

MENU ONE

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

THREE 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

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

MENU TWO

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

FOUR COURSES FOR **£69** 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) (gf)
sourdough croutons, basil oil

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

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

INTERMEDIATE

Homemade Sorbet (ve) (gf)
lemon or raspberry

MAINS

Slow-Cooked Shin of Beef
champ potato, seasonal veg, welsh ale jus

Braised Shoulder of Lamb (gf)
mint potatoes, seasonal veg, rosemary jus

Panko Fried Fillet of Plaice
sautéed potato, tenderstem, garlic butter

DESSERT

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

Double Chocolate Fudge Brownie (v)
strawberry gelato, brownie crumb

Toasted Lemon Meringue Tart (v)
brûléed mallow, homemade lemon curd