

PLAS Y RHOSYN
WEDDING VENUE



Canapé Menu A

Cocktail Sausages Roasted in Honey & Mustard
Sweet Chilli Prawn Twisters
Crisp Tempura Vegetables

Served on Silver Platters and accompanied by a salsa dip

£7 per person

Canapé Menu B

Ginger & Lemongrass Chicken Skewers
Vegetable Dim Sum
Mexican Bean Bites
Pizza Puffs
Tempura Prawns

Served on Silver Platters and accompanied by Guacamole and Garlic & Herb Dips

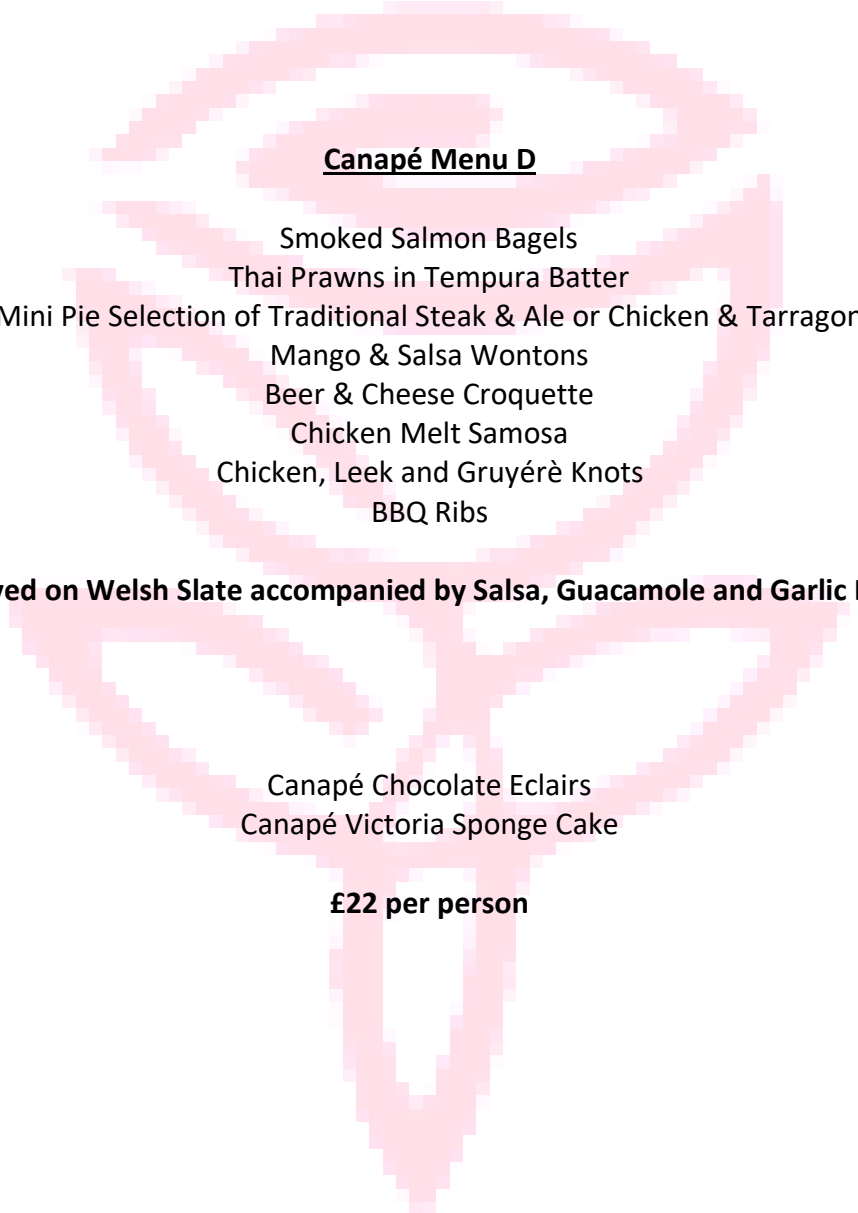
£13 per person

Canapé Menu C

Prawns wrapped in Filo Pastry
Mini Pie Selection of Traditional Steak & Ale or Chicken & Tarragon
Goats Cheese & Broccoli Parcels
Jalapeno Peppers
Mixed Tempura Vegetables
Lamb Koftas
Vegetable Sate

