

exclusive wedding packages

just for you

Pencoed House Estate offers enchanting wedding packages designed to make your day unforgettable. Set within beautiful, historic grounds, our packages include stunning venues, luxurious accommodation, and exceptional catering. With personalised service and attention to detail, we ensure your celebration is as unique and memorable as your love story.

wedding packages

Champagne Saturday

Experience the pinnacle of luxury and elegance with our Champagne Saturday Wedding Offering, our ultimate wedding package designed to make your special day unforgettable.

Saturdays in the high season between April and September.

Bespoke Saturday

Pencoed House Estate's Bespoke Saturday Wedding Package offers exclusive venue use, boutique accommodation, gourmet dining, premium drinks, professional DJ, and civil ceremony fee.

Saturdays in the high season between April and September.

Gold Summer

Experience the Estate in its full summer splendor. Stroll to our babbling brook for a sweet treat or unwind in the sun-drenched, south-facing Cwrt Clive courtyard for a truly relaxing experience.

Mondays, Tuesdays, Wednesdays and Thursdays from April to October.

Silver Winter

With its roaring log fire, glowing candles, and enchanting fairy lights, step into the charm of our traditional and cosy Old Hall, the perfect and majestic setting for your wedding.

Monday, Tuesday, Wednesday and Thursday in January, February, March and November.

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timeless, elegance, effortless

wedding perfection

At Pencoed House Estate, we believe your wedding should be magical, not stressful. Our thoughtfully designed packages take the worry out of planning, ensuring your day is as seamless as it is spectacular. From your first inquiry to the final dance, a dedicated Wedding Co-ordinator and a Master of Ceremonies will guide you every step of the way.

Steeped in history and surrounded by lush lawns and a tranquil brook, our breathtaking estate provides the perfect backdrop for your love story. The heart of your celebration takes place in the enchanting Old Hall, with access to the fully licensed Woodland Bar and Link Marquee. Prefer a different setting? Cwrt Clive is available for an extra touch of exclusivity.

Upon arrival, guests can relax at the Woodland Bar before raising a glass of Bucks Fizz post-ceremony. A sumptuous three-course Wedding Breakfast follows, catered by the finest—Cresta Caterers, Spiros Fine Dining, or Pickled Pumpkin Catering. Depending on your package, a carefully selected red or white wine complements the meal, culminating in a sparkling toast to your future.

As night falls, the celebration continues with a delicious evening buffet and a lively soundtrack provided by our house DJ, who keeps the dance floor alive from 7pm to 11:30pm. The bar remains open until midnight, ensuring your wedding ends on a high note.

“ At Pencoed House Estate, your dream wedding awaits. Effortlessly elegant and truly unforgettable.”

champagne saturday

wedding package

Experience the pinnacle of luxury and elegance with our Champagne Saturday Wedding Offering, our ultimate wedding package designed to make your special day unforgettable.

Luxurious Accommodation

All our accommodation is included, allowing up to thirty guests to stay at the estate on your wedding night, with a Welsh Farmhouse breakfast served before departure. Up to ten guests can also stay the evening before in our Gate House.

Culinary Excellence

Delight your guests with an exquisite culinary experience crafted by our specially selected catering partners. Choose from our handpicked award-winning caterers - Cresta, Spiros and Pickled Pumpkin.

Premium Drinks Package

Toast your love with a personally selected drinks package including La Cuvee Laurent-Perrier Champagne, Waddling Duck Sauvignon Blanc, Club de Campo Malbec, and French Cuvee Rousson Grenache Rose.

“ Every detail has been meticulously crafted to ensure an unforgettable wedding experience.

What's Included

- Gate House (10 guests) & Estate Cottage (8 guests)
- Bridal Suite
- Stable rooms & Barn rooms (16 guests)
- Luxury Cwtch Pod
- Master of Ceremonies & Wedding Co-ordinator
- Clive Cwrt Glasshouse
- Fully licensed bar
- A la carte menus (see example menu page 5)
- Bespoke drinks package (from £43.58 per person)
- La Cuvee Laurent-Perrier Rosé Champagne on arrival
- Personally chosen pairing wines
- La Cuvee Laurent-Perrier Champagne for the toast
- Table linen and cloth napkins
- Whiskey barrel to display your cake
- Selection of cake stands
- Chivari chairs and tables
- House DJ with lighting
- Evening buffet options (for 150 guests)
- Civil Ceremony fee

from **£25,975**



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example champagne saturday menu

arrival

Canapés

Mini Flatbreads, Chicken Tikka, Mango Ketchup, Jerk Duck Spring Rolls, Pineapple, Gem Cup, Fish, Fries, Pea & Pickles, Lobster Taco, Pico De Gallo, Sour Cream, British Pea, Asparagus & Feta Tartlet (v).

