
Medrus Suite Banqueting Menus

<https://www.aber.ac.uk/en/visitors/croeso-aber>



Conference Dinner Menu

Choose your two or three course menu for your Formal Dinner, served in Medrus Conference Centre. The price includes full table service and table linen. Minimum Forty (40) people.

All menus include a crusty Bread Roll and Butter and are followed by freshly brewed Tea and Coffee.

Please choose one of each course. Pre-orders, final numbers and dietary requirements must be received no later than 7 days in advance for Conference Dinners.

	Ex VAT	Inc VAT
Two Course Menu	£32.00	£38.40
Three Course Menu	£42.00	£50.40
House wine	From £13.95	From £16.80

Starters

Roasted Butternut Squash and Red Chilli Soup topped with Salsa, served with a crusty Roll (V)

Smoked Salmon and Avocado Salsa and Baguette Toast

Charred Tikka Cauliflower and tofu, Charred Red Onion with Yoghurt Sauce and Micro Coriander (V)

Watermelon, Rocket and Feta Salad with Mint Dressing (V)

Asparagus and Halloumi Salad with Orange Dressing (V)

Wild Mushroom Sourdough Bruschetta with Micro Parsley and Aioli (V)

Main Course

Roast Beef and Yorkshire Pudding, served with Roast Potatoes, Honey Glazed Parsnips, Seasonal Vegetables and Gravy

Luxury Nut and Seed Slice with Balsamic Glazed Beetroot and Port Sauce, served with Seasonal Vegetables (V)

Pan Fried Chicken, Pommes Fondant, Wild Mushrooms, Wilted Spinach and Glazed Vine Cherry Tomatoes, served with a White Wine Sauce

Slow Roasted Belly Pork with Chive Mash, Red Onion Puree and Fine Beans, served with a Caramelised Onion Cream Sauce

Roasted Salmon, Samphire, Asparagus and Cherry Tomatoes, served with Scalloped Potatoes and Lemon Dressing

Salt Baked Romanesco Cauliflower, Truffle Hollandaise and Pickled Mushrooms with Micro Parsley (V)

Desserts

Black Cherry and Chocolate Coconut Tart with Black Cherry Compote and Coconut Ice Cream (V)

Chocolate Truffle Brownie with Honeycomb and Fresh Raspberry Coulis (Gluten Free, Vegan)

Bramley Apple and Cinnamon Crumble served with Rhubarb, Biscuit Crumb and Crème Anglaise (V)

Panna Cotta with Summer Berries and Shortbread Biscuit (V)

Blueberry Frangipane Tart with Blueberry Sauce and Vanilla Pod Ice Cream (V)

Eton Mess Cheesecake served with Meringue Crumb, Fresh Strawberries and Strawberry Jam Drizzle (V)

Savoury Light Bites

	Ex VAT	Inc VAT
Mezze Platter		
Each platter serves 15 people		
Bowls of olives. (Vg,GF)		
Hummus (Vg,GF)		
Whipped feta (V)		
Assorted crudités (Vg,GF)		
Sliced brown and white crusty bara gallega (Vg)		
Per platter	£79.50	£95.40

Cheese Board		
Each board serves 15 people		
Welsh cheese selection, with crackers, celery, grapes and chutneys(V)		
Per board	£74.25	£89.10

Canapé Platters

Each platter will serve 10 people with an average of 4 canapes per person. Sold in multiples of 10

	Ex VAT	Inc VAT
Per 10 persons	£79.50	£95.40

Vegetarian Canapé Selection (V)

Burgers (with coriander-yuzu cream, sugar snap peas, teriyaki sauce, grilled sesame seeds), Vegetable Club Sandwiches, Onion Cakes, Tomato Financiers (with Ricotta cream, Mozzarella cheese ball, marinated tomato), Blinis (with roasted Peppers)

Traditional Canapé Selection

Mandarin and Prune with Smoked Duck on White Bread. Artichoke and Tomato on White Bread. Prawn, Basil Flavoured Cheese and Tomato Mini Brioche. Fourme D'Ambert Blue Cheese, Pear and Fig on Special Grain Bread. Trout Roe, Smoked Trout and Cucumber on Black Bread. Vegetables on Nordic Bread. Ham, Fig Butter on Olive Bread. Smoked Salmon, Lemon-Flavoured Cheese and Cucumber Mini Brioche

Vegan Canapé Selection (VG)

Courgette Shortbread and Cucumber Hummus, Mini Carrots Tarts, Lemon and Ginger, Falafel Style Bites, Polenta Curry, Olive and Cherry Tomato, Walnut Crackers, Avocado and Almond, Mini Tomato Tarts, Piquillos and Peppers, Mint Pea Muffins, Almond Cream and Edamame Bean.

