



## **Wedding Hot Fork Buffet**

### **Menu 1**

#### **Pot Roasted Farm Assured Chicken**

served in a Shallot and Button Mushroom Jus

#### **Slow Cooked Lamb Shoulder**

served in a Root Vegetable and White Bean Casserole

#### **Wild Mushroom Ravioli**

served with Sautéed Wild Mushrooms in a Tarragon Butter Sauce

Bubble 'n' Squeak

Buttered Carrots and Peas

#### **Selection of Honey Roasted Ham, Pembrokeshire Turkey and Roasted Topside of Beef**

American Coleslaw

Mixed Seasonal Leaves

Tomato and Red Onion Salad

Selection of Bread Rolls



#### **Vanilla Cheesecake**

served with Organic Blackcurrant Sauce

#### **Caramelised Lemon Tart**

served with Rosemary Syrup



Tea & Coffee

**£23.50 per person**

All prices include VAT @ 20%

\*Prices subject to change in 2013\*

## **Wedding Hot Fork Buffet**

### **Menu 2**

#### **Roast Rack of Pork**

served with a Grain Mustard Jus

#### **Traditional Fish Pie**

Smoked Haddock, Salmon, Cod and Shrimps  
cooked in a Dill Cream Sauce Topped with Mash

#### **Mediterranean Vegetable Lasagne**

served with Layers of Char-grilled Mediterranean Vegetables,  
Buffalo Mozzarella and Baby Spinach

#### **Sweet Potato, Green Lentil and Coconut Curry**

served with Mini Poppadoms and Mango Chutney

Rosemary and Thyme Roasted New Potatoes  
Broccoli and Cauliflower Mornay

#### **Severn and Wye Smoked and Poached Salmon served Lemon and Dill Mayonnaise**

Greek Salad  
Penne, Roasted Pepper and Basil Salad  
Chicory and Waldorf Salad

Selection of Flavoured Bread Rolls



#### **Warm Pear and Frangipane Tart**

served with Cornish Clotted Cream

#### **Dark Chocolate and Mascarpone Cheesecake**

served with Berry Coulis



Tea & Coffee

**£27.00 per person**

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## **Wedding Hot Fork Buffet**

### **Menu 3**

#### **Classic Beef Stroganoff**

Pan fried Strips of Welsh Beef , Shallots, Button Mushrooms and Gherkins  
served in a Brandy and Mustard Cream Sauce

#### **Thai Green King Prawn Curry**

Pan Fried Tiger Prawns served  
in a Hot and Aromatic Creamed Coconut Sauce

#### **Mediterranean Vegetable Lasagne**

served with Layers of Char-grilled Mediterranean Vegetables,  
Buffalo Mozzarella and Baby Spinach

Braised Coriander Scented Basmati Rice  
Seasonal Green Vegetables

#### **Continental Charcuterie,**

served with Marinated Spanish Jumbo Kalamata and Green Olives  
with Grilled Sour Dough Bread

Classic Caesar Salad  
Tabouleh Cous Cous Salad  
Roquefort, Pear, Walnut and Chicory Salad

Selection of Flavoured Bread Rolls,  
Italian Stone Baked Ciabatta and Sour Dough Bread



#### **Dark Chocolate and Penderyn Whisky Torte**

served with Vanilla Mascarpone

#### **French Apple Tart**

served with Cornish Clotted Cream

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

served with Tomato and Apple Chutney and Flavoured Biscuits



Tea & Coffee

**£30.00 per person**

All prices include VAT @ 20%  
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