to start

Italian Torn Burrata

Crispy Parma Ham, Sumac, Torched Peach, Watercress, Rocket

Ploughman's Scotch Egg

Piccalilli, Pickled Celery & Roquefort Salad, Smoked Apple Jam

Gin Cured Salmon

Avocado, Wasabi Aioli, Puffed Rice, Wasabi Granola, Dill

Korean Fried Chicken

Hot Honey Glaze, Pickled Kohlrabi, Coriander Oil

Charred Bay Courgette Salad

Caramelised Goat's Curd, Wildflower Honey, Pumpkin Seeds, Micro Cress (ve)

main courses

Welsh Seared Chicken Breast

Garlic Kiev Croquette, Posh Potato Chip, Rich Chicken & Leek Sauce

24 Hour Braised Pork Belly

Honey Glazed Welsh Dragon Sausage, Burnt Leek & Caerphilly Croquette, Compressed Apple Infused Pork Sauce

Welsh Beef Wellington

Truffled Potato, Heritage Carrot Puree, Penderyn Jus

Herb Crusted Lamb Leg

Little Köfte, Smoked Aubergine, Lemon & Herb Pressed Potato, Pomegranate, Black Olive Jus

Sticky Glazed Salmon Fillet

Black Rice Noodles, Pak Choi, Sesame, Spring Onion & Chilli

desserts

Dark Chocolate Delice

Frangellico Mouse, Caramelised White Chocolate, Brownie Brittle, Raspberries

Afternoon Tea

Clotted Cream Pannacota, Earl Grey, Nitro Sponge, Caramelised Scone Crumble, Strawberry Textures

Sticky Toffee Pudding

Muscovado Caramel, Bourbon Vanilla Ice Cream, Apple Crisp

Welsh Honey Cheesecake

Bara Brith Crumble, Welsh Cake Ice Cream

buffet

Bacon Rolls and Chips

Thick Rashers of Bacon, Soft Fresh Bread Rolls with Chips

Nachos

Chilli Roasted 'Meat' Balls, Marinara Style, Mozzarella

The Dirty Mac

Cheesy Mac Smothered in Crispy Onions, Parmesan, Truffle, Pulled Pork, Spring Onion, Wild Mushrooms, Chorizo

Pickled Tacos

Spicy Pork Tacos with Pink Pickles, Crispy Onions & Siracha Mayo

Finger Buffet

Sandwiches of Chicken Case Wraps, Ploughman's Sandwiches, Savouries of Goat's Cheese & Shallot Tatins, Pork & Leek Sausage Rolls, Roasted Tomato & Caramelised Onion Quiche, Salads or Potato Salad with Pickled Onions & Herbs & Penne Pasta Salad, Pesto Wild Rocket & Herbs.



bespoke saturday

wedding package

Create unforgettable memories with our exclusive Bespoke Saturday Wedding Offering, a meticulously designed package that brings together luxury, elegance, and thoughtful details to make your special day truly extraordinary.

Luxurious Accommodation

Our Gate House, Cottage and Bridal Suite are included on your wedding night, with a Welsh Farmhouse breakfast served before departure.

Culinary Excellence

Delight your guests with an exquisite culinary experience crafted by our specially selected catering partners. Choose from our handpicked award-winning caterers - Cresta, Spiros and Pickled Pumpkin.

Premium Drinks Package

Raise a toast with a thoughtfully curated selection of beverages including Kir Royales, beers, house wine, and Prosecco to welcome your guests.

“ Let us help you transform your vision into a reality, surrounded by elegance and love.

What's Included

- Gate House (10 guests)
- Estate Cottage (8 guests)
- Bridal Suite
- Master of Ceremonies
- Wedding Co-ordinator
- Clive Cwrt Glasshouse
- Fