

MENU ONE

(v) vegetarian (ve) vegan (vo) vegan option (gf) gluten free

THREE COURSES FOR **£55** PER PERSON

Please select one starter, main, and dessert for all of your guests. If you'd like to select options from different menus please speak to our wedding team for more information.

STARTER

Homemade Leek & Potato Soup (v) (vo)
caerphilly cheese crouton

Chicken Liver & Penderyn Pâté
tomato chutney, melba toast

Smoked Haddock & Chive Croquette
welsh cheese, watercress, tartare aioli

MAINS

Herb-Roasted Breast of Chicken (gf)
seasonal veg, roasties, stuffing, thyme gravy

Slow-Cooked Pork Rib-Eye (gf)
burnt leek mash, seasonal veg, cider jus

Pan-Seared Seabass & Sauce Vierge (gf)
hasselback potatoes, seasonal veg

DESSERT

Belgian Chocolate Choux Bun (v)
chantilly cream, brownie crumb

Mango & Passionfruit Cheesecake (v)
white chocolate, caramelised biscuit crumb

Seasonal Berry Eton Mess (v) (gf)
raspberry coulis, honeycomb

OTHER MENUS

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CHILDREN'S MENU

Tomato Soup (v)
homemade bread

Buttermilk Chicken Strips
dipping gravy

Crispy Vegetable Sticks (v) (gf)
sour cream dip

Cheese & Tomato Pasta Bake (v)
cheesy garlic bread, garden salad

Grilled Chicken Breast (gf)
mashed potato, seasonal veg, gravy

Smashed Cheeseburger (vo)
baby gem, fries, ketchup

Double Chocolate Fudge Cake (v)
vanilla ice cream

Cookie Ice Cream Sandwich (v)
oreo crumb, strawberry sauce

Fresh Fruit Salad (ve) (gf)
maple drizzle

VEGETARIAN MENU

Welsh Goats Cheese Bon Bon (v)
tomato & basil salsa

BBQ Spiced Cauliflower Wing (v) (gf)
saffron potato, lime pickle aioli

Salt-Baked Squash Wellington (v)
wild mushrooms, seasonal veg, gravy

Smoked Ricotta & Spinach Rotolo (v)
tomato & basil ragu, kale pesto

Forest Mushroom Risotto (ve) (gf)
warmed seasonal greens, sunflower pesto

VEGAN MENU

Chaat Spiced Samosa (ve) (gf)
green chilli jam, red onion salad

Tomato Tarte Tatin (ve)
dressed rocket, cashew curd, basil pesto

Roasted Cauliflower Steak (ve) (gf)
crispy leaf, root crumb, peppercorn sauce

Fried Sweet Potato Gnocchi (ve)
garlic mushrooms, brown butter & sage

Caramelised Leek Risotto (ve) (gf)
roast garlic, charred veg, soft herb gremolata

Vegan Sticky Toffee Pudding (ve) (gf)
salted caramel sauce, plant-based ice cream

Seasonal Berry Pavlova (ve) (gf)
orange chantilly, dark fruit coulis, hazelnut