



Wedding Breakfasts

FOOD GLORIOUS FOOD

Our reputation has been hard earned around the creative and delicious food we have been cooking locally for over 30 years

We believe that the catering on your wedding day should be a reflection of this

Our care and attention to detail will be remembered by you and your guests for many years to come

Our wedding collections are inclusive of food and drink from the traditional options - any upgrades would be charged accordingly

Should you be interested in Venue Hire only this enables a completely bespoke approach in regard to food and drink





Traditional Dining Options

A menu choice of two starter, two mains and two desserts is offered to your guests at no extra co



Starters

Leek and potato soup with truffle oil, croutons

Fresh minted pea soup with crème fraîche

Creamed celeriac soup with Welsh rarebit toasts

Creamed mushroom and Perl Las bruschetta with crisp leeks

Free range Chicken liver parfait with pear chutney and toasted brioche

Chilled melon and mango salad pickled ginger and rocket

Welsh farmhouse Caerphilly Cheese Glamorgan sausages plum chutney

Smoked mackerel and cream cheese pâté, Cucumber and dill pickle

Tomato Bruschetta with Chimichurri

UPGRADE YOUR STARTERS + 1.50

Baked Goats cheese crouton, confit leeks, Salad leaves, red wine dressing

Deep fried aubergine chips with walnuts, coriander and molasses

Baked spiced lamb filo parcels, aromatic tabbouleh and apricot chutney

Tempura vegetables with vegan garlic mayonnaise

Deep fried mushrooms with garlic dip



+ 2.00

Prawn cocktail with little gems, cucumber and bloody Mary dressing

Spicy Thai fishcakes with Asian style coleslaw

Coronation chicken with shredded mange tout

Welsh blue cheese 'Panacotta' heritage beetroot and caramelised walnuts

+ 3.00

Fresh local asparagus with rocket and shaved Parmesan or hollandaise (seasonal)

+ 4.00

Home oak smoked salmon - warm new Potato, chive and crème fraîche salad

Home cured salmon 'Gravadlax' with cucumber and dill crème fraîche

Welsh Charcutier mixed artisan meat sharing board, Chutney and pickles

Lobster mac and cheese

Home oak smoked duck salad with balsamic dressing and strawberries

EXTRA SORBET COURSE

The perfect palate cleanser - from 3.00 per person

Lemon, Lime, Orange, Blackcurrant, G&T Champagne





Mains

Chicken breast Cider braised potato fondant, balsamic shallots, wild mushroom and Pancetta sauce

Confit duck leg Salt baked celeriac purée, braised red cabbage, roast parsnips, Duck jus

Fillets of sea bass with orzo pasta, Chorizo, Mediterranean vegetables & pesto

Slow cooked aged roast beef with roast potatoes, Yorkshire pudding, roasted root vegetables, rich beef gravy

Our famous 12-hour braised Lamb shoulder & Creamed mashed potatoes and rosemary jus

Slow cooked pork belly Braised red cabbage, champ mashed potatoes, Farmhouse cider & thyme jus

Meltingly tender pork shoulder steak Welsh mash, Cavalo Nero, wholegrain mustard, leek & cream sauce

Chicken supreme with a mushroom and braised leek sauce on rosemary roasted potatoes

Escalope of salmon, potato, and leek cake with a Mussel and laverbread sauce

Roast turkey with, sausage, stuffing, and roast potatoes

UPGRADE YOUR MAIN COURSE

+3

Roast leg of Welsh lamb with garlic and rosemary, duck fat roasties and gravy

Daube of Beef Bourguignon horseradish mashed potatoes, confit carrots

+4

Breast of boneless wild Pheasant (seasonal) Wrapped in bacon, confit leg stuffing, Game sauce, dauphinoise potatoes

+5

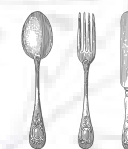
Smoked Haddock Chive mashed potato, crispy hen 's egg, spinach, grain mustard cream sauce

Braised beef cheeks dauphinoise potatoes and red wine sauce

+7

Slow cooked Jack Daniel Beef Ribs, grilled sweet corn, soft polenta

Roast breast of duck, parsnip puree, steamed spinach and Grand Marnier orange sauce





Vegetarian & Vegan

Tian of Mediterranean vegetables Chargrilled halloumi and a red pepper coulis

Wild mushroom risotto cake and roast vegetable ratatouille

Aubergine and buffalo mozzarella moussaka with marinated artichoke and wilted spinach

Sweet potato and courgette lasagne with crisp onions and a sweet chilli dressing

Mixed bean and lentil cassoulet with fresh spinach and gremolata crumb topping

UPGRADE YOUR MAIN COURSE

Roasted stuffed butternut squash on butter bean and truffle puree + 2

Mushroom and spinach pithivier red wine sauce + 2

Our Plant Based Five Course Menu

Nibble

Baba ghanoush, beetroot hummus and Kalamata olives on the tables with flatbread

Starter

Smoky grilled Tempeh with cucumber and mint yoghurt

Roast aubergine with pomegranate molasses, walnut and coriander pesto,

Pomegranate seeds

A salad of rocket, onion and roast squash, toasted almonds and quinoa

Little cups of roast tomato soup with basil oil

Main

Braised rissoles with black beans, butternut squash, roast garlic,

roast red pepper and chilli sauce

Aubergine, chickpea, mushroom and apricot tagine, lots of coriander and toasted almonds

Tabbouleh with pistachios

Roast baby potatoes with garlic rosemary and thyme

Fattoush Salad

Summer peas, asparagus and purple sprouting broccoli with garlic and fresh herb oil and hazelnuts

Dressed organic green leaves

Dessert

Knickerbocker glory served with coffee and chocolate cherry cake