Served on Welsh slate platters accompanied by Mini Raita and a Blue Cheese Dip

£16.50 per person



Canapé Menu D

Smoked Salmon Bagels
Thai Prawns in Tempura Batter
Mini Pie Selection of Traditional Steak & Ale or Chicken & Tarragon
Mango & Salsa Wontons
Beer & Cheese Croquette
Chicken Melt Samosa
Chicken, Leek and Gruyère Knots
BBQ Ribs

Served on Welsh Slate accompanied by Salsa, Guacamole and Garlic Dips

Canapé Chocolate Eclairs
Canapé Victoria Sponge Cake

£22 per person

Wedding Breakfasts

Wedding Menu A

Thai Fish Cakes served with a Thai Cucumber Salad

Slow Roasted Belly Pork with an Apricot and Chorizo Stuffing

Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes

A Trio of Desserts

Lemon Mousse, Chocolate Soufflé, Vanilla Cheesecake

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

Tea, Coffee & Welsh Fudge

£51 per person

Wedding Menu B

Pan fried Scallops with Lime & Coriander

Spicy Lamb and Squash Stew topped with a Cheesy Herb Scone

Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes

Individual Lemon & Raspberry Posset

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

Tea, Coffee & After Dinner Mints

£50 per person

Wedding Menu C

Roasted Red Pepper and Tomato Soup served with a Pesto Swirl

Braised Rib of Beef

Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes

Classic Tart au Citron served with Pouring Cream

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

Tea, Coffee & Welsh Fudge

£48.50 per person

Wedding Menu D

Caesar Salad served with curls of Parmesan Cheese, French Bread Crouton, Oregano & a warm Granary Roll

Beef Wellington served with Madeira Sauce
(Fillet of Beef with a Duxelle of Mushroom & Pate wrapped in Puff Pastry)

Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes

Devilled Chocolate Mousse served with Thick Cream
Rich, Thick Chocolate Mousse

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

Tea, Coffee & Petit Fours

£62.50 per person

Wedding Menu E

Cream of Tomato & Rosemary Soup served with a warm Granary Roll

Darnes of Freshly Poached Salmon served with fresh Lemon Mayonnaise & a Side Salad

Chicken Supreme wrapped in Bacon and stuffed with either Caerphilly Cheese and Leek or Chorizo & Sun-dried Tomatoes, served with a White Wine Sauce

Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes

Chantilly Lemon Bell & Thick Cream

(Light sponge Bavarois with Lemon Mousse topped with Lemon Zest)

Cheese Board served with Crisp Biscuits, French Bread & accompanying Chutneys

Tea, Coffee & After Dinner Mints

£56.50 per person

Wedding Menu F

Trio Smoked Fish Mousse with salad of Dill and Fennel

Lamb Segovia

(Whole Lamb Shank cooked in a rich sauce with Mixed Peppers, Garlic, Tomatoes & Red Wine)

Festival Rice

(Rice cooked with peppers, red beans & onions)

Accompanied by a selection of three vegetable dishes of your choice

Fresh Strawberries served with Clotted Cream and a Daffodil Shortbread

Cheese Board served with Crisp Biscuits, French Bread & accompanying Chutneys

Tea, Coffee & After Dinner Mints

£54.50 per person

Vegetarian & Vegan Dishes

Vegetarian and Vegan main courses below, please choose one for all your vegetarian guests, if an alternative starter is needed, we will choose a similar dish as a substitute. Almost all of our menus can be tailored for gluten free or dairy free guests without changing courses.

Vegetarian

Mushroom Stroganoff

(Mushrooms in a white wine & brandy sauce)

Vegetable Moussaka

(made with Soya Mince, Aubergine & Potato with a creamy topping)

Spinach & Wild Mushroom Lasagne

(layers of fresh pasta with a delicious spinach & cheese sauce)

Stilton, Red Onion & Butternut squash bake

(with a crunchy crumble topping)

Mediterranean Vegetable Wellington

(roasted Mediterranean vegetables encased in pastry, with a spicy sauce)

Caramelised Red Onion and Goats Cheese Tartlet

(pastry tart filled with caramelised red onion and topped with goats cheese)

Vegetable Taginé with Chickpeas and Currants

Vegan

Sweet Potato & Butter-bean Bake *(topped with sesame seeds and hazelnut)*

Stuffed Pepper with Couscous *(roasted pepper stuffed with spiced couscous)*

Gluten Free Vegetarian

Country Vegetable Bake

(mixed vegetables with a tomato base topped with a crunchy gluten-free topping)

Stuffed Pepper

(roasted pepper stuffed with Ratatouille vegetables and cheese)

Children's Menu

We served children's meals just before the Adult meal, this helps keep little people out of the way of the waiting staff, and allows the parents to relax!

