

## **Themed Wedding Breakfast Menu's (price based on a minimum of 60 guests)**

### **The Traditional with a Twist £34.95pp**

#### **Starters (choose 2 meat & 1 vegetarian choice)**

Posh Prawn Cocktail – A Modern Twist on the Traditional

Cream of Tomato Soup, With a Cream Swirl, Crispy Croutons & Accompanied by Rustic Bread & Butter (V)

Brussels Pate, Served with Caramelised Red Onion, Melba toast & a Rocket Salad

Ham Hock, with Picalilli, Rocket Salad & Rustic Bread & Butter

#### **Main Course (choose 2 meat, 1 vegetarian dish)**

Sliced Roast Beef & Yorkshire Pudding, Served with Roast Potatoes, Seasonal Veg & Gravy

Roast Chicken Dinner, with Roasted Potatoes, Seasonal Vegetables & Gravy

Roast Pork Dinner, with Roasted Potatoes, Seasonal Vegetables & Gravy

Steak & Ale Pie, Peas & Mash, Served with Seasonal Vegetables & Gravy

Traditional Fish Pie, Served with Seasonal Vegetables

Vegan Nut Roast, with Vegan Gravy, Roasted Potatoes & Seasonal Vegetables (Suitable for Vegan & Vegetarian)

#### **Dessert (Choose 2 for Your Guests)**

Sticky Toffee Pudding with Thick Clotted Cream

Apple Pie & Custard

Very Sherry Trifle

Eton Mess

Fruit Salad & Vanilla Ice Cream

Price includes the provision of cutlery, crockery & serving staff. Price quoted is based upon a minimum number of 60 guests and your venue having suitable facilities and within our catchment area. We will need to know your guests dietary requirements and meal choices in advance. For details of allergens contained in our menus, please follow the link to our allergen information or call us on 0292040003

### **Welsh Menu - £46.50pp**

#### **Entrée's (Choose 1 Meat & 1 Vegetarian)**

Traditional Welsh Cawl, Served with Mature Caerphilly Cheese, Lamb Neck Fillet and a Slice of Rustic Bread (Vegetarian Version Available)

Cockles, Laver bread and Crispy Bacon Served with a Rocket Salad with a Lemon Infused Oil

Glamorgan Sausages, Served with Hollandaise & Rocket Salad (V)

Smoked Mackerel Salad, Served with a Dill Mayonnaise

#### **Mains**

Sliced Roast Leg of Lamb on a bed of Fried Cabbage & Onion, Served with Rosemary infused Gravy, Welsh Potch Mash with Roasted Potatoes & Green Beans

Welsh Bangers & Mash, with Proper Welsh Onion Gravy

Leek, Goats Cheese, Walnut & Lemon Tart, Served with a Rich Tomato & Herb Sauce, Parsnip Puree, Seasonal Vegetables (V)

#### **Dessert**

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

Crempog with Ice-Cream (Welsh Pancake)

Welsh Cake Ice Cream

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