

INTIMATE WEDDING MENU

TO START

Tomato & Roasted Red Pepper Soup (ve)
ciabatta crouton, basil oil

or

Pork, Chicken Liver & Herb Pâté
homemade chutney, wholemeal bread

FOR MAINS

Breast of Chicken with Fruit Stuffing
seasonal veg, roast potatoes, thyme gravy

or

Slow-braised Shin of Beef
chateau potatoes, seasonal vegetables,
yorkshire pudding, red wine jus

DESSERT

Llechwen Hall Sticky Toffee Pudding (v)
salted caramel sauce, vanilla ice cream

or

Forest Fruit Eton Mess (v)
strawberry compot, honeycomb

VEGAN OPTION

Lentil, Butter Bean & Toasted Cashew Bake (ve)
sautéed kale, balsamic onion gravy

VEGAN OPTION

Black Forest Chocolate Mousse (ve)
macerated cherrie

Please select one starter, main and dessert for all of your guests.
(v) - vegetarian (ve) - vegan