



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

infused with Sweet Chilli and Coriander
(Oct-Mar)

Severn and Wye Smoked Salmon

served with Horseradish Crème Fraiche, Granary Bread

Duck Rilette

served with Spiced Pear Chutney and Grilled Sour Dough Bread

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 Jus

Grilled Sea Bass Fillets

served on Sun Dried tomato and Basil Mash with Pesto

All main courses served with a selection of seasonal vegetables

Dessert

French Apple Tart

served with Cornish Clotted Cream

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

£58.00 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 @ 20%

Prices subject to change in 2013