

Wedding Sample Menu

Starter

Poached pear and Perl Las salad with hazelnut dressing

Smoked haddock fish cake, dill crème fraiche

Pea mousse, with cress and pesto

Main courses

Rump of Welsh lamb, creamed potatoes, spring greens with minted jus

Roast supreme of chicken, potato rostie, broad beans and peas

Pan fried sea bass mussel and chive risotto

Baked celeriac pudding, deep fried flat bread, roasted pepper syrup

Pudding

Sticky toffee pudding, butterscotch sauce and crème Chantilly

Lemon posset, orange shortbread and berry compote

Chocolate tart, coffee bean syrup, raspberry cream

Selection of Welsh cheese with homemade chutney and water biscuits

Select one starter, main course and pudding for all guests.
Special dietary requirements will be catered for separately.