

2025

• GLEN-YR-AFON HOUSE HOTEL •

PONTYPOOL RD | USK | MONMOUTHSHIRE NP15 1SY

Function Menu

Please note a pre-order (per guest) will be required
in advance of the day

To build your menu please select the following:
THREE starters (one soup, one fruit, one savoury)

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A maximum of TWO meat or fish main course options
and ONE vegetarian option (if required)

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TWO desserts

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Freshly brewed tea / coffee and mints

The cost per person for the three course menu depends on the main course
options chosen, the price per head can be found on the main course page



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Function Menu

SOUPS

- Sweet potato and butternut squash topped with chilli croutons
Sweet potato and parsnip
- Spring onion and tomato laced with chilli served with tempura battered shallots
Celery and potato with mini chickpea fritters
Cumin, spiced carrot and butternut squash
- Tomato and black pepper mini spring onion wontons
- Parsnip infused with cumin and coriander served with sweet potato crisps
Cauliflower and cheddar with crispy bacon lardons
Mushroom, leek and brie
- Roasted root vegetable topped with celeriac crisps
Roasted plum tomato and red pepper
Broccoli and cream cheese
- Roasted carrot and swede infused with chilli
- Cream of onion and sage with deep fried cauliflower shards
Minted pea with lemon crème fraiche
Asparagus and watercress
Ham and pea
- Celery, spinach and watercress
Chicken and sweetcorn
Cream of vegetable
Welsh cawl

FRUIT STARTERS

- Berry fruit jelly with strawberry syrup
- Melon, raspberries, strawberries and blackberries with sparkling cassis
- Poached pear in red wine dressed with redcurrants and glazed with mulled wine syrup
- Strawberry daiquiri jelly topped with dried strawberries, banana and coconut
Pineapple carpaccio with lemon vodka syrup
Parma ham, melon, cherry balsamic glaze
- Melon, candied kumquats, rum syrup, toasted coconut
- Honeydew melon sticks with strawberry concass and grape syrup
Honey roasted plums with caramelised pear
Caramelised melon and pineapple with fruit coulis
Roasted honey figs with spiced crème fraiche
Melon and blueberries with mint syrup
- Pineapple and paw-paw drizzled with rum and raisin syrup and toasted coconut shavings
Watermelon with mint snow
Exotic fruit platter with pomegranate shot
Perl las and poached pear tart with tomato sauce
Poached pear in elderflower with candied kumquats
Caramelised pear with grape walnut salsa and a blue cheese dressing

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SAVOURY STARTERS

- Coronation chicken, mangetout and sesame seed salad
- Portabella mushroom, goats cheese and red onion chutney, wrapped in bacon with a red pepper sauce
- Spaghetti and chestnut mushrooms, Perl Wen cheese, thyme and cream sauce
- Smoked haddock and spring onion risotto with a poached egg
- Asparagus, Carmarthen ham and warm goats cheese with port glaze
- Smoked chicken and avocado salad with mustard dressing
- Smoked mackerel and horseradish fishcakes, baby beets with beetroot coulis
- Salmon and crab fritters with caper mayonnaise
- Deep fried brie with cranberry and orange glaze
- Prawn cocktail: retro style
- Thai chicken cakes with a tomato and lime sauce
- Chicken Caesar style salad
- Smoked salmon, warm potato and mangetout salad
- Sweet chilli chicken strips with a honey and soy glaze
- Tandoori chicken with mint relish
- Smoked trout mousse with lime chutney
- King prawn and salmon penne in a chilli sauce
- Creamy chicken and bacon risotto
- Parma ham, salami and chorizo platter with a rocket, cherry tomato and olive salad with a lemon and orange dressing
- Pork, duck and chicken terrine with red onion chutney
- Salmon, smoked salmon and coriander mousse with cucumber tagliatelle
- Sweet potato and smoked haddock filo tart with watercress sauce
- Spinach roulade filled with cream cheese, smoked salmon and crab with a lemon and lime vinaigrette
- Belly pork with apple and chive mash and a chilli balsamic glaze
- Ham hock with leeks wrapped in Parma ham with a Cumberland sauce
- Chilli chicken and maple glazed pineapple with a mango sauce
- Crab and king prawn cakes with herb crème fraiche
- Open capped mushroom stuffed with bacon, spring onion and brie glazed with hoi sin sauce
- Three cheese and red onion tart with a red pepper and red onion chutney
- Duck and spring onion wontons with hoi sin sauce
- Creamy garlic mushrooms with cheesy toasted breadcrumb topping
- Baked goats cheese with glazed baby pear and a port reduction
- Sesame seed, chicken, spinach and rocket salad with oriental dressing
- Smoked duck and bacon salad with roasted plums and a red wine dressing
- Penne with chicken, pancetta and mushroom in a white wine cream
- Peppered beef carpaccio with spicy olive dressing

