

STANDARD WEDDING MENU

From our standard menu you may choose the following:

- A Starter
- A Main Course and a Vegetarian Alternative
- Three Vegetable Dishes
- Two Potato Dishes
- One Dessert

Tea/Coffee, Cheeseboard and After Dinner Mints are also included in this price.

Please select one complete menu for your entire party:

Starter

Melon Fan served with a Port & Berry Reduction
Welsh Farmhouse Paté with a dressed Salad & Crisp Bread rolls
Prawn Salad served with a Marie Rose
Greek Salad with Feta Cheese, Kalamata Olives, dressed with Olive Oil
Snowdonian Cawl (*a broth of onion and carrots with chopped mutton and a dash of cream*)
Cawl Cennin (*vegetarian broth with lots of finely chopped rounds of leek*)
Chunky Tomato & Rosemary Soup with a Swirl of Cream
Chef's Favourite Stilton & Broccoli Soup
Homemade French Onion Soup served with a Cheesy crouton

Main Course

Roast topside of Welsh Beef, Yorkshire Pudding, Horseradish sauce & English mustard
Roast Pembrokeshire Turkey with a Chipolata Sausage and Sage & Onion Stuffing
Roast Loin of Pork & Apple Sauce
Ty Mawr Pie (*cubes of Steak & Mushrooms in Red Wine sauce with a crisp pastry top*)
Honey Roast Carmathanshire Ham served with creamy parsley Sauce
Seared Salmon Darnes served with a cucumber & dill sauce
Roast Chicken, sausage & stuffing
Chicken Chasseur with a Robust Red Wine Sauce
Chicken a la King with a Creamy White Wine Sauce
Festival Chicken (*supreme of chicken with a spicy apricot & liqueur sauce*)

Vegetable Dishes

Steamed Broccoli with Parmesan shavings
Red Cabbage braised with garlic
Honey Glazed roast carrots
Cauliflower in creamy cheese sauce
Cauliflower & Broccoli Florets
Cabbage Caerdydd (*white cabbage braised in tomatoes, onions, herbs and butter*)
Braised Leeks served in a white sauce
Buttered Swede
Creamed Parsnips
Petit Pois
French Beans
Kenyan Beans
Mange Tout
Honey Roast Parsnips
Baby Sweetcorn

Potato Dishes

Buttered New Potatoes
Traditional Roast Potatoes
Crushed Herb Potatoes
Rosemary Roast Potatoes
Creamed Potatoes
Lyonnais Potato
Mustard Mashed Potato (*with wholegrain mustard & cream*)
Potato Champ (*traditional Irish recipe with chives*)
Mediterranean Potatoes (*Baby new potatoes roasted in their skins with Olive Oil, Rosemary & Sliced Mixed Peppers*)

Desserts

Profiteroles with Chocolate sauce
Handmade Individual Strawberry Cheesecake
Handmade Individual Cheesecake
Strawberry Gateaux
Chantilly Profiteroles with Toffee Sauce
Chocolate Fudge Cake
Tart au Citron
Lemon Meringue Pie
Chocolate Marquise
Homemade Apple Pie
Homemade Apple Crumble
Handmade Individual Sherry Trifle
all served with pouring cream, custard or ice cream

The Cheeseboard

Welsh & Continental Cheese Board served with Crisp Biscuits, French bread and accompanying Chutneys

Tea Coffee & Chocolate Mints

£47 per person