 - HM0604** Beef and Brecon ale pie (V)
 - HM0605** Boeuf bourguignon (V)
 - HM0606** Lamb rogan josh served with rice
 - HM0607** Braised lamb shank / red wine & rosemary sauce(V)
 - HM0608** Minted lamb hot-pot (V)
 - HM0609** Pork cassoulet (V)
 - HM0610** 'Normandy' pork – braised with apples and Welsh cider (V)
 - HM0611** Fish pie (typically cod, smoked haddock & prawns in parsley sauce) with potato topping (V)
 - HM0612** Oven-baked salmon with dill mayonnaise (S)
 - HM0613** Roasted vegetable strudel (S)
 - HM0614** Cashew nut roast typically with a piquant tomato sauce (S)
 - HM0615** Freshly-baked quiche (S)
- (V) denotes served with fresh seasonal vegetables, (S) with salad*

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First Courses

- S0601** Home-made soup
- S0602** Smoked salmon with
mixed leaves salad
- S0603** Greek feta cheese salad
- S0604** Melon
- S0605** Country paté
- S0606** Creamy garlic mushrooms
- S0607** Prawn cocktail

Desserts and puddings

Group members select on the night from a choice of at least two puddings or desserts.

The most popular include: home-made fruit crumble, Janet's bread and butter pudding, apple pie, cheesecake, fresh fruit pavlova, fresh fruit salad.

Members of groups who have opted for a two-course menu including starter and main course may add a pudding on the night for £2.95 and pay individually.