



Sample Wedding Menu's

Option 1

£32.00 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

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

£33 - £37 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

£37 - £45 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

£47 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