

— EL —  
**PRADO**  
— *By Martinez* —

THE FUNCTION ROOM

PRIVATE HIRE





## ABOUT US



El Prado represents the next chapter in the legacy of the Martinez restaurants.

Established in the early 90s by Mr. Martinez in collaboration with his business partner, Jesus. Inspired by the celebrated La Brasserie on St Marys Street, Cardiff. Infused with the essence of the brasserie concept, El Prado stands proudly in Laleston, just west of Bridgend town centre, offering a delightful continuation of the Martinez tradition.





EL  
**PRADO**  
*By Martínez*

SET MENUS



We offer 3 different set menus depending on your price range

£35pp | £45pp | £67pp

BUFFET MENUS



We offer 3 different buffet menus. All available below

£20pp | £30pp | £49pp

Please note that our menus are crafted with a commitment to using the freshest ingredients, and as such, they may be subject to change based on availability. For more information or assistance, feel free to speak with a member of our staff who will be delighted to provide you with the latest details.

We will need the pre order completed a week prior to the event

Please inform a member of staff of any allergies or dietary requirements.





## ROOM CAPACITY & FACILITIES



The Function Room at El Prado caters for intimate gatherings for up to 16 guests.

This beautifully appointed room offers full use of a TV & AV equipment, and a dedicated team of waiting staff ready to cater to your every need.

Please be aware that the room is situated upstairs. Unfortunately, we do not have a lift. We apologise for any inconvenience this may cause.

## MENU

3 courses

£35 per person

### STARTERS

#### Atlantic Cod Goujons

served with homemade tartar sauce

#### Smooth Chicken & Pork Liver Pate

toasted artisan bread & red onion marmalade

#### Chef's Chunky Vegetable Soup ( V )

made with fresh market vegetables

#### Pan-fried Garlic Mushrooms

with spring onions & fresh garden herbs

### MAINS

#### North Sea Hake Fillet "A La Plancha"

with roasted garlic olive oil

#### Slow Roast grass fed Welsh Lamb

with a rosemary & red wine jus

#### Marinated Fillets of Chicken

with a mild spiced coconut & bell pepper sauce

#### Flash Grilled Fillet of Beef Medallions ( £5 supplement )

with a creamy peppercorn sauce and vegetables

#### Chef's Recommended Vegetarian Dish of the Day

(All Served with a choice of Homecut Chips or New Potatoes )

### DESSERTS

#### Raspberry Cheesecake

#### Homemade Vanilla Crème Brûlée

### SIDE ORDERS

#### OPTIONAL

French Bread	£3.00	Grilled Asparagus	£8.50	Cauliflower a la Valenciana	£4.95
Garlic Bread	£4.00	Tenderstem Broccoli	£4.60	Pan Fried Garlic Mushrooms	£7.00
Fresh Salad Bar	£4.60	Mixed Seasonal Vegetables	£4.50		

Please note that not all ingredients are listed and we cook with all allergens present in our kitchen. If you have any dietary or allergy requirements or would like to alter a dish, please speak with a member of staff before you order, and they will be happy to assist.



## MENU

3 courses

£45 per person

### STARTERS

- Bajun Fishcakes**  
with Barbados sauce
- Chefs Mediterranean Fish Soup**  
with toasted bread balsamic & olive oil
- Pan-fried Asparagus Spears (V )**  
served with hollandaise sauce
- Pan Fried Spanish Chorizo 'Con Patatas'**  
served with "con patatas"

### MAINS

- Prime Chargrilled 10oz Sirloin Steak**  
(£5 Supplement )- served pink
- Grilled Fillet of Scottish Salmon**  
served with a hollandaise sauce
- North Sea Hake "A La Plancha"**  
with a roasted Garlic & Olive oil dressing
- Supreme Breast of Chicken**  
stuffed with a chicken liver pate, wrapped in smoked bacon & served with a garlic & mushroom sauce
- Chef's Recommended Vegetarian Dish of the Day**

(All Served with a choice of Homecut Chips or New Potatoes )

### DESSERTS

- Homemade Vanilla Crème Brûlée**
- Raspberry Cheesecake**
- Rich Triple Chocolate Brownie**
- Continental Cheese & Biscuit Plate (£5 Supplement )**  
served with membrillo & a selection of flavoured crackers

