

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

MENU THREE

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

FOUR COURSES FOR **£79** 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) (vo)
caerphilly cheese croute, wild garlic oil

BBQ Penderyn Glazed Pork Belly (gf)
seasonal leaves, walnut, buttermilk dressing

Wye Valley Smoked Trout Rilette
nicoise bruschetta, lemon gremolata

INTERMEDIATE

Homemade Sorbet (ve) (gf)
lemon & pink gin or berry & champagne

MAINS

Centre-Cut Fillet of Beef (gf)
potato fondant, greens, truffle celeriac purée

Slow-Cooked Pork Belly (gf)
bubble & squeak, root veg, welsh cider jus

Herb-Crumbed Baked Cod Loin
lobster & sweet pea risotto, sauce vierge

DESSERT

Black Forest Chocolate Torte (v)
dark cherry, red velvet ganache, granola

Strawberry & Pink Gin Pavlova (v) (gf)
toasted almond, lime sorbet

Bara Brith Brioche & Butter Pudding (v)
barti ddu crème anglaise, welshcake crumb

OTHER MENUS

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

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