Medrus Suite

Buffets

		Ex VAT	Inc VAT
<p>Welsh Cold Fork Buffet Minimum of 20 people. Chefs choice of 2 Welsh meats served with Welsh cheese quiche (V) Chefs selection of green salad 3 additional side salads Bread Roll</p>			
Per person		£15.75	£18.90

<p>Hot Fork Buffet Minimum of 20 people (Monday to Friday) Minimum of 50 people (Saturday and Sunday) A choice of 1 meat and 1 vegan main course Potatoes Medley of vegetables or 3 Salads Bread roll</p>			
Per person		£17.50	£21.00

For example dishes, please visit: <https://www.aber.ac.uk/en/hospitality/thefoodhallmenupage>

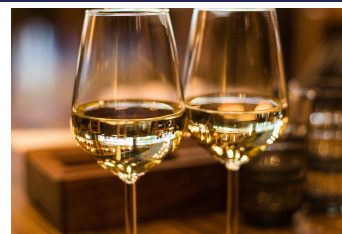
Add a dessert with your buffet	Per person	£5.50	£6.60
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Tea and Coffee	Per person	£2.25	£2.70
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<p>Cheese Board Each board serves 15 people Welsh cheese selection, with crackers, celery, grapes and chutneys (V)</p>			
Per board		£74.25	£89.10

<p>Fresh Fruit Platter Selection of prepared fruit. Serves 5 people (Vg, Gf)</p>			
Platter for 5		£13.75	£16.50

