

# MENU ONE

*(v) vegetarian (ve) vegan (vo) vegan option (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 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

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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

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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 **£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

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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

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Homemade Sorbet (ve) (gf)  
lemon or raspberry

## MAINS

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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

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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

# OTHER MENUS

*(v) vegetarian (ve) vegan (vo) vegan option (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

**Smashed Cheeseburger (vo)**  
baby gem, fries, ketchup

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**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

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**Welsh Goats Cheese Bon Bon (v)**  
tomato & basil salsa

**BBQ Spiced Cauliflower Wing (v) (gf)**  
saffron potato, lime pickle aioli

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**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

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

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

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**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

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**Vegan Sticky Toffee Pudding (ve) (gf)**  
salted caramel sauce, plant-based ice cream

**Seasonal Berry Pavlova (ve) (gf)**  
orange chantilly, dark fruit coulis, hazelnut