



The Diplomat Hotel  
— Restaurant and Spa —

# FUNCTION MENUS

2025

MENU SELECTIONS

Celebrations, Birthdays, Christenings,

Private Parties & Occasions





## Thank You

### The Diplomat Hotel, Restaurant & Spa

Family Run for the past 50 years, we pride ourselves on delivering great hospitality and delicious food. With a range of flexible function suites for 2-300 guests, we can cater for any event, large or small. Choose from four different suites, each with their own unique style and character.

Whether you are Planning a Special Occasion, A Wedding, Birthday Celebration, Charity Event, School Prom, Business Meeting with colleagues, Private Dinner, or a conference for up to 300 delegates, or a wake for a loved one, we've got it covered.

May we take this opportunity to thank you for considering The Diplomat Hotel for your forthcoming event.

This pack includes a superb selection of dishes created by our Team of Chef's. We have a flexible approach, allowing you to create your own three, four or five course menus. In addition, you will find our buffet selection, drinks options and packages and all those little extras you will need to know about.

Our managers are a team of highly trained professionals who will be happy to guide you through the planning of your catering requirements. With many years' experiences organising lunches, dinners and parties, we will ensure your event is the very best.

The menus we offer vary based on the size of your party, so we have detailed how this works below

### Smaller Parties

For smaller parties we would recommend that you choose from; A Set Menu where you select one option for each course that is the same for all your guests. This is chosen from our seasonal menus detailed on the following pages.

### Larger Parties

For larger parties we would recommend that you choose from;

A Set Menu where you select one option for each course that is the same for all your guests. This is chosen from our full selection menu detailed on the following pages.

**You may choose to select two choices per course at A Supplement of £5.00 per person.**

We require a full pre-order from all your guests 14 days prior to the date of your event. Your dishes are still selected from the full menu selection on the following pages.

100% of your guests must be catered for when selecting a buffet. Please note that some buffets do have a minimum number.

In all cases, alternatives can be selected for special dietary requirements. The events team are also happy to discuss bespoke menus and packages if there was something very specific you had in mind, so please do not hesitate to contact them about this.

## The Diplomat Hotel Restaurant & Spa

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## Canapes

Why not offer your guests something to nibble whilst they are mingling on arrival.  
We have a delectable selection of canapés for you to choose from.

Choice of Three £7.55 per person    Choice of 4 £8.95 per person    Choice of 6 £11.50 per person  
*(Minimum 10 Guests)*

Mini Vegetable Spring Rolls(v)  
Miniature Beefburger, Tomato Relish  
Smoked Salmon & Cream Cheese Crostini  
Roast Beef, Mini Yorkshire Puddings, Horseradish Dressing  
Mozzarella, Basil Sundried Tomato Crostini (v)  
Sweet Potato Falafel with Chilli Jam (v)  
Onion Bhajis (v)  
Spinach & Ricotta Arancini (V)  
Chicken Liver Pate & Cranberry Crostini  
Welsh Rarebit & Chutney Toast  
Mini Fishcake Lemon Dressing  
Red Onion & Feta Focaccia (v)  
Pulled Pork Croquettes  
Vegetable Samosas (v)

The Option for Canapes is exclusively available with the rental of the Carlton Suite

## Arrival Drinks

If you would prefer a little more bespoke than our drinks packages, then you can create your own by selecting your choice of drinks for your event.

Bucks Fizz - £8.50 per glass	Bottled Beers & Ciders - from £4.55 per bottle
Pimm's No.1 & Lemonade - £6.95 per glass	Cocktails - from £9.95 per glass
Prosecco - £8.50 per glass	Non-Alcoholic Fruit Punch - £3.25 per glass
Prosecco Cocktail - Kir Royal or Bellini - £9.50 per glass	Elderflower Presse - £2.75 per glass
Mini Bottle of Prosecco - £9.50 per bottle	Fresh Orange Juice - £4.00 per glass
House Champagne - £10.75 per glass	Fruit Shoot - £2.50 per bottle

## Wine List

Our extensive wine list is made up of a collection from around the world.  
If you would like something more specific for your party, please feel free to discuss this with our events team who will be able to supply a copy of our current full wine list.