### SIDE ORDERS

OPTIONAL

French Bread	£3.00	Grilled Asparagus	£8.50	Cauliflower a la Valenciana	£4.95
Garlic Bread	£4.00	Tenderstem Broccoli	£4.60	Pan Fried Garlic Mushrooms	£7.00
Fresh Salad Bar	£4.60	Mixed Seasonal Vegetables	£4.50		

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## MENU

3 courses

£67 per person

### STARTERS

**Spiced Marinated Beef Skewer**  
with a mild chilli relish  
**Sea Scallops "A La Plancha"**  
with a tomato & garlic butter sauce  
**Home Beetroot Cured Gravavlax of Salmon**  
sweet dill & mustard dressing  
**Chargrilled Calamari**  
with sweet chilli sauce & basil pesto dressing  
**Grilled Asparagus Spears**  
with a hollandaise sauce (v )  
**Crevettes "Al Espanyol"**  
with white wine, garlic & tomato sauce (€5 supplement )

### MAINS

**Grilled Prime 8oz Fillet of Angus Beef**  
served pink  
**Fillet of wild Seabass "A La Plancha"**  
fresh chilli, garlic & olive oil dressing  
**Supreme Breast of Chicken**  
stuffed with a chicken liver pate, wrapped in smoked bacon served with a garlic & mushroom sauce  
**Mustard & Herbs crusted Rack of Welsh Lamb**  
with a rosemary & red wine jus - served pink  
**Grilled Crawfish Tail**  
with a classic thermidor sauce  
**Chef's Recommended Vegetarian Dish of the Day**  
  
(All Served with a choice of Homecut Chips or New Potatoes )

### DESSERTS

**Homemade Vanilla Crème Brûlée**  
**Raspberry Cheesecake**  
**Selection of Spanish Cheeses**  
served with membrillo and a selection of flavoured crackers (€5 supplement )

### SIDE ORDERS OPTIONAL

French Bread	£3.00	Grilled Asparagus	£8.50	Cauliflower a la Valenciana	£4.95
Garlic Bread	£4.00	Tenderstem Broccoli	£4.60	Pan Fried Garlic Mushroom	£7.00
Fresh Salad Bar	£4.60	Mixed Seasonal Vegetables	£4.50		

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BODEGA  
MARTINEZ

CONDADO  
HAZEN  
RIBERA DEL DUERO  
CRIANZA

BOLLINGER

CHATEAU TA...  
2008

## BUFFET

£20 per person

### A Selection of Homemade Sandwiches:

Beef & Horseradish

Poached Salmon & Cucumber

Pembrokeshire Ham & Chutney

Cheese & Pickle

Chef's Crispy Cod Goujons

Homemade Tartar Sauce

Seasonal New Potatoes & Handcut Chips

Fresh Salad Mix

Filter Coffee or Tea

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## BUFFET

£30 per person

Freshly Baked French Bread

Sliced Sirloin of Welsh Beef (served hot )  
and Horseradish Sauce

Cold Poached Scottish Salmon  
with Mayonnaise

Pembrokeshire Boiled Ham  
with Branston Pickle

Seasonal New Potatoes  
Hand Cut Chips  
Fresh Salad Mix

Filter Coffee or Tea

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## BUFFET

£49 per person

Freshly Baked French Bread

Galician marinated Chicken Pinchos

Salmon Gravdax on Spanish Bread

Teriyaki marinated Beef Pinchos

Chorizo & Gambas Skewers

Spanish Ham & Cheese selection, Quince Jam

Whole poached dressed Salmon

Josper fire roasted Sirloin of Beef

Ratatouille stuffed Aubergines

Hot buttered new potatoes, roasted shallots & chives

Tomato, avocado & red onion salad

Roasted Mediterranean Vegetables

Homecut Chips

Raspberry Cheesecake

Chocolate Brownie

Filter Coffee or Tea

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## DEPOSIT INFORMATION



To secure your booking, a non-refundable deposit of £20 per person is required. Additionally, a valid Credit/Debit Card will be securely held for verification purposes.



## CONTACT INFORMATION



For more information, please get in touch with our events team on  
[reservations@el-prado.co.uk](mailto:reservations@el-prado.co.uk)

## ADDRESS



15 HIGH ST, ST, LALESTON, BRIDGEND, CF32 0LD