

# 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

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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

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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

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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

# OTHER MENUS

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

## CHILDREN'S MENU

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Tomato Soup (v)  
homemade bread

Buttermilk Chicken Strips  
dipping gravy

Crispy Vegetable Sticks (v) (gf)  
sour cream dip

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Cheese & Tomato Pasta Bake (v)  
cheesy garlic bread, garden salad

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

Fish Finger Sandwich  
baby gem, fries, lemon mayonnaise

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Warm Chocolate Brownie (v)  
vanilla ice cream

Cookie Ice Cream Sandwich (v)  
oreo crumb, strawberry sauce

Tropical Fruit Skewer (ve) (gf)  
maple drizzle

## VEGETARIAN MENU

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

Spiced Roast Cauliflower (ve) (gf)  
saffron potato, curried aubergine, lentil dhal

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Spinach & Feta Filo Pie (v)  
dressed herb salad

Butternut Squash Ravioli (v)  
whipped ricotta, beetroot lardons, sage

Asparagus, Pea & Mint Risotto (v) (gf)  
creamed spinach, hens egg, pine nuts

## VEGAN MENU

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Chaat Spiced Samosa (ve) (gf)  
green chilli jam, red onion salad

Tomato Tarte Tatin (ve)  
rocket salad, cashew curd, basil pesto

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Roast Celeriac à L'Orange (ve) (gf)  
glazed baby veg, parmentier potatoes

Marinated Cauliflower Steak (ve) (gf)  
chimichurri, bbq corn fritter, pepper coulis

Pan-Fried Garden Gnocchi (ve)  
roast garlic, sweet pea, lemon & basil pesto

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Caramel Spiced Pineapple (ve) (gf)  
coconut ice cream, salted caramel sauce

Peanut Butter Mousse (ve)  
strawberry jelly, toasted granola