

SILVER PACKAGE WEDDING MENU

STARTERS

Tear & Share Garlic Bread and Rosemary Focaccia
with a Hot Cheddar Dip

Selection of Homemade Soups

Chunky Tomato & Rosemary served with a Cream Swirl
Vegetable Cawl

French Onion served with a Cheesy Croûton
Leek & Potato

All served with baskets of Warm Rolls & Welsh Butter

Creamy Garlic Mushrooms with a Puff Pastry Hat

Ardennes Pate

Served with a Beetroot Relish and a Crisp Baby Leaf Salad (£1.50 Supplement)

Haddock and Mozzarella Fishcake (£1.50 Supplement)

Toasted Focaccia & Sourdough Bread, Olives and Hommous
Served with Balsamic Vinegar & Olive Oil

Fresh Melon Melba Bowl
Garnished with Peach & Raspberries

MAIN COURSE

Mother's Traditional Roast

(Beef, Chicken, Pork or Turkey with appropriate accompaniments)

Beef Wellington with a Difference

(A modern take on a traditional dish)

Beef and Pâté rolled and topped with a Puff Pastry Hat and served with a Madeira Sauce

An Entrecôte of Pork French trimmed and Served in a Cider & Apple Cream Sauce

Chicken Roulade

A Roulade of Chicken filled with a Wholegrain Mustard & Leek Stuffing
Served with a Creamy Mushroom Sauce

Braised Welsh Beef Steak

Served in a Rich Red Wine Sauce

Chicken Breast marinated in Balsamic Vinegar & Garlic

Served with a delicate jus

Mediterranean Vegetable Wellington

Served with a Tomato and Basil Sauce (V)

Three Bean Smoky Chilli *(Vegan)*

All Meals are accompanied by three Seasonal Vegetables and Two Potato Dishes

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DESSERT

Raspberry & White Chocolate Roulade with a Rosette of Cream

Apple Pie
Served with Cream or Hot Custard

Sticky Chocolate Fudge Cake with a Rosette of Cream

Tangy Lemon Tart
served with Creme Fraise

Traditional Vanilla Cheesecake served with a Compote Topping of your choice
(Strawberry, Toffee, Raspberry or Salted Caramel)

Individual Sponge Pudding
(Jam, Spotted Dick or Sticky Toffee)
served with Hot Custard

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Tea, Coffee & After Dinner Mints