



## *Sample Wedding Menu's*

### **Option 1**

**£29.95 Per Head**

#### **The Start**

Homemade soup of the day with house bread

Ham hock and watercress salad with honey mustard dressing

#### **The Middle**

Choice of sausage / handmade faggot served with root mashed potatoes and buttered greens

~ Or ~

Choice of pie – chicken and leek / shin of beef and beer / fish served with root mashed potatoes and buttered vegetables

#### **The End**

Choice of pavlova (family serve) – berries and cream / fudge cream / chocolate and caramel~ Or ~

Choux bun served with vanilla cream and chocolate or fudge sauce

## **Option 2**

**£30 - £35 Per Head**

### **The Start**

Trefloyne Tapas Boards

~ Or ~

Homemade soup of the day with house bread

Chicken liver pate with homemade chutney and toast

Cray tail, cucumber, and grape cocktail

### **The Middle**

Roast Welsh beef, lamb or chicken served with classic accompaniments and roast potatoes and seasonal vegetables

Baked brown capped mushroom with blue cheese, steamed beans and tomato and olive sauce (V)

### **The End**

White chocolate and orange cheesecake

~ Or ~

Coconut scone served with warm berries and almond custard

### **Option 3**

**£35 - £40 Per Head**

#### **The Start**

Homemade soup of the day with house bread

Pork and pistachio terrine served with soused onion salad

Cold poached salmon served with new potatoes and rocket salad

~ Or ~

Tapas boards

#### **The Middle**

Breast of chicken with creamy wood mushroom sauce, fondant potatoes  
and green beans

~ Or ~

Slow cooked shoulder of lamb with potato and celiac mash. Buttered greens  
and cranberry port gravy

Beetroot tortellini with wilted spinach, cherry tomato, and sage butter (V)

#### **The End**

Chocolate brownie with fudge sauce (family serve)

~ Or ~

Croissant and baileys “bread and butter pudding” served with fudge  
custard

Selection of Welsh cheese with oat cakes and chutney

### **Option 4**

**£45 Per Head**

## **The Start**

Homemade soup of the day with house bread

Shredded duck leg and fennel salad with a truffle oil dressing

Welsh smoked salmon with cockle and laver dressing

~ Or ~

Tapas boards

## **The Middle**

“The welly”

Fillet of beef, pate and mushrooms with a cognac sauce

Breast of chicken, soft cheese and basil with a tarragon sauce

Hake and olive tapenade with tomato and garlic sauce

Mixed vegetable ratatouille with yellow pepper butter (V)

All wrapped and cooked in light and crisp puff pastry and served with  
buttered new potatoes and seasonal vegetables

## **The End**

Classic crème brulee with almond short bread

Double chocolate mousse with honeycomb and vanilla cream

Orange panacotta and sweet ginger compote