## Corkage Charge

Should You Wish to Supply Your Own Refreshments, Corkage Charges Will Apply



# CELEBRATIONS MENU

Two Courses £28.50 (Main & Dessert)

Three Course £36.50 per person

*Please Select one option only per course for your event. Kindly submit your choice to the hotel no later than 14 days before your event*

## STARTER

### **Freshly Prepared Seasonal Soups**

Seasonal Vegetable, Leek & Potato or Roasted  
Tomato Soup, (v)

### **Chicken Liver Pate**

Red Onion Chutney, Melba Toast

### **Ham Hock Terrine**

Apple and Cider Chutney, Toasted Croute

### **Tomato & Mozzarella Caprese Salad**

Pesto Dressing & Rocket (v)

## MAIN COURSES

### **Supreme of Chicken**

Wrapped in Bacon, Sage & Onion Stuffing Red Wine, Garlic & Oregano Sauce

### **Pan Seared Salmon Fillet**

Buttered Greens & Hollandaise sauce

### **Roasted Loin of Welsh Pork**

Crackling, Sage & Onion Stuffing, Pan Gravy

### **Braised Leek, Onion, and Brie Parcel (v)**

All Main Courses are served with Potato Gratin, Rosemary Scented & Thyme Glazed Carrots & Garden Greens unless stated otherwise

## DESSERTS

### **Blackberry & Apple Pie**

Warm Custard

### **Profiteroles, Chantilly Cream**

Warm Chocolate Sauce

### **Baked Vanilla Cheesecake**

Wild Berry Compote

### **Sticky Toffee Pudding**

Caramel Sauce & Vanilla Bean Ice Cream

*(Minimum 10 Guests apply)*



# CELEBRATION CARVERY MENU

Two Courses £ 28.50 (Carvery & Dessert)

Three Courses £36.50 per person

*(Minimum 30 Guests)*

*Please Select one option only per course for your event. Kindly submit your choice to the hotel no later than 14 days before your event*

## THE CARVERY

### Menu

#### STARTERS

##### **Freshly Prepared Seasonal Soups**

Seasonal Vegetable, Leek & Potato or Roasted  
Tomato Soup, (v)

##### **Creamy Chicken Liver Pate**

Red Onion Chutney Melba Toast

##### **Ham Hock Terrine**

Apple and Cider Chutney, Toasted Croute

##### **Tomato & Mozzarella Caprese Salad**

Pesto Dressing & Rocket (v)

## THE CARVERY

Home Roasted, Selection Roasts, Choose Three Meats:

Roasted Silverside of Beef, Butter Roasted Turkey, Honey Glazed Gammon or  
Stuffed Loin of Pork

All Served with Yorkshire Pudding and Traditional Accompaniments, Roasted Gravy  
Seasonal Vegetables, Roast and New Potatoes

#### DESSERTS

##### **Blackberry & Apple Pie**

Warm Custard

##### **Profiteroles, Chantilly Cream**

Warm Chocolate Sauce

##### **Baked Vanilla Cheesecake**

Wild Berry Compote

##### **Sticky Toffee Pudding**

Caramel Sauce & Vanilla Bean Ice Cream

##### **Coffee & Tea (Extra)**



## SAMPLE MENUS

### MENU A

#### STARTERS

Seasonal Soup  
Cream of Vegetable Soup or Minestrone Soup (v)

Potted Button Mushrooms  
Garlic Cream Sauce, Topped with Applewood  
Cheese Crust (v)

Potted Salmon  
Cucumber Pickle, Lemon Crème Fraiche

Classic Prawn Cocktail  
Baby Jem, Marie Rose Sauce & Granary Bread

#### MAIN COURSES

"Roast Beef Diplomat" Yorkshire Pudding  
Herb Roasted Potatoes & Gravy

12 Hr Braised Lamb Shank  
Pomme Purée, Bacon Crisp, Red Wine, Rosemary &  
Mint Gravy

Grilled Sea Bream  
Roasted Courgettes and Asparagus, New Potatoes,  
Lemon Dressing

Butternut Squash, Ricotta & Spinach  
Lasagne (v)

All Main Courses are served with Potato Gratin,  
Rosemary Scented & Thyme Glazed Carrots &  
Garden Greens unless stated otherwise.

#### DESSERTS

Homemade Apple and Berry Crumble  
Vanilla Crème Anglaise

Chocolate Delice  
Espresso Ice Cream, chocolate Soil and Mascarpone  
Cream

Tangy Lemon Posset  
Shortbread Fresh Raspberries

Traditional English Trifle  
Steamed Syrup Sponge, Orange, and Rosemary  
Scented Custard

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Fresh Filtered Tea/Coffee & Mints

**3 COURSES- £32.95 PER PERSON**

### MENU B

#### STARTERS

Wild Mushroom & Garlic Soup (v)  
Parmesan Crisp

Prawn & Smoked Salmon Tian  
Crème Fraiche & Bloody Mary Dressing

Smoked Duck  
Walnut & Fennel Salad

Roasted Red Onion and Feta Tart (v)  
Balsamic Glaze

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Sorbet Choice  
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#### MAIN COURSES

