

Menu Options

Our chef has created a sumptuous selection of starters, mains and desserts for you to choose from, all individually priced to suit your budget.

If you are holding your wedding reception with us and you have opted for one of our all inclusive packages then choosing your menu could not be simpler, package 1 allows you to choose from the first five dishes, package 2 allows you to select from the first 10 dishes and package 3 gives you the option to select from all the dishes.

Should you wish to select a dish outside of your package option please speak to your coordinator who will be happy to assist.

Starters

Soup of the day	3.95
Traditional Prawn Cock tail	4.25
Home Cured Salmon Gravadlax with a mustard dressing and rye bread	4.50
Home Pressed Ham Hock terrine with Petit Salad	3.95
Spinach and Parmesan Tart	4.25
Chicken Liver Parfait with Madeira Jelly and baby leaves	4.75
Fanned Duo of Melon with a mixed berry coulis	4.75
Butternut squash aranchine with a basil and pesto oil	4.75
Classic Smoked salmon and rocket salad	4.50
Duck rilette with a petit salad	4.95
Smoked trout and almond tart with dressed petit salad	4.75
Salmon Ballantine with sauce verde	5.25
Twice baked Goats cheese soufflé	4.95
Tempura king prawns with sweet chili sauce	5.25
Charcuterie Platter (cured Meats)	6.25
Gazpacho (Spanish chilled Soup)	4.50

Mains

Traditional chicken chasseur	9.50
Traditional roast sirloin of welsh beef with all the trimmings	9.50
Mushroom stroganoff	8.75
Spinach and ricotta tortellini with tomato and basil sauce	8.75
Smoked haddock rarebit	9.50
Coq au Vin	11.95
Lamb hotpot with mint suet dumplings	11.50
Pan-fried salmon with langoustine Beurre blanc	12.95
Lemon and cumin marinated chicken breast with a red wine jus	11.50
Stuffed pepper with spiced cous cous topped with perlwen	9.95
Pork loin stuffed with wild mushrooms and black pudding served with calvados jus and apple fritters	12.50
Pan roasted guinea fowl with a morel and Madeira jus	17.95
Roast troncon of halibut with sauce vierge	19.50
Venison loin with dauphinoise potatoes and a vanilla jus	POA
Saddle of rabbit with herb gnocchi and game jus	15.50
Beef wellington with red wine jus and wild mushroom duxelle	20.50
Haloumi and artichoke salad with truffle oil	11.50

Desserts

Classic Lemon tart served with chattily cream	4.25
Crème Caramel	3.95
Profiteroles laced with dark chocolate Drambuie sauce	3.95
Banoffie fool	3.95
White chocolate cheese cake with a berry compote	4.25
Sticky toffee pudding with cinnamon ice cream	4.50
Treacle tart with vanilla ice cream	4.25
Pavlova with Chantilly cream and a fresh berry compote	4.50
Gateaux (chefs choice)	4.35
Crème Brulée with short bread biscuits	4.50
Baileys mousse with glazed strawberries	4.95
Pear frangipane tart with crème anglaise sauce	5.25
Chocolate and cointreau parfait with a berry compote	4.95
Glazed fresh fruits and sorbet	5.25
Amaretto marinated strawberries with welsh clotted cream	5.50