Chicken Nuggets

Spaghetti Bolognese

Pork Sausages

Fish Fingers

Cheese & Tomato Pizza

Veggie Bites

All options served with Chips & Beans, with red sauce available

Ice Cream with Sprinkles and Sauce

Freshly Cut Fruit

Mini Doughnuts and Chocolate Sauce

Children's Meals on all food and drink packages:

- 0yrs to 2yrs: No provision, Free of Charge
- 3yrs to 10yrs: Half Price
- Over 11yrs: Full Price

Welsh Wedding Menus

Menu 1

Cream of Laver Soup served with a Warm Granary Roll
(A delicate but beautiful soup made from locally collected Kelp)

Towy Valley Wild Venison & Hazelnut Terrine with Salad Leaves & Crusty Bread

Welsh Black Beef served with Penderyn Whiskey Cream Sauce,
Yorkshire Pudding, Mustard & Horseradish

Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes

Fresh Strawberries served in a Brandy-snap Basket with Clotted Cream & Shortbread
Strawberries sourced from the Vale of Glamorgan during the summer season

Premier Welsh Cheese Board served with a selection of Rye and Soda Breads
& accompanying Chutney. Presented on Welsh Slate platters.

Tea, Coffee & Welsh Fudge

£62 per person

Menu 2

Welsh Smoked Salmon garnished with Dill and served with a Mixed Leaf Salad

Traditional Pembrokeshire Raspberry's with Lemon Sorbet

Roasted Salt Marsh Lamb & Laverbread Stuffing topped with Crisp Puff Pastry
(a blend of Onion, Mushroom, Breadcrumbs & local Seaweed making a beautiful stuffing)

Accompanied by a selection of three vegetable dishes of your choice, plus two potato dishes

Snowden Pudding
(Lemon & Lime Syllabub over vodka laced ginger biscuits with a sharp mango coulis)

Premier Welsh Cheese Board served with a selection of Rye and Soda Breads
& accompanying Chutney. Presented on Welsh Slate platters.

Tea, Coffee & Welsh Fudge

£62.50 per person

Welsh Wedding Feast

Served Buffet style without separate courses, although guests can have Starters, Main Course, Dessert & Cheese if they wish

Welsh Smoked Salmon

Seafood Salad with Cockles

Ogen, Honeydew & Water Melon

Rough Farmhouse Pate

The Whole Hog
(Spit roast at the table)

Glamorgan Pie
(Similar to Quiche)

Stuffed Leeks with Cheese & Wholegrain Mustard

Decorated Salmon

Bidding Pie

(This pie was traditionally prepared for Weddings on the Gower Peninsula. The specially appointed bidder (Gwahoddwr) sold small pieces of pie which had been made by the family to the guests and recorded the amounts paid. The young couple to set up home used this money)

A large selection of Home-made Salads

Baby New Potatoes

Home-made Welsh Cakes

Bara Brith

Pwdin Watcyn Wynne

Stilton, Caerphilly & Pantysgawn cheeses. Celery, Grapes, traditional Breads & Welsh Oatcakes

Coffee, Tea & Welsh Fudge

£66 per person

Seasonal Wedding Menus

Autumn Menu

Creamy Pumpkin Soup garnished with Toasted Pumpkin seeds
and served with a selection of seeded breads

Homemade Pork and Leek Sausages
served on a bed of mustard mashed potato

Braised Leeks in a creamy sauce

Broccoli and Cauliflower florets

Buttered Red Cabbage

Autumn Berry and Plum Crumble served with Custard

Tea, Coffee & After Dinner Mints

£44 per person

Winter Menu

Roast Parsnip & Chestnut Soup served with chunks of Granary Bread
and Welsh Butter

Beef & Welsh Ale Stew
(short rib of beef braised and slow cooked in brown ale)

Roast Potatoes

Savoy Cabbage

Button Sprouts

Mashed Swede

Premium Welsh Cheeseboard
*(A selection of award winning cheeses from around Wales with Crisp Biscuits, Breads
and Chutneys)*

Tea, Coffee & After Dinner Mints

£43 per person

Spring Menu

A Salad of Watercress & Perl Las Cheese with Crispy Bacon pieces

Rump of New Season Welsh Lamb

A Warm Salad of Green Beans, Asparagus and Black Olives

New Potatoes

Rhubarb and Ginger Fool

(a creamy fool served in a martini glass)