Pink Roasted Rack of Welsh Lamb  
Fondant Potato, Green Beans, Honey & Mint Glaze,  
Cranberry & Port Wine Jus

Fillet of Seabass  
Crushed New Potatoes, Petite Ratatouille

Braised Pork Belly  
Bubble and Squeak, Kale, Roasted Shallots, Cider  
and Mustard Sauce

Pan Seared Chicken Breast  
Herb Potatoes Mushroom and Bacon Velouté  
Melt in the Mouth Braised Steak Chasseur  
Horseradish Mash, Baby Carrots, Red wine Sauce

#### DESSERTS

Sticky Toffee Pudding  
Butterscotch Sauce Toffee Ice Cream

Lemon Tart  
Mango Sorbet, Raspberry Coulis

Chocolate & Raspberry Torte  
Clotted Cream & Blueberry Compote

Salted Caramel Crème Brûlée  
Shortbread Fresh Raspberries

Welsh Cheese Selection and Biscuits  
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Fresh Filter Tea/ Coffee Chocolate Mints

**4 COURSES- £42.95 PER PERSON**

*Please Select one option only per course for your event. Kindly submit your choice to the hotel no later than 14 days before your event*



## SORBET COURSE

A Sorbet Course Allows your guests to cleanse the palate before their next course. Please pick one of the following selections for all guests.

Choice of One of the following -  
Champagne, Raspberry, Lemon, or Mango

All £4.50



## VEGETARIAN & VEGAN DISHES

Baked Aubergine Stack  
Goats Cheese & Red Peppers, Chutney

Chestnut Mushroom Strudel  
Creamed Leeks & Parsley Sauce

Cauliflower, Leek, & Blue Cheese Risotto  
Wilted Spinach

Roasted Mediterranean Vegetable & Brie Tart  
Pesto Dressing & Garlic Roasted Baby Carrots

Vegetable Korma Curry, Basmati rice.  
Toasted Naan, Coriander and Mint Yogurt.

The number of vegetarian/vegan guests must be advised at the time of confirming final numbers. Should any of your guests have any other special dietary requirements, these should also be advised at this time so adjustments can be made to the menu where necessary.



## CHEESE & BISCUITS

### Platters of Assorted Farmhouse Welsh Cheeses

A Delicious Cheese Course is the perfect way to end your meal, and if you think adding a full extra course might be too much for your guests you can always choose a table platter instead.

All Served with Biscuits, Fruit Chutney  
Individual Plate (Per Person) £8.50  
Sharing Platter (Per Table of 10) £100.00

## COFFEE

Tea/Coffee & Mints £3.50

Petit Fours £1.50



## CHILDREN'S MENU

Children can form a very special part of your celebrations, so we have created a menu especially for them.

Please select the same item per course for all children under the age of 12 from our Children's Menu below.

Younger children with a bigger appetite can have a child's portion of the adult meal.

*Children Aged 13 and above are charged as adults.*

*(Under 2 years eat free)*

### Starters

Pearls of Melon

Mini Prawn Cocktail

Cheesy Garlic Bread

Homemade Soup of the Day

### Main Course

Fish Fingers

Breaded Chicken Goujons

Sausage, Mash and Gravy

Cheese and Tomato Pizza Slice

Pasta & Tomato Sauce

All Served with Garden Peas, Chips & Tomato Sauce

### Desserts

Selection of Ice Creams

Fresh Fruit

Chocolate Brownie Vanilla Ice Cream

Selection of Soft Juices available for Children

Children's Menu - £18.95 per person





## BUFFET MENUS

If you would prefer a less formal occasion rather than a sit-down meal, we have a range of buffet menu options for you to choose from, so simply select the style that suits you.

All buffet menus are priced per person, and we ask that you cater for 100% of the guests attending your function.