Function Menu

MAIN COURSES

Please select a maximum of TWO main course options

- Roast turkey with sausage and bacon roll with fresh herb, lemon and black peppercorn stuffing - £53.50
- Roast local beef and Yorkshire pudding with port gravy - £56.00
- Chicken supreme stuffed with smoked bacon, mushroom and leek with a roasted garlic jus - £54.75
- Chicken supreme stuffed with sundried tomatoes and spring onion risotto - £54.75
- Baked salmon with a herb crust, coriander and lemongrass sauce - £53.25
- Salmon en croûte with lime, chilli, sundried tomatoes, watercress and spinach sauce - £56.75
- Honey and paprika sliced chicken supreme glazed with a garlic, coconut milk and coriander cream - £52.50
- Baked seabass, mango salsa, cumin and lemongrass sauce - £56.75
- Roast leg of lamb dressed with caramelised leek and red onion compôte, served with port jus - £57.95
- Baked pork chop with caramelised apple and goats cheese with leek cream - £54.50
- Braised lamb shank in red wine and rosemary - £54.75
- Roast duck breast in a roasted plum sauce - £58.75
- Loin of pork with roasted honey, shallots and spinach stuffing with cider gravy - £54.75
- Sirloin steak with roasted flat mushrooms, caramelised shallots and Parma ham with a peppercorn sauce - £61.75
- Fillet of beef en croûte with mustard gravy - £69.95

VEGETARIAN MAIN COURSES

- Stuffed sweet potato with garlic mushroom and leek served with a red pepper sauce
- Spicy filo basket with cauliflower cheese served with tomato sauce
- Roasted vegetable lasagne
- Quorn pieces with spinach in garlic cream
- Butternut squash, leek and asparagus pie served with cream cheese sauce
- Vegetarian mince chilli with saffron rice
- Portabella mushrooms filled with spring onion risotto and served with pan juices
- Mixed vegetable filo parcels with pesto cream
- Fresh herb pancakes filled with creamy garlic mushroom and red onion
- Vegetarian toad in the hole with onion gravy
- Wild mushroom ragout with mustard mash
- Penne pasta with roasted vegetables in a spicy tomato sauce
- Wild mushroom and asparagus strudel served with cream cheese and chive sauce
- Pan-fried cheese and lentil loaf with red onion chutney
- Mushroom, spinach and ricotta cannelloni
- Cauliflower, spinach and chickpea balti with saffron rice
- Filo pie filled with leek, butternut squash, asparagus and goats cheese with tomato sauce

