

MENU ONE

(v) vegetarian (ve) vegan (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 Welsh Cawl (v)
caerphilly cheese dumpling

Chicken Liver & Penderyn Pâté
homemade chutney, melba toast

Classic Prawn Salad & Marie Rose Sauce
baby gem lettuce, wholemeal wafer, lemon

MAINS

Pot-Roasted Breast of Chicken
seasonal veg, roasties, stuffing, thyme gravy

Slow-cooked Lamb Shoulder (gf)
champ potato, seasonal veg, rosemary jus

Pan-Fried Seabass (gf)
crushed potatoes, seasonal veg, beurre blanc

DESSERT

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

Maple Syrup Steamed Pudding (v)
hedgerow jam, vanilla custard

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

MENU TWO

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

FOUR COURSES FOR **£65** PER PERSON

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STARTER

Roasted Sweet Potato Soup (ve) (gf)
beetroot lardons, pine oil

Pressed Ham Hock & Sweet Pea Terrine
pickled veg, honey mustard mayo, croute

Smoked Haddock & Y-Fenni Tart
rarebit glaze, smoked vine tomato

INTERMEDIATE

Homemade Sorbet (ve) (gf)
lemon or raspberry

MAINS

Hand-Carved Roast Sirloin of Beef
hasselbacks, seasonal veg, red wine jus

Slow Roast Pork Belly (gf)
brown butter mash, root veg, welsh cider jus

Panko Coated Fillet of Plaice
pommes pont neuf, pea croquette, tar tar

DESSERT

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

Brûlée Tart Au Citron (v)
toasted mallow, raspberry compote

Raspberry Brownie Cheesecake (v)
white chocolate mousse, mojito sorbet