Tea, Coffee & After Dinner Mints

£47 per person

Summer Menu

Tomato & Mozzarella

(with torn fresh basil and balsamic vinegar)

Welsh Black Beef Burgers

Little Sirloin Steaks

King Prawn Skewers marinated in Lime and Chilli

Selection of handmade Pork Sausages

Selection of Rolls & Breads

New Potatoes

Green Salad

American Coleslaw

Watermelon & Red Onion Salad

Couscous with Roasted Summer Veg

Fresh Glamorgan Strawberries

Served with clotted cream and a fan tail of Welsh Shortbread

Tea, Coffee & After Dinner Mints

£48 per person

Buffet Wedding Menus

Luxury Cold Buffet

This entire menu is served from a buffet table. Service is informal and relaxed with guests helping themselves. Tables are laid with linen and cutlery, as with our usual Wedding menus.

A Selection of Cold Meats

Ham, Beef and Turkey prepared, cooked and sliced by ourselves, all of the meats are sourced from within Wales

A range of Vegetarian Quiche

Seafood Salad Platter

Local Patés and Terrinès

a selection of award winning patés & terrines from cwnd in Carmathenshire

Fresh Green Layered Salad

Crudites and Pickles

New Potatoes

Fruit Chutneys

Welsh Cheeseboard

award winning and famous cheeses from around Wales

Organic Welsh Breads

a selection of beautiful and unusual Welsh breads, all certified organic

Welsh Butter

Freshly Made Fruit Salad

Fresh Cream Chocolate Gateaux

Lemon Meringue Pie

Raspberry Pavlova

Tea, Coffee & Chocolates

£37 per person

Wedding Hog Feast

This menu is based on 100 people, the main course and dessert are served from a buffet table while everything else is served to the table.

Cawl Mamgu

(Granny's thick Vegetable Broth served with Chunks of Granary Bread)

The Whole Hog Spit Roast carved by our Chef

Chicken cooked with Wild Mushrooms & Onions in a White Wine Sauce

Salad of Crisp Green Leaves

Assorted Coleslaws

Baby Jacket Potatoes

Apple Rings soaked in Cider

Chef's selection of Desserts

(a wide selection of desserts to suit all tastes)

Cheeseboard served with Stilton, Caerphilly & Welsh Goats
Cheese accompanied by Oatcakes, Dried Apricots, Figs & Nuts

Tea, Coffee & After Dinner Mints

£45 per person

Medieval Menu

Steaming Hot Vegetable Broth
Served with chunks of traditional Soda Bread

Baked Trout wrapped in Bacon with Herb Butter

Beef Spare Ribs

Honey Roast Chicken

Roast Turnips with Poppy Seeds

Corn on the Cob

Seasonal Vegetable Medley

Fully Loaded Apple & Blackberry Pie
served with Pembrokeshire Cream

Cheese Board served with Stilton & Caerphilly Cheeses
and accompanied by Oatcakes, Dried Apricots, Figs & Nuts

Glass of Welsh Mead

£51 per person



Evening Menu

Evening Nibbles

A wide selection of Welsh & Continental Cheeses, Crisp Biscuits and a Selection of Breads

Marinated Olives

Tortilla Chips & Crisps

A variety of Chutneys, Pickles & Dips

£11.50 per person

Evening Buffet

A wide selection of Welsh & Continental Cheeses, Crisp Biscuits and a Selection of Breads

Marinated Olives

Tortilla Chips & Crisps

A variety of Chutneys, Pickles & Dips

Spanish Omlette

Parma Ham

Prosciutto

Selection of Salami

Smoked Salmon

£17 per person

Fish & Chips

Battered Fillets of Cod

Thick cut Chips

A selection of Sauces & Condiments

£14.50 per person

Bacon Rolls with Chips

Thick Rashers of Back Bacon

Premium Welsh Pork Sausages

Both served in a Soft Roll. Please choose one option for all your guests

Thick cut chips

Grated Cheese

Red & Brown Sauces

£14.50pp

Traditional Faggots and Mushy Peas

Handmade Faggots in a Thick Onion Gravy

Mushy Peas

Thick Cut Chips

£14.50 per person

Theme Evenings

Curry Night

Chicken Balti, Tandoori Chicken, Chicken Madras, Chicken Korma, Beef Madras, Beef Dupiaza, Beef Korma, Vegetable Balti and Mushroom Korma

Please choose one Meat Curry and one Vegetarian alternative. These will be accompanied by:

Naan Bread

Poppadoms

Onion Raita

Mango Chutney

Pilau Rice

£17 per person

If you would like two Meat plus one Vegetarian Curry please add £7.50 per person.

