

Menu 1

Traditional sit down 3 course wedding breakfast

Starters

Mature cheddar tart with chilli jam, dressed with leaves and balsamic dressing.

Smooth chicken liver pate, autumn fruit chutney, petite herb salad rustic bread.

Pressed ham hock terrine with crushed peas, piccalilli, baby leaf salad.

Assorted homemade soup, served with welsh butter and crusty bread.

Salmon & spinach Fishcake, pea shoots, citrus dressing.

Melon opera, seasonal berry compote, champagne sorbet.

Tapas sharing boards, a classic selection of continental meats, cheeses, fruits & breads.

Main Course

Baked Fillet of salmon, asparagus beurre blanc.

Sesame crusted tuna Chilli & lime dressing noodle salad.

Roasted Mediterranean Vegetable tart.

Bar marked Chicken white wine, peas & pancetta.

6 hour slow cooked blade of Beef, rich red wine jus.

Shredded Lamb shoulder, garlic & redcurrant.

Confit Gressingham Duck leg, plum sauce, hoisin duck croquette.

Accompanied with a choice of

Dauphinoise potatoes, Buttery mash, Crushed new potato cake, Minted new potato's,

Rosemary roast potatoes, Colcannon mash.

Selection of buttered seasonal vegetables.

Desserts

Chocolate coated Profiteroles filled with pastry cream, molten chocolate & baileys sauce.

Raspberry and white chocolate cheesecake, raspberry compote, popping candy.

Lemon posset, lavender shortbread.

A true classic Sticky toffee pudding, toffee sauce, clotted cream.

Eton mess, whipped sweetened cream raspberry coulis, crushed meringue.

Warm Chocolate fondant with gooey centre, white chocolate sauce.

Seasonal berries or Strawberries, meringues and jugs of fresh cream.

A selection of Welsh, British or continental Cheeses, chutneys & biscuits can be a board per table or individual.