

MENU ONE

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

THREE COURSES FOR **£49** 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

Leek & Potato Soup (v)
caerphilly cheese scone

Chicken Liver & Penderyn Pâté
homemade chutney, wholemeal toast

Smoked Haddock & Cheese Croquettes
welsh cheese, watercress, lemon & chive aioli

MAINS

Roast Breast of Chicken & Bacon Crisp (gf)
seasonal veg, roast potatoes, tomato jus

Welsh Leg of Lamb (gf)
mint roast potatoes, seasonal veg, herb jus

Pan-Fried Seabass (gf)
pea risotto, kale, tomato & basil pesto

DESSERT

Vanilla Choux Bun (v)
chocolate ganache, brownie crumb

Welshcake Baked Cheesecake (v)
brandy snap, blueberry compote

Forest Fruit Eton Mess (v) (gf)
vanilla cream, blackberry coulis

MENU TWO

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

FOUR COURSES FOR **£59** 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

Tomato & Roast Red Pepper Soup (ve)
sourdough crouton, basil oil

Chicken Caesar Bon Bon & Prosciutto
baby lettuce, parmesan aioli, bacon dust

Modern Prawn Cocktail
bloody mary sauce, wholemeal wafer, lemon

INTERMEDIATE

Homemade Sorbet (ve) (gf)
lemon or raspberry

MAINS

Hand-Carved Roast Sirloin of Welsh Beef
hasselbacks, seasonal veg, bordelaise jus

Braised Shoulder of Pork & Quaver
spring green mash, root veg, welsh cider jus

Roast Cod Loin & Popcorn Cockles
herb crust, polenta cake, smoked ragu pesto

DESSERT

Salted Caramel Chocolate Brownie (v)
merlyn cream gelato, strawberry purée

Lemon Meringue Pie (v)
blood orange sorbet, toffee apple

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