Mexican Night

Chilli Con Carne

Pollo en Adobe

(Spicy Chicken in a rich Tomato & Chilli Sauce)

Fiesta Rice

Tortillas

Guacamole, Spicy Salsa & Sour Cream

£17 per person

Paella Night

Generous portions of fresh Paella cooked in authentic pans with Saffron & fresh herbs.

Please choose one of the options below for all your guests

Traditional Paella

Made with a range of seafood, Meats and Spanish Sausage

Vegetarian (Mushroom, Celery, Peppers, Onions, Sweetcorn & Butternut Squash)

All served from a buffet table with a Crusty Bread, a Salad of Mixed Leaves, Tomato & Basil Salad & Spanish Onion Salad.

£17 per person

Risotto Night

Sun-dried Tomato & Bean Risotto

Gorgonzola and Smokey Bacon Risotto

Fresh Salad of Green Leaves

Garlic Bread

£16.50 per person

Evening Buffet Menus

Hog Roast

Cooked to perfection by our Chef, the meat is carved and served with a large white or granary roll, Sage & Onion Stuffing, Apple Sauce and Pickles

A selection of our home-made Coleslaws and Salads are served from a buffet table.

American Coleslaw
Creamy Cauliflower and Stilton Salad
Savoury Rice
Mushroom A la Greque
Savoury Pasta
Mixed Leaf Salad
Baby New Potatoes

£2250

Inclusive of all the above with all china, cutlery, napkins and buffet table service

Vegetarian or Chicken meals can also be provided for guests who do not eat Pork. The charge for these meals is £17.50 per person

Evening Carvery

A selection of Roast Meats served from a buffet table, please pick 3 meat options from the list below:

Roast Topside of Welsh Beef
Baked Ham studded with cloves
Roast Turkey with Stuffing
Roast Loin of Pork with Apple Stuffing
Roast Haunch of Venison
Roast Chicken with lemon butter
Redcurrant glazed Leg of Lamb

American Coleslaw
Savoury Rice
Mushroom A la Greque
Pasta Salad
Mixed Leaf Salad
Baby New Potatoes

£21 per person

Evening Buffet Menu

All options are served with Cocktail Sandwiches, Baguette Wedges with a variety of fillings to include Meat, Fish and Vegetarian.

Dry Roasted Peanuts, Cocktail Onions & Welsh Crisps are also provided.

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|--|-------------------------------------|
| Baby Sausage Rolls | Sausages on Sticks |
| Cocktail Pasties | Pig in a Blanket |
| Pizza Bites | Party Eggs |
| Buffet Pork Pie | Wings of Fire (Spicy Chicken Wings) |
| Mild'n'wild Mississippi Chicken Fillet | Chicken Sate |
| Mild'n'wild Bandito Chicken Fillet | Mini Quiche |
| Hot'n'kickin Chicken Fillet | Vol au Vents |

Vegetarian Options

Cheese Rolls
Tomato & Basil Quiche
Mini Indian Selection
Luxury Puff Pastry Assortment
Vegetable Sate

- Option 1** Four of the above dishes - **£15 per person**
- Option 2** Six of the above dishes - **£16.50 per person**
- Option 3** Eight of the above dishes - **£18.50 per person**
- Option 4** Ten of the above dishes - **£21 per person**

BBQ Menu

Please select three items from the list below:

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|---|--|
| Welsh Beef ¼ Pounder Burger in a Seeded Bun | Minted Lamb Steaks |
| Koftas | Honey Roast Chicken |
| Chinese Pork Steaks | Tandoori Chicken |
| Pork & Leek Sausages | Spicy Pork Spare Ribs |
| Selection of Kebabs | Chilli Sausages |
| Little Sirloin Steaks | Premium Pork Sausages in a floured bap |
| Sweet'n'Sour Pork Ribs | |

The following selection is available to guests to accompany the above selections:

Fresh Green Salad
American Coleslaw
Couscous with Roasted Vegetables
Hot New Baby Potatoes
French Sticks/Garlic Bread
Sauces and Condiments

£17.50 per person

Additional items can be added at £4 per person