

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

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

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

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

MENU TWO

(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

Roasted Sweet Potato Soup (ve) (gf)
beetroot lardons, pine oil

Pressed Ham Hock & Sweet Pea Terrine
pickled veg, honey mustard mayo, croute

Smoked Haddock & Y-Fenni Tart
rarebit glaze, smoked vine tomato

INTERMEDIATE

Homemade Sorbet (ve) (gf)
lemon or raspberry

MAINS

Hand-Carved Roast Sirloin of Beef
hasselbacks, seasonal veg, red wine jus

Slow Roast Pork Belly (gf)
brown butter mash, root veg, welsh cider jus

Panko Coated Fillet of Plaice
pommes pont neuf, pea croquette, tar tar

DESSERT

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

Brûlée Tart Au Citron (v)
toasted mallow, raspberry compote

Raspberry Brownie Cheesecake (v)
white chocolate mousse, mojito sorbet

MENU THREE

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

FOUR COURSES FOR **£75** 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

French Onion Soup (v)
caerphilly cheese croute, wild garlic oil

Carpaccio of Welsh Beef Fillet
scotched quail egg, rocket, pine nut dressing

Potted Gower Crab
shaved fennel, pickled cucumber, sourdough

INTERMEDIATE

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

MAINS

Centre-Cut Fillet Steak Béarnaise (gf)
pressed potato, romanesco, honey carrot

Pan-Seared Pork Rib-Eye Calvados (gf)
pomme purée, charred hispi, heritage carrot

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

DESSERT

Dark Chocolate Crémeux (v)
caramel granola, red velvet bon bon, tuille

Strawberry & Rose Pavlova (v) (gf)
toasted almond, lemon & pink gin sorbet

Bara Brith Brioche & Butter Pudding (v)
bourbon crème anglaise, spiced crumb

OTHER MENUS

(v) vegetarian (ve) vegan (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

Fish Finger Sandwich
baby gem, fries, lemon mayonnaise

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

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

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

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

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

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

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

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

Peanut Butter Mousse (ve)
strawberry jelly, toasted granola