

# Wedding Package 1

## Includes:

**Wedding Breakfast - 3 course meal with coffee**  
**Arrival drink - a choice of beer, wine or soft drink**  
**Glass of house wine with your meal**  
**Glass of sparkling wine to toast**

## Starters

**Roasted Plum Tomato Soup**  
served with Basil Crème Fraiche

**Classic Prawn Cocktail**  
served with Granary Bread

**Chicken Liver Parfait**  
served with Spiced Grape and Pear Chutney and Grilled Ciabatta Bread

## Main Course

**Roast Breast of Chicken**  
served with Sage and Shallot Stuffing, Roasted Potatoes and a Rich Gravy

**Slow Roasted Lamb Shank**  
served on Bubble 'n' Squeak with a Rosemary Jus

**Baked Salmon Supreme 'En Croute'**  
Wrapped in Puff Pastry with a Creamed Leek Stuffing served with Crushed New Potatoes and a Fine Herb Cream Sauce

**All main courses served with a selection of seasonal vegetables**

## Dessert

**Crème Brulee**  
Infused with White Rum Soaked Vanilla Pods

**Caramelised Lemon Tart**  
served with Vanilla Flavoured Mascarpone and Rosemary Infused Sugar Syrup

**Dark Chocolate and Espresso Mousse**  
served with Dark Chocolate Sauce and Amaretti Biscuits

**£39.50 per person**

Please select one dish per course for the whole party.  
Dietary requirements and vegetarian options can be catered for separately.  
All prices include VAT @ 17.5%

## Wedding Package 2

### Includes:

**Wedding Breakfast - 3 course meal with coffee**  
**Arrival drink – a choice of beer, wine or soft drink**  
**Half a bottle of house wine with your meal**  
**Glass of Champagne to toast**

### Starters

**Leek and Potato Soup**  
served with a Mini Welsh Rarebit

**Potted Shrimps**  
Set in Dill and Spiced Butter served with Shellfish Bisque Mayonnaise and Melba Toast

**Game Terrine**  
served with Red Onion Marmalade and Grilled Sour Dough Bread

### Main Course

**Roast Breast of Chicken**  
Wrapped in Smoked Streaky Bacon and Filled with Chicken Liver Parfait, served with a Fondant Potato and Thickened Roasting Juices

**Braised Brisket of Beef**  
served on a Portabella Mushroom and Horseradish Mash with Thickened Roasting Juices

**Grilled Sea Bass Fillets**  
served on a Crispy Sun Blush Tomato and Basil Risotto Cake with Pesto sauce

**All main courses served with a selection of seasonal vegetables**

### Dessert

**Trio of Chocolate Mousse**  
served with Raspberry Coulis

**Warm French Apple Tart**  
served with Cinnamon Ice Cream

**Seasonal Berry Trifle**  
Berries set in Champagne Jelly and 'Locally Farmed Jersey Cream' Custard

**£49.50 per person**

Please select one dish per course for the whole party.  
Dietary requirements and vegetarian options can be catered for separately.  
All prices include VAT @ 17.5%

## Wedding Package 3

### Includes:

**Wedding Breakfast - 3 course meal with coffee**

**Champagne Arrival Drink**

**Half a Bottle of house wine with your meal**

**Glass of Champagne to toast**

### Starters

#### **Pea Soup**

served with a Mini Croque Monsieur

(Apr-Sep)

#### **Roasted Butternut Squash Soup**

served with a Butternut Squash Tortelli and a Drizzle of Sage Oil

(Oct-Mar)

#### **Scottish Oak Smoked Salmon**

served with Horseradish Crème Fraiche, Granary Bread

#### **Carpaccio of Welsh Beef Fillet**

served with Slices of Chilli, Ginger and Radish and Brushed with Soy Sauce

### Main Course

#### **Roast Rump of Welsh Lamb**

served with Creamed Dauphinoise Potato and a Course Grain Mustard Jus

#### **Pan Fried Medallions of Welsh Beef Fillet**

served on Caramelised Onion Mash with a Wild Mushroom and Red Wine Jus

#### **Steamed Lemon Sole Fillets**

served on a Caper and Gherkin Potato Cake with a Brown Shrimp and Parsley

Cream Sauce

**All main courses served with a selection of seasonal vegetables**

### Dessert

#### **'Locally Farmed Jersey Cream' Crème Brulee**

served with Mini Welsh Cakes

#### **Warm Sticky Toffee Pudding**

served with Toffee Sauce and Caramel Ice Cream

#### **Selection of Welsh Cheeses**

served with Tomato and Apple Chutney and Flavoured Biscuits

**£54.50 per person**

Please select one dish per course for the whole party.  
Dietary requirements and vegetarian options can be catered for separately.  
All prices include VAT @ 17.5%