

MENU ONE

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

THREE COURSES FOR **£45** 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 **£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

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

MENU THREE

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

FOUR COURSES FOR **£65** 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

Sweet Pea & Chive Soup (v)
beetroot & pant-ys-gawn tortellini

Chicken & Caramelised Leek Terrine
black pudding fritter, smoked tomato relish

White Crab & Langoustine Risotto (gf)
parmesan crisp, tempura samphire, truffle oil

INTERMEDIATE

Homemade Sorbet or Granita (ve) (gf)
strawberry prosecco or mango & rum

MAINS

Fillet of Beef & Potato Brisket Terrine (gf)
red onion jam, confit carrot, caramelised jus

Pan-Fried Duck Breast & Bon Bon
champ potato cake, plum purée, star anise

Cod Loin & Salmon En Croûte
onion seed crust, pommes anna, sorrel

DESSERT

Strawberry Pavlova (v) (gf)
crème brûlée gelato, elderflower syrup

Black Forest Chocolate Torte (v)
cereal milk ice cream, cherries, honeycomb

Lemon Curd Cheesecake (v)
oat crumble, limoncello, chambord sauce

OTHER MENUS

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CHILDREN'S MENU

Soup of the Day (ve)
homemade bread

Buttermilk Chicken Strips
dipping gravy

Macaroni Cheese Bites (v)
garden salad, bbq sauce

Homemade Cheese & Tomato Pizza (v)
french fries, garden salad

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

Fish Finger Sub Roll
potato wedges, garden salad

Warm Chocolate Fudge Cake (v)
vanilla ice cream

Ice Cream Selection (v) (gf)
chocolate chip cookie

Fresh Fruit Salad (ve) (gf)
orange juice

VEGETARIAN MENU

Welsh Goats Cheese Bon Bon (v)
bruschetta style, smoked tomato, kale pesto

Sweet Potato Gnocchi & Garden Veg (v)
crispy hens egg, hollandaise emulsion

Roasted Squash & Perl Wen Pithivier (v)
spinach, sautéed greens, port jus

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

Wild Mushroom Risotto (v) (gf)
sautéed kale, black garlic dressing

VEGAN MENU

Tempura Tenderstem Broccoli (ve) (gf)
candy hazelnut, beetroot aioli, lemon jus

Grilled Veg & White Bean Crostini (ve)
confit tomato, basil crisp, truffle oil

Spiced Cauliflower Steak (ve) (gf)
smoked tomato sauce, cauliflower bhajis

Caramelised Leek Risotto (ve) (gf)
oat milk, charred veg, kale pesto

Sweet Potato Gnocchi (ve)
cashew vegan cheese, kale, gremolata

Vegan Chocolate Brownie (ve)
chocolate soil, coconut ice cream

Almond Panna Cotta (ve) (gf)
crushed honeycomb, dark cherry sorbet