

## Wedding Menu Selection

*Please find below a selection of courses for your wedding breakfast*

You may choose a choice of two starters and two desserts with one main course dish including a vegetarian option  
If you have an alternative dish that you would prefer please let us know and we will be more than happy to accommodate you

### *Starters*

Braised red onion and tomato soup served with a French cheese crouton  
£4.50

Homemade Vegetable soup served with herb croutons  
£4.25

Traditional Welsh Lamb cawl  
£4.95

Selection of homemade soups available, please see your wedding co-ordinator  
From £4.25

Duo of honeydew and watermelon served with a raspberry and passion fruit compote  
£4.25

Pineapple sorbet served in ½ a baby pineapple  
£4.75

Smooth chicken liver pate set on a continental leaf salad with an orange and chive dressing, served with melba toast  
£4.25

Baked filed mushroom filled with garlic butter topped with a Welsh cheese crust  
served on a bed of continental salad and garlic dressing  
£4.50

Glamorgan sausage served on a bed of mixed leaves with a red onion marmalade  
£4.50

Oak roasted smoked salmon roulade served with a spinach salad and lemon and dill dressing  
£4.95

Thai Salmon & crab fishcakes on a bed of rocket leaves served with a sweet chilli dressing  
£4.95

## *Traditional Main Courses*

Roast Welsh Beef served with Yorkshire puddings, roast potatoes and rich gravy  
£16.25

Roast Pembrokeshire Turkey served with bacon and sage stuffing, roast potatoes and rich gravy  
£13.25

Slice of Welsh Beef and Turkey served with Yorkshire puddings, bacon and sage stuffing and roast potatoes  
£15.25

Roast Chicken breast wrapped in bacon served with a sage and onion stuffing, roast potatoes and rich gravy  
£13.50

All of the above served with

New potatoes served with parsley butter

Selection of seasonal vegetables

Cauliflower cheese served with all of the above dishes

## **Classic Main Courses**

Classic Welsh dressed buffet

Served with whole poached Teifi salmon, selection of cold meats

Selection of salads and a hot potato dish

£18.95

Homemade Beef Wellington served with Boulanger potatoes and Madeira sauce  
£19.95

Braised shoulder of Lamb served on a bed of leek dauphinoise and elderberry port jus  
£16.50

Celtic pride braised Beef roulade in Carmarthenshire ale topped with a welsh red mustard rarebit served with garlic dauphinoise  
£16.50

Supreme of Chicken filled with leeks and wild mushrooms wrapped in Carmarthen ham served with crushed rosemary and garlic potatoes and a cream and white wine sauce  
£14.50

Pork escalope topped with apple and mint served on a bed of wholegrain mustard mash and Dijon sauce  
£13.50

Lightly poached Teifi Salmon filled with prawns & dill served on a muscadet sauce  
£10.95

All of the above served with parcels of vegetables

## **Vegetarian Dishes**

Brie & Asparagus encased in filo pastry served with a Provencal sauce  
£11.50

Wild mushroom stroganoff  
£11.50

Mediterranean mixed nut and cous cous bake served with a sweet mango & mint compote  
£9.50

## *Dessert*

Belgian chocolate mousse served with praline cream  
£4.95

Homemade Profiteroles filled with Chantilly cream served with hot chocolate sauce  
£4.50

Vanilla Cheesecake served with your choice of toppings  
£4.50

Raspberries engulfed in Grand Marnier cream topped with succulent woodland berries  
£4.95

Traditional Raspberry trifle  
£4.25

Tropical fruit salad  
£4.50

Selection of Ice creams  
£3.95

Welsh apple crumble served with custard  
£4.50

Homemade bread & butter pudding laced with Penderyn whiskey  
£4.50

Trio of desserts  
Lemon and lime posset  
Toffee profiterole filled with Bailey's cream  
Strawberry tartlet  
£5.25

Welsh cheeses accompanied with a selection of crackers and fruit  
£5.25

Welsh cheeses accompanied with a selection of crackers and fruit  
Up to 10 guests per platter  
£25

Freshly brewed coffee served with homemade petit fours  
£2.50

*Something for the little ones*

If you decide to give the children attending your wedding the same menu as you have chosen for your wedding breakfast the cost will be ½ the price quoted per adult, this applies to children under the age of 12, for children under the age of 3 there is no charge

Alternatively you may wish to choose one of the following options  
£7.50 inclusive of a selection of ice creams

Chicken goujons and chips

Sausage and mash

Cheese and tomato pizza  
(extra toppings available)

Fish goujons and chips

Pasta with a selection of sauces