

PENCOED

HOUSE ESTATE • CARDIFF

Starters

Chicken Liver Pate Greens, Chutney

Spicy Parsnip Soup Crème Fraiche and Coriander (V)

Cream of Vegetable Soup (V & Vg)

Cream and Peppered Garlic Mushrooms French Bread Crouton (V)

Goats Cheese Tartlet, Roasted Beetroot, Salad (V)

Smoked Salmon, Asparagus and Lemon Mayo (Vg)

All starters are served with a fresh bread and Welsh Butter

Mains

Classic Roast Topside of Beef with Yorkshire Pudding Roast Loin of Pork, Crackling
Served with Roasted potatoes, Symphony of Veg, and Red Wine Jus

Chicken Breast, Bonne Femme Mash Potato Cake, Selection of Vegetables

Braised Steak, Horseradish Mash Roast Parsnip and Carrot

Med Vegetable parcel, Roasted Herb Potatoes, vegetable gravy (V)

Desserts

Lemon Tart, Raspberries and Cream

Apple Crumble with Whiskey Custard

Crème Brulee

Sticky Toffee Pudding and Custard

Chocolate Brownie with Chantilly Cream, Strawberries.

*Tea, Coffee & After Dinner Mints Menu available with selected wedding packages
(Please choose one option from each course for all guests and one option for all dietary needs)*