



Wedding Breakfast Menus

Our wedding breakfast menus are made using the finest ingredients and we source locally wherever possible. We pride ourselves on our flexibility so if you would like to make any changes please let us know and we will quote your menu accordingly. We are used to the weird and wonderful so if you had something more bespoke in mind please get in touch and we will do our best to accommodate. Our pricing includes VAT, serving staff, cutlery and crockery. We can arrange table linen hire at an extra cost if required.

Penelope & Odysseus £25.95pp

Entree

Leek & Potato Soup, Topped with Crispy Leeks & Croutons. Accompanied with a Rustic Roll & Butter (V)

Main Course

Roasted Chicken Breast, Served with a Garlic & Herb Butter Sauce, Seasonal Vegetables and a Crushed Herb Infused Potato Cake

Asparagus and Mushroom Risotto with Parmesan Curls & Truffle Oil (V)

Dessert

Peach & Blueberry Crumble, Served with Custard

Napoleon & Josephine £29.95pp

Entrée

Trio of Melon and Parma Ham Served with a Sweet Honey & Mustard Dressing

Broccoli & Stilton Soup with a Rustic Roll (V)

Main Course

Braised Beef Brisket, Served with a Rich Red Wine Gravy, Roasted Potatoes & Seasonal Vegetables

Mozzarella & Spinach Stuffed Chicken Breast Served with a Herb Sauce, Roasted Potatoes and Seasonal Vegetables

Roasted Mediterranean Vegetable Tart with a Rich Tomato Sauce, Served with Dauphenoise Potatoes and Seasonal Vegetables (V)

Dessert

Strawberries & Cream Cheesecake

An Indulgent Slice of Cookies & Cr

Lancelot & Guinevere £32.95pp

Entrée

Brussels Pate Served with Grilled Ciabatta

Buffalo Mozzarella & Fresh Vine Tomatoes, Drizzled with Basil Infused Olive Oil (V)

Butternut Squash, Artichoke and Feta Salad, Dressed with a Mustard Vinaigrette (V)

Main Course

Pan Fried Fillet of Salmon Served with a Tarragon Sauce, Asparagus, Parmentier Potatoes & Seasonal Vegetables

Chicken Supreme Served with a Masala Wine & Mushroom Sauce, Parmentier Potatoes & Seasonal Vegetables

Leek, Goats Cheese, Walnut & Lemon Tart Served with Parmentier Potatoes & Seasonal Vegetables (V)

Dessert

Decadent Chocolate Fudge Cake with Extra Thick Cream

Vanilla Cheesecake with Raspberry Coulis

Taylor & Burton £35.95

Entrée

Traditional Welsh Cawl, Served with a Wedge of Mature Caerphilly Cheese and a Slice of Wholemeal Bread

Cockles, Laverbread and Crispy Bacon Served with a Rocket Salad with a Lemon Infused Oil (V)

Main Course

Lamb Medallions Served with a Red Wine Jus, Creamy Leek Mash, Savoy Cabbage & Seasonal Vegetables

Bourbon Whiskey Glazed Pork Belly, Served with Apple Puree, Buttered Kale, Roast Potatoes & Roasted Baby Carrots & Gravy

Homemade Glamorgan Sausages, Filled with Smokey Cheese and Served with Seasonal Vegetables & Herb Cream Sauce (V)

Dessert

Bara Brith Bread & Butter Pudding, Served with Penderyn Whiskey Cream

Four Layer Carrot Cake

Tea, Coffee & Mints

Anthony & Cleopatra £35.95pp

Entrée

Roasted Red Pepper & Vine Tomato Soup (V)

Mini Glamorgan Sausages with Softened Leeks and Hollandaise (V)

Smoked Salmon & Prawn Parcel, Served with Melba Toast and Rocket Salad

Main Course

Slow Cooked Lamb Shank Served with a Red Wine Jus, Mustard Mash & Seasonal Vegetables

Porchetta Stuffed with Fennel, Creamed Mushroom Sauce, Parmentier Potatoes & Seasonal Vegetables

Butter Beans Served in a Tomato & Spinach Sauce, Parmentier Potatoes & Seasonal Vegetables (V)

Dessert

Traditional Eton Mess

Chocolate Torte, Served with a Passion Fruit Sauce

Mini Cheese Board and Savoury Crackers

Tea, Coffee & Mints

Romeo & Juliet £38.95pp

Entrée

Sicilian Salad Made with Tender Fennel, Sweet Oranges and Red Onion (V)

Salmon Fishcakes, Served with a Baby Tomato Salad

Main Course

Breast of Chicken Cooked in Lemon, Butter & Cream, Served with Pan Fried Courgettes, Garlic & Rosemary Crushed New Potatoes & Roasted Baby Carrots

Veal Involtini with Prosciutto and Parmesan, Garlic & Rosemary Crushed New Potatoes, Spinach & Roasted Vegetables

Spaghetti Alla Primavera (V)

Dessert

Bourbon Street Pecan Pie, Served with Double Cream

Deluxe Caramel and Pecan Brownie, Served with a Chocolate Sauce

Tea, Coffee & Mints