

WEDDING MENU 2010/2011

Menu 1 (£25.00 per head)

Homemade Cream of Leek & Potato Soup with Fresh Cream & Croutons

Homemade Tomato & Basil Soup finished with Pesto & Crème Fraiche

Trio of Melon with Seasonal Berries, Ginger Syrup & Raspberry Sorbet

Smoked Chicken Caesar Salad with Ciabatta Croutons, Parmesan Shavings & Caesar Dressing

Confit of Duck Terrine with Shallot Chutney and Crisp Green Leaves

Roquefort & Leek Savoury Flan with Dressed Leaves

~~~~~

Roast Pembrokehire Turkey with Savoury Stuffing, Bread Sauce & Cranberry Sauce

Roast Leg of Cardiganshire Lamb with Apricot & Rosemary Stuffing

Slow Roast Welsh Beef with Yorkshire Pudding & Roast Potatoes

Roast Fillet of Salmon with Sautéed Leeks and a Citrus Hollandaise Sauce

Chicken en Crouete with a Cream & Mushroom Sauce

*(Served with a Selection of Seasonal Vegetables)*

~~~~~

Ye Olde Sticky Toffee Pudding with Butterscotch Sauce

Lemon & Lime Cheesecake with a Fresh Raspberry Coulis

Fresh Cream Profiteroles with Warm Chocolate Sauce

Traditional Pavlova with Strawberries and Strawberry Coulis

~~~~~

Fresh Ground Coffee or Tea with Homemade Fudge

**Please refer to our Terms & Conditions before making your selections**

# WEDDING MENU 2010/2011

## Menu 2 (£27.50 per head)

Salmon & Prawn Savoury Flan & Hollandaise sauce

Traditional Welsh Lamb Cawl with a Wedge of Welsh Cheese

Chicken Liver & Brandy Parfait with a Shallot and Orange Chutney and Melba Toast

Wolfscastle Prawn Cocktail with Icelandic Prawns, Chiffonade of Iceberg and Marie Rose Sauce

Creamy Garlic Mushrooms served En Feuillette

~~~~~

Chicken Cordon Bleu in Breadcrumbs stuffed with Llangloffan Cheese and Welsh Ham served with a Leek Cream Sauce

Beef Steaklets with Caramelised Shallots and a Smoked Bacon Thyme and Red Wine Sauce

Honey and Mustard Glazed Leg of Welsh Lamb with a Redcurrant Lamb Jus

Baked Fillet of Cod with a Herb Crust and a Light White Wine Veloute

(Served with a Selection of Seasonal Vegetables)

~~~~~

Passion Fruit and Mango Cheesecake with a Raspberry Compote

Dark Chocolate Truffle Cake served with an Orange Infused Crème Anglaise

Iced Raspberry & Vanilla Terrine with Bramble and Anise Syrup

Pear and Toffee Frangipane Tartlet served with a Traditional Anglaise sauce

~~~~~

Fresh Ground Coffee or Tea with Homemade Fudge

Please refer to our Terms & Conditions before making your selections

WEDDING MENU 2010/2011

Menu 3 (£29.50 per head)

Smoked Salmon and Mascarpone Pate with Ciabatta Crostini and Lemon Dressed Leaf Salad

King Prawn Brochette Marinated with Lemon and Sage served with a Cous Cous Salad

Roast Butternut Squash Soup with Thyme and Crème Fraiche, Ciabatta Parmesan Croute
and Crispy Pancetta

Warm Goats Cheese and Chive Tart with a Balsamic Dressed Cherry Tomato Salad

Smoked Duck Breast on a Bed of Salad Leaves with Japonnaise Dressing

~~~~~

Roast Sirloin of Welsh Beef with Horseradish Yorkshire Pudding & Beef Gravy

Roast Supreme of Chicken wrapped in Pancetta with a White Wine and Wild Mushroom  
Sauce

Half Roast Gressingham Duck served off the Bone with a Grand Marnier and Redcurrant  
Sauce

Fillet of Lemon Sole stuffed with Salmon Mousse finished with a Chive Hollandaise Sauce

*(Served with a Selection of Seasonal Vegetables)*

~~~~~

Profiteroles stuffed with Mascarpone & Vanilla Seed and finished with a Dark Mocha Sauce

Iced Mango Parfait with Fresh Raspberries and Raspberry Puree

Warm Golden Apple Strussel Tart with Nut Crumble Topping and Crème Anglaise

Caramelised Lemon Tart on Shortbread with a Puree of Raspberries & Orange Crème
Fraiche

~~~~~

Fresh Ground Coffee or Tea with Homemade Fudge

**Please refer to our Terms & Conditions before making your selections**

# WEDDING MENU 2010/2011

## Menu 4 (£32.50 per head)

Risotto of Scallops with a Hint of Saffron finished with Mascarpone and Parmesan  
Chicken Liver and Foie Gras Parfait served with a Spiced Apple Chutney and Toasted Brioche  
Smoked Salmon Tartlet with a Rocket Salad and Horseradish Dressing  
Cream of Watercress Soup with Goats Cheese & Ciabatta Croutons  
Medley of Wild Mushrooms in a Brandy and Thyme Cream served on Toasted Brioche

~~~~~

Roast Fillet of Welsh Beef with Glazed Shallots and a Pancetta and Port Sauce
Roast Guinea Fowl Supreme with Caramelised Apple & Jus Lie Sauce
Baked Monkfish Tail on a Herb Risotto with a Red Pepper Reduction
Roast Saddle of Welsh Lamb stuffed with Lemon and Thyme served with Red Onion Marmalade & Red Wine Jus

(Served with a Selection of Seasonal Vegetables)

~~~~~

Baked Chocolate Tart served with Fresh Strawberries and Chantilly Cream and Strawberry Sauce  
Dark Chocolate Croissant & Baileys Bread Butter Pudding with a Vanilla Seed Anglaise Sauce  
Brandy Snap Basket with Exotic Fruits and Malibu Anglaise sauce  
Iced Espresso Coffee & Mascarpone Parfait served with Orange & Whisky Compote

~~~~~

Fresh Ground Coffee or Tea with Homemade Fudge

Please refer to our Terms & Conditions before making your selections

WEDDING MENU 2010/2011

Vegetarian Courses

Chargrilled Mediterranean Vegetables topped with Grilled Goat's Cheese served with Warm Focaccia & Lemon Dressing

Warm Roast Butternut Squash and Llanglofan Cheese Tart served with Balsamic dressed Cherry Tomato and Green Leaf Salad

Grilled Aubergine Gateaux layered with Ricotta, Basil & Pine Nuts and Roasted Red Pepper served with Sun Dried Tomato Salad

Leek and Mushroom Croustade on a Nutty Base with Mediterranean Tomato Compote

Roasted Red Pepper, Leek and Stilton Risotto with Mascarpone Cheese

Fish Course

Poached Smoked Haddock with a Wholegrain Mustard Veloute (£4.50)

Baked Fillet of Salmon with Sautéed Leeks and Hollandaise Sauce (£5.00)

Salmon and Monkfish Kebab with a Lemon and Basil Dressing (£6.50)

Risotto of Scallops with a hint of Saffron finished with Mascarpone and Parmesan (£6.95)

Wolfscastle Prawn Cocktail with Apple, Celery and Iceberg finished with Marie Rose Sauce (£5.95)

Lemon Sole Paupiette stuffed with Salmon Mousse served with Citrus Chive Hollandaise (£5.95)

Please refer to our Terms & Conditions before making your selections