

WEDDING BREAKFASTS

WELSH MENU

Entrée

Rillette of Duck with Chutney
& Homemade Breads

Traditional Welsh Cawl with
Caerphilly Cheese Croutons

Leek & Potato Soup with Crispy
Carmarthenshire Ham

Smoked Salmon & Welsh Feather
Asparagus with a Lemon &
Black Peppercorn Mayonnaise

Saffron, Potato & Chive Soup
with Caerphilly Cheese Fritters



Main Courses

Garlic Studded Welsh Sirloin
of Beef Roasted and served
with a Red Wine Jus

Welsh Lamb Rump wrapped
in Savoy Cabbage with a
Rosemary Jus, Fondant Potato
and Roasted Root Vegetables

Welsh Beef Slowly Braised with
Port & Shallots served over a
Creamed Horseradish Potato Cake

Pan Fried Breast of Chicken
stuffed with Per Las Cheese and
served with a Creamy Leek Sauce

Fillet of Welsh Beef with a
Reduced Port & Shallot Jus served
with Dauphinoise Potatoes

Tintern & Red Onion Tart
served with sautéed Mushrooms
& Garlic Butter (v)

Dessert

Strawberries with
Carmarthenshire Cream served
in a Brandy Snap Basket

Apple & Welsh Honey
Crumble served with Penderyn
Whiskey Custard

Bara Brith Bread Pudding served
with a Merlyn Liqueur Cream

Followed by

Selection of Welsh Cheeses
& Chutneys and finishing
with Coffee & Chocolates

*“Enjoy a meal
of traditional
Welsh delicacies.”*

WEDDING BREAKFASTS

CLASSIC MENU

Entrée

Curried Parsnip Soup with
Crème Fraiche & Coriander (v)

Roasted Vine Tomato &
Red Pepper Soup (v)

Peppered Mushrooms served
in a Cream Sauce over a
French Bread Crouton (v)

Tian of Smoked Wye Salmon
and Crayfish with Avocado &
Mango over a Peppered Buttered
Crouton with Asparagus

Ragout of Smoked Haddock,
Wild Mushroom & Pink
Peppercorn Sauce

Saffron, Potato & Chive Soup
with Caerphilly Cheese Fritters

Goats Cheese & Caramelised Onion
Tart with Walnut Dressing (v)

Welsh Terrine of Duck Pâté
with Chutney & Rustic Bread

Ham Hock & Leek Terrine
served with Piccalilli and
Homemade Breads

Main Courses

Roulade of Lemon Sole &
Prawn Mousse, with an
Asparagus & Cream Sauce

Fillet of Sea Bass served over
a Leek & Seafood Risotto

Drunken Ale Lamb Shank served
over a Leek Potato Cake

Pork Tenderloin served
with Marquis Potatoes,
Stilton & Bacon Sauce

Roast Sirloin of Beef, Creamed
Parship & Horseradish Potato Cake
with a Port Reduced Shallot Jus

Slowly Roasted Belly of Pork on
a tower of Wholegrain Mustard
Mash with a Calvados Cream
Sauce & Sautéed Apple

Pan Fried Chicken Breast stuffed
with Garlic & Thyme Force meat

Classic Fillet of Beef Wellington
served with Parmentier Potatoes*

Sweet Chilli Tartin, New Potatoes,
Rocket & Parmesan (v)

Open Vegetable Lasagne with a
Goats Cheese & Basil Crust (v)

Filo Parcel filled with
Mediterranean Vegetables,
Olives & Feta (v)

Dessert

*More desserts are available from
our seasonal dessert menus.*

Cookies & Cream Cheesecake

Marmalade Bread & Butter
Pudding with Fruit Compote

Sticky Toffee Pudding with Custard

Glazed Lemon Tart with
Fresh Raspberries

Chefs Trio of Desserts

Pear & Almond Tart with
Whiskey Custard

A symphony of Seasonal Fresh Fruit

Coffee with Chocolates
is also included