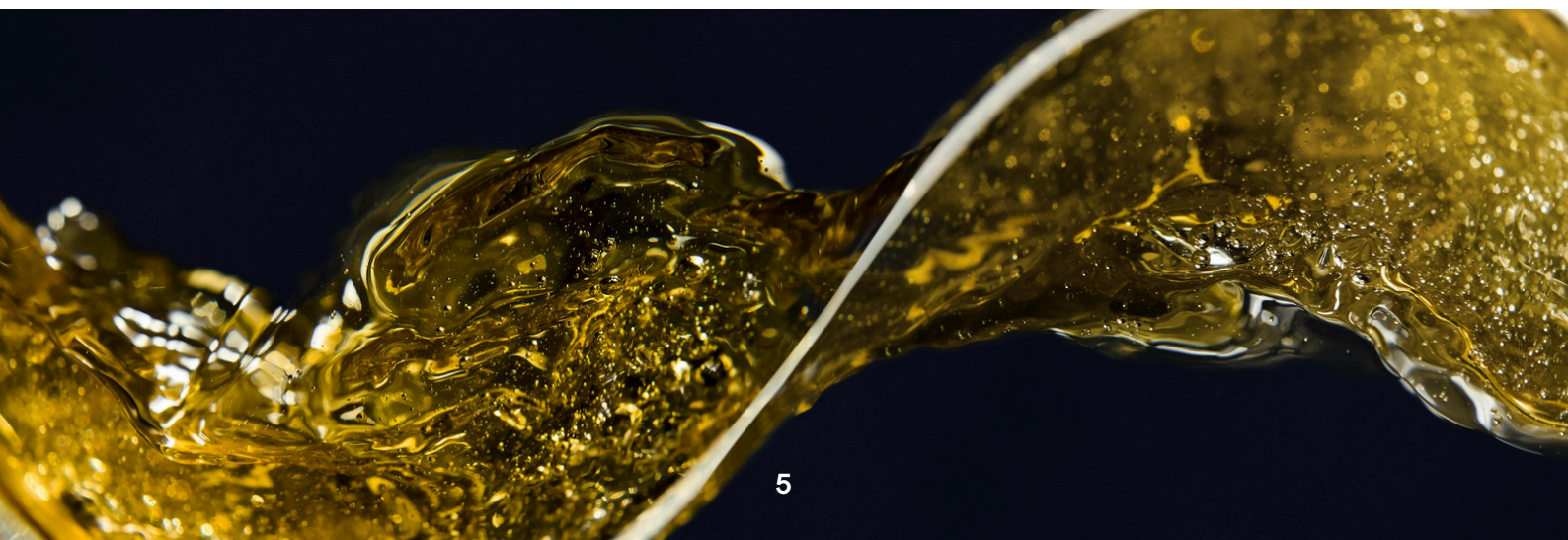
White Wine List



	EX VAT	INC VAT
1. Central Monte Chardonnay Chile Wonderful aromas of citrus fruit and peach that transfer to a mouth-watering apple and honey. Fresh and lively.	£15.45	£18.54
2. Farfalla Pinot Grigio Italy Clean, simple, fresh apple and pear flavours. Easy drinking. Great for any occasion. SWA Commended.	£15.75	£18.90
3. Cloud Rock Sauvignon Blanc Chile Intense and expressive aromas of grapefruit, green apple and pineapple. On the palate it is fresh and fruity with well-balanced acidity and a pleasant finish.	£16.95	£20.34
4. Lamura Grillo Sicilia Organic Italy Distinct and characterful aromas of citrus fruit under laid by juicy and refreshing tropical notes with Mouth-filling lychee and pineapple flavours.	£16.50	£19.80
5. Viognier VDF Patriarche France For almost 60 years, Patriarche has been building strong, lasting relationships with winegrowers in Southern France, especially in the Languedoc-Roussillon region and in the Aude department. Such privileged relationships allow them to offer high quality Vins de Pays d'Oc. This Viognier is no exception offering classic varietal richness with vibrant tropical fruit and floral notes leading to a medium to full bodied palate.	£16.95	£20.34

Rosé Wine

6. Farfalla Pinot Grigio Blush Italy Pale Rosé colour with raspberry fruit flavours and a delicate finish.	£13.95	£16.74
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Red Wine List



	EX VAT	INC VAT
7. Central Monte Merlot Chile A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.	£15.75	£18.90
8. Inkosi Shiraz South Africa Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate. SWA Commended.	£15.45	£18.54
9. Montepulciano D'Abruzzo, Sea Change Italy Bright red fruit and fresh summer berries are complimented perfectly with soft, velvety tannins making this easy drinking Montepulciano D'Abruzzo a real delight.	£16.75	£20.10
10. Chateau Mondain AC Bordeaux France This classic blend makes an intensely coloured wine with lots of ripe berry and plum. Medium weight, with a silky, smooth, long finish.	£16.95	£20.34
11. Balauri Pinot Noir Romania Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics. Lingering aftertaste.	£16.95	£20.34



Sparkling Wine List

	EX VAT	INC VAT
12. I Castelli Prosecco DOC Italy A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish.	£17.95	£21.54

Champagne

13. Champagne Castelnau Brut Classique NV France A Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night. SWA Gold Award.	£37.50	£45.00
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Non Alcoholic

EX VAT INC VAT

Non Alcoholic Sparkling

14. Belle & Co Bees Knees Alcohol Free Sparkling Brut (0% abv) £17.95 £21.54

Germany

Belle & Co is a sophisticated alternative to traditional sparkling wine. It looks and tastes like typical fizz, made from grape juice and infused with green tea, it has a delicate floral aroma and citrus fruit. There's refreshing, zingy acidity on the finish. It's low sugar, low calorie, vegan friendly so what's not to like.

Alcohol Free Wine

A Bon Voyage De-alcoholised Wine from France with less than 0.5% alcohol. The palate is surprisingly wine like with some fruit character, because the wine has been dealcoholized by using 'spinning cone' technology that preserves much more wine character than is usual in other alcohol removal processes.

15. Bon Voyage Alcohol Free Sauvignon Blanc 75cl £9.50 £11.40

France

Pale yellow in appearance with faint green highlights. Expressive aromas of white flowers, pineapple, tropical fruit and mineral tones. Round and balanced on the palate, with flavours of lemon and grapefruit.

16. Bon Voyage Merlot Alcohol Free Wine £9.50 £11.40

France

Deep garnet red in appearance. An expressive bouquet unveiling notes of red fruit, blackcurrant and cherry. Smooth and silky tannins with a long finish.

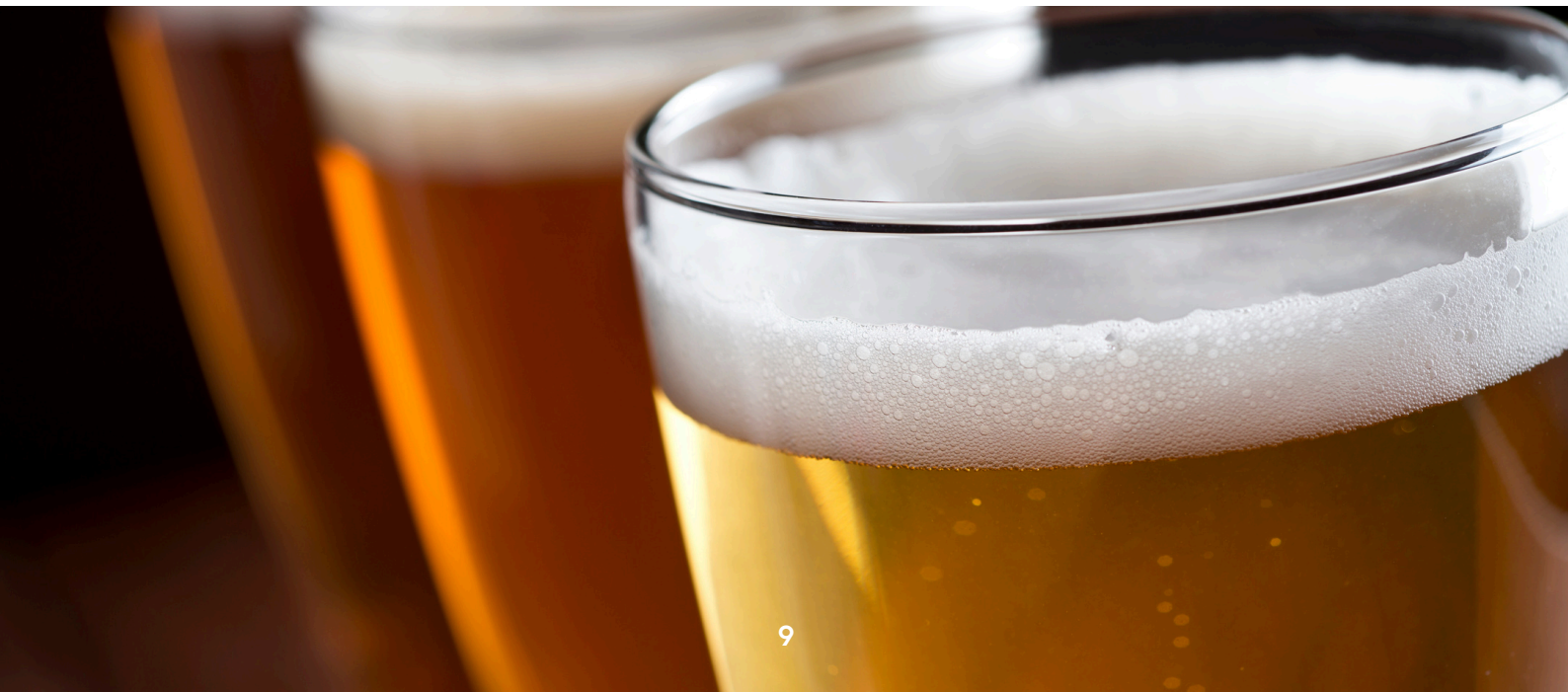


Beers and Ciders

		ABV	EX VAT	INC VAT
Wrexham Lager	300ml	5%	£3.75	£4.50
Gwynt y Ddraig Orchard Gold Cider	500ml	4.90%	£4.50	£5.40
Welsh Dragon Apple and Blackberry Cider	500ml	4%	£4.50	£5.40
Caldey Lolipop IPA Ale	500ml	4.5%	£4.50	£5.40
Tomos Watkin Cwrw Braf	500ml	4.20%	£5.50	£6.60

Low to No Alcohol

Birra Moretti Lager : Zero	330ml	0.05%	£2.50	£3.00
Old Mount Berries and Cherries 0%	500ml	0%	£3.95	£4.74
Gower Zero Ale	330ml	0.50%	£3.95	£4.74



Soft Drinks

		EX VAT	INC VAT
Glass Bottles			
Heartsease Elderflower	300ml	£1.95	£2.34
Heartsease Raspberry Lemonade	300ml	£1.95	£2.34
Fairfield Orange Juice	250ml	£1.75	£2.10
Fairfield Apple and Raspberry Juice	250ml	£1.75	£2.10
Fairfield Apple Juice	250ml	£1.75	£2.10
Mineral Water	750ml	£3.95	£4.74
Cans			
San Pellegrino Blood Orange	330ml	£1.25	£1.50
San Pellegrino Limonata	330ml	£1.25	£1.50
Coke Zero	330ml	£1.25	£1.50
Diet Coke	330ml	£1.25	£1.50
Vimto zero	330ml	£1.25	£1.50
Fanta Orange	330ml	£1.25	£1.50
Sprite	330ml	£1.25	£1.50
Juices			
Orange Juice	1 Litre	£4.25	£5.10
Apple Juice	1 Litre	£4.25	£5.10