### BUFFET B1

*(Minimum 20 Guests)*

Selection of Assorted Sandwiches & Wraps

Chicken Tikka Kebabs on Skewers

Breaded Chicken Goujons with Sweet Chilli Sauce

Onion Bhajis (v)

Homemade Sausage Rolls

Corned beef Croquettes

Hock Filled Pasties

Crisps

Fish Fingers Tartar Sauce

Vegetable Samosa's

Gala Pie and Pickle

Tandoori Spicy Chicken Drumsticks

BBQ Chicken Wings

Oriental Vegetable Spring Rolls (v)

Curly Spiced fries

Chicken Tikka Spiced Samosa

Chicken Satay with Peanut Dip Sauce

Garlic Bread (v)

**5 ITEMS @£16.95PP - 7 ITEMS @ £21.95 PP - 10 ITEMS @ £24.95 PP.**

### EXTRAS

Items to add to the above buffets, priced per person

French Fries £2.75pp, Sweet Potato Wedges (v) Garlic and Herb Potato Wedges (v)

Samosas, Hot Sausage rolls £2.30pp

Nachos £4.50pp

House Green Salads Bowl (Approximately 10 portions) £15.00

Assortment of Miniature Cakes £3.50



## HOT BUFFET B2

*(Minimum 30 Guests Apply)*

*Served from The Carvery- All Guests Must Be Caterer For*

### Hot Supper Buffet

Beef Goulash, Pearl Onions, Red wine jus, Paprika finished with Sour Cream

Chicken Korma, Mild Curry with Coconut Cream & Naan Bread

Homemade Classic Beef Lasagne

Homemade Vegetable Lasagne (v)

Chicken in A Honey & Mustard Cream Sauce

Pork Belly, Apple & Cider Sauce

Chicken Peppercorn Sauce

Chilli Con Carne

Moroccan Chickpea & Vegetable Tagine, Cous Cous, Minted Yogurt (v)

Fillet of Fresh Salmon, Ginger, Garlic & Soy Dressing, Stir Fried Noodles

Chicken Tikka Masala, Naan Bread & Yogurt Dressing

Vegetable Biryani Curry, Naan Bread (v)

Classic Chicken Chasseur, Garlic, Tomatoes, Mushrooms, Herbs & White Wine

#### **Choose Three Salads:**

Caesar Salad, Vine Tomato, Fresh Basil & Red Onion Salad

Warm Green Bean, Bacon & Shallot Salad, Mixed Salad Leaves Vinaigrette

Moroccan Cous Cous Salad

Pea, Mint & Feta Salad

#### **Choose One Choice of Potatoes:**

Buttered Mash Potato, New Potatoes, Garlic & Rosemary Roast Potatoes,  
Fries or Jacket Potatoes

#### **Accompaniments Served with Hot Supper Buffet B3**

Panache of Green Vegetables, Spinach Bombay Potatoes,

Pilau Rice Penne Pasta, Marinated Mushroom, Pine Nuts, Basil (v)

Three Main Dishes & Two Accompaniments -£24.95

Three Main Dishes, Two Accompaniments & One Dessert - £26.95

Three Main Dishes, Three Accompaniments & Two Desserts - £27.95

(Extra) Accompaniments priced £2.50 pp

#### **Add A Dessert**

Selection of Desserts Available from the Dessert Section



## **BUFFET B3**

*(Minimum 50 Guests Apply)*

*Served from The Carvery- All Guests Must Be Caterer For*

### **Carved Fork Buffet**

Homemade Breadbasket Selection

Sliced Roast Beef Horseradish Sauce

Platters of Cold Honey & Mustard Baked Ham

Spit Roasted Spiced Chicken Thighs Yogurt Dressing

Poached Fresh Salmon, Lemon Mayonnaise Dressing

Chopped House Green Salad – Potato & Chive Salad – Coleslaw Salad – Tomato Salad

Med Vegetable Cous Cous

Dressings and Accompaniments

Choose Two Choices of Potatoes:

Buttered Mash Potato, New potatoes, Garlic & Rosemary Roast Potatoes,

Fries or Jacket Potatoes

**Fork Buffet £28.95pp – Fork Buffet & One Dessert £32.95pp**



## FESTIVAL FOOD

### Evening B-B-Q Buffet

*(Minimum 50 Guests Apply)*

*Served from The Carvery- All Guests Must Be Catered For*

*(Please Choose Three Options)*

Cajun Pork Steaks

Marinated Spicy Chicken Thighs, Lime, Garlic & Chilli

6oz Beef Burger, Melted Cheese, Relish, Tomato & Lettuce

Spiced Vegetarian Burgers (v)

Grilled Pork and Leek Sausage,  
Caramelised Onions

Tandoori Drumstick  
Yoghurt & Mint Dressing

Served with Selection of Sides:

Potato & Chive Salad - Mixed Leaf Salad - Classic Coleslaw,  
Chips- Curly Fries or Jacket Potatoes

**BBQ - £24.50 pp---**

**BBQ and One Dessert £28.95 pp**

### Hog Roast Style Buffet

*(Minimum 50 Guests Apply)*

*Served from The Carvery- All Guests Must Be Catered For*

Roasted Shoulder of Succulent Pork Freshly Prepared 6-hour.

