



Wedding Menu

STARTERS

SOUP

Choice of:

**Pea and Mint, Leek and Potato
or Tomato and Basil – £5.00**

All served with warm roll and butter.

ENTREÉS

Thai Prawn Fritter – £6.50

with a chilli and miso noodle salad.

Barbecue Pork Terrine – £7.00

with a reduced tomato dressing and
parmesan popcorn.

Grilled Melon & Confit of Ham Hock – £6.50

with a mango and lime dressing.

Smooth Home Made Chicken Pate – £6.00

with grilled croutons and sweet onion relish.

MAINS

Herb Crumbed Chicken – £15.00

with sage and thyme roasted potatoes and seasonal vegetables, homemade gravy.

Gower Salt Marsh Lamb – £TBC

with dauphinoise potatoes, carrot and green bean bundle and minted gravy.

Welsh Black Beef Fillet – £20.00

with a mustard and madeira wine reduction, shallot and potato confit and trio of spring greens.

Roast Turkey Breast – £17.50

with cranberry and apricot stuffing, madeira reduction gravy, herb roast potatoes and seasonal vegetables.

DESSERTS

Trio of desserts – £7.50

choice of three of the following: Apple Strudel, Bailey's Chocolate Cup, Strawberry Truffle, Lemon Tartlette, Mini Chocolate and Caramel Choux Bun, Fresh Fruit Galette, Eton Mess.

Dark and White Chocolate Profiteroles – £6.50

Strawberry White Chocolate and Prosecco Truffle – £6.50

Raspberry and White Chocolate Tartlette – £7.00

EXTRAS

Canapés – £4.50 per person

assortment of hot and cold canapes, Fish and Chips, Dim Sum, Indian Snacks, Spicy Prawns.

Amuse Bouche – £2.50 per person

Gin and Tonic Sorbet, Blackcurrant & Chombard Sorbet or Strawberry & Prosecco Sorbet.

Tea and Coffee – £2.00 per person

COLD BUFFET – from £7.50 per person

Collection of Sliced Meats, Turkey, Ham, Beef, Pork, Assorted Salads, New Potatoes, Fresh Poached Salmon, Grilled Prawns, Chacuterie, Cheese Boards, Accompaniments, Dips, Sauces, Breads etc.

* Menu items are subject to change according to season and availability.