All dishes £54.75

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VEGETABLES

Please select THREE choices

Carrots with ginger and orange marmalade glaze

Sweet and sour chilli carrots

Carrots with mustard butter

Roasted carrot and parsnip

Creamed carrot and parsnip

Creamed carrot and swede

Carrots in herb butter

Broccoli

Broccoli with toasted sesame seeds

Cauliflower cheese

Cauliflower with paprika and parmesan cream sauce

Cauliflower with toasted herb breadcrumbs

Buttered cabbage with shallots and sweetcorn

Red cabbage with apple and onion

Roast parsnips

Roast parsnips coated in parmesan

Sugar snap peas

Peas with mixed herbs and sweet peppers

Fine beans with bacon

Mangetout

Mixed beans

Leeks

Roasted leek, butternut squash and sweet potato

Asparagus and red onion

Leeks and courgettes

Roasted tomato and red onion

Mixed roasted vegetables

POTATOES

Please select TWO choices

New potatoes with parsley butter

Roasted new potatoes

Roasted new potatoes with pesto

Roast potatoes

Duchess potatoes

Sweet potato wedges with lemongrass and chilli

Dauphinoise potatoes

Function Menu

DESSERTS - Please select TWO choices

- Fresh fruit salad
- Strawberry and raspberry meringue roulade with a mango coulis
- Chocolate chip meringue filled with white chocolate and fudge cream served with coffee crème fraiche
- Lemon meringue pie with strawberry syrup
- Toffee fudge cheesecake with chocolate sauce
- Double chocolate cheesecake with raspberry coulis
- Strawberry cheesecake with passion fruit
- Peanut butter and honey cheesecake with caramelised banana and chocolate sauce
- Raspberry and white chocolate cheesecake
- Rum and raisin cheesecake
- Lemon cheesecake with caramelised orange topping and whisky syrup
- Chocolate and black cherry terrine with a vanilla crème anglaise
- Chocolate cup filled with Baileys cream, dressed with strawberries and glazed with Champagne syrup
- Apple and pear crumble tart with vanilla custard
- Caramelised banana waffles with fudge sauce, vanilla ice-cream and rum syrup
- Warm chocolate brownie with a white chocolate sauce
- White chocolate peanut butter blonde with caramel sauce and toasted nuts
- Chocolate roulade filled with banana cream and served with rum and raisin syrup
- Chocolate and fudge mousse served with chocolate and caramel dipped shortbread
- Double chocolate and black cherry trifle with almond shortbread
- Raspberry and cherry trifle
- Mango and lime mousse with coconut shortbread
- Lemon, ginger and honeycomb posset
- Lemon and lime posset served with a caramel snap
- Strawberry and lime mousse
- Fudge crème brulee
- Vanilla crème brulee
- Orange blossom honey crème brulee
- Profiteroles with chocolate sauce
- Sticky toffee pudding with caramel sauce
- Baked lemon tart with marmalade topping
- Treacle tart with orange creme anglaise
- White chocolate bread and butter pudding with raspberry jam coulis
- White chocolate and strawberry mousse
- Crème caramel with poached pear and mulled wine syrup
- Warm Welsh cakes with berry fruit compote and clotted cream
- Caramelised pear frangipani tart with vanilla crème fraiche
- Baileys cheesecake with coffee crème fraiche
- Rhubarb and pecan crumble with marzipan ice-cream
- Peach melba trifle
- Chocolate fondant with peanut butter ice-cream
- Black forest gateau with cherry brandy compote and clotted cream
- Chocolate orange tart with caramelised whisky, kumquats and candied peel
- Vanilla rice pudding with blackberry compote
- Raspberry cranachan trifle
- Rhubarb crumble trifle

ALL FUNCTIONS ARE CONDUCTED ON THE BASIS OF THESE STANDARD TERMS AND CONDITIONS

CONFIRMATION

SPECIAL REQUIREMENTS

It is the client's responsibility to inform the hotel prior to the event, of any special dietary requirements or food allergies of any of the function guests. Any wheelchair accessibility requirements must also be notified to the Hotel in advance of the function.

ACCOMMODATION

It is the responsibility of the client, at the time of confirming the booking to enquire about room availability and request a number of bedrooms to be reserved for function guests. Individual guests must confirm their reservation and pay a non-refundable deposit of £50.00 per room per night. We offer several rooms that are wheelchair accessible. It is the client's responsibility to notify the Hotel of any accessibility requirements in order that appropriate rooms can be allocated.

SMOKING

We operate a strict no-smoking policy throughout the building. Smoking is permitted outside in the smoking shelter only, where ashtrays are provided. If ashtrays are not used, an extra charge may be levied to the client for the cleaning up of cigarette butts. It is against the law to smoke in a public building. Out of fairness to the next guest and to maintain our integrity as a clean and non-smoking establishment, we do not permit smoking in any of our bedrooms. It is usual for us to charge an extra night's accommodation if we feel we cannot re-let a room which smells of smoke after departure.

DAMAGE

The client is responsible to the Hotel for any damages caused by the client or their guests or agents.

ENTERTAINMENT

We require a copy of valid public liability insurance for any sub-contractor i.e. entertainment arranged by yourselves. Failure to provide a copy in advance of your function date, may result in access being denied. Please note that any music played in Clarkes Restaurant / Library is only permitted at a background level. The hotel reserves the right to control the level of music in deference to other guests.

CANCELLATION

By the client.

In the event of the client's cancellation of the function, the following charges will apply.

Greater than 3 months notice. Deposit retained by Hotel

2 – 3 Months notice 50% of anticipated account.

Less than 2 months notice 100 % of anticipated account.

Cancellations can only be accepted by the principle party that made the original booking and only when accompanied by written confirmation.

By the hotel

The hotel may cancel the reservation if: The hotel or any part of it is closed due to circumstances outside its control. If the booking may prejudice the reputation or cause damage to the hotel. In such an event the hotel will refund any advance payment (including deposit) but will have no further liability.

The Hotel shall not be liable for any breach of this contract caused by any event or matter beyond its control including pandemics, strikes, labour disputes, fire, riot, flood, war and including any other matter in the opinion of the Hotel proving impossible the performance of the contract but not being limited to matters listed here.