Crispy Crackling, Apple Compote & Herb stuffing, Caramelised Onions

Floured Baps

Served with Selection of Sides:

Potato & Chive Salad - Mixed Leaf Salad - Classic Coleslaw,  
Chips, Curly Fries or Jacket Potatoes

Grilled Mushrooms with Somerset Brie and  
Apple Chutney (v) Floured Baps (v)

Served with Selection of Sides:

Potato & Chive Salad - Mixed Leaf Salad - Classic Coleslaw,  
Chips- Curly Fries or Jacket Potatoes

**Hog Roast Style Buffet - £24.50pp ---**

**Hog Roast Style Buffet and One Dessert £28.95pp**



## FESTIVAL FOOD

Choose a British, Spanish Classic or A Latin American alternative all designed to delight you and your guests.

*(Minimum 50 Guests Apply- Served from the Carvery Table)*

### **Classic Fish & Chips £18.95pp**

Battered Fish Goujons, Seasoned Homemade Chips, Tartar Sauce, Curry Sauce Mushy Peas

### **Big Pan Paella £18.95pp**

Chicken and Chorizo, Paella Rice, Garlic, Peppers, Onions, Smoked Paprika, Saffron Bound with Mussels and King Prawns

### **Taco Bar £18.95pp**

Beef Chilli, Hard Taco Shells Tortillas

Side Dishes, Iceberg Lettuce, Tomato Salsa, Shaved Onion, Fresh Coriander, Guacamole, Sour Cream, Cheese & Jalapenos

### **Indian Street Food £21.95pp**

Tandoori Drumsticks, Marinated Chicken Tikka Kebab Served in Naan Bread  
Sheesh Kebab Wrap, Minced Lamb kebabs Served in a Naan Bread,  
Onion Bhaji, Chutney Tray, Mint Yogurt & Poppadum's, Masala Chips

### **Pizza Buffet £18.95 pp**

Selection of Meat and Vegetarian Pizza, Garlic Bread  
Served with Fries and Dips Mixed Salad

### **Additional Buffet Items**

Additional items may be added to your chosen buffet at an additional cost per head. These prices are only available when being added to one of our existing buffet options.

Potato Wedges £2.95

Jacket Potatoes & Butter £2.95

Salads - Mixed Leaf, Pasta, Coleslaw & Potato Salad £2.95 (each)

Crudities & Dips £2.95

Garlic Bread Slices £2.95

These additional items are not available for interchanging with our current buffet menus.

### **Add A Dessert**

Selection of Desserts Available from the Dessert Section





## **SOMETHING SWEET**

### **Buffet Desserts**

If you are looking to add a touch of something sweet, you can add desserts to any of the above buffets.

Choose Two of the following options.

Heart Shaped Welsh Cakes

Strawberry & Vanilla Cream Shortbread

Chef's Homemade Cookies

Chocolate Dipped Strawberries

Mini Macaroon

Strawberry & Cranberry Cheesecake Shot

Mini Fruit Tartlets

Mini Jam Doughnuts - Mini Chocolate

Eclairs

Chocolate Brownies

@ £5.50pp

## **ALLERGEN INFORMATION**

Please Speak to A Member Of our Team If You Have Any Food Allergies, Intolerances or Dietary Requirements.  
We Cannot Guarantee Our Produce Is 100% Free from Allergens/Intolerance

### **Room Hire Charges**

Depending on the size of your function your preference of function suite and menu choice a room hire charge will be applied to your booking.

Included in the charge will be the following.

Event Planning and event host on the day of your function.

Use of our Cake Stand & Knife.

Black or White linen tablecloths and napkins.

Table number stands (if required)

Full use of our landscaped gardens for photographs

### **Booking Information**

To make a function booking please contact our events team by calling us on 01554 756156 or by emailing [events@diplomat-hotel-wales.com](mailto:events@diplomat-hotel-wales.com)

We can hold a date provisionally for up to 14 days, after this a non-refundable deposit is required to secure your booking.

The deposit amount will be the room hire charge and this will vary depending on the size of your function.

At the time of booking, we will require your approximate timings for your event.

Please advise of your menu choice as soon as you have decided.

If you are offering your guests a choice menu please advise us the options in advance, we will happily design you a menu without prices to share with your guests and a pre order template.

A minimum of two weeks before your event, we will require final details.

This includes confirmed timings, your seating plan and full pre-order (If required).

After we have received your final details, we will send you an updated function schedule for you to approve.

At this point final payment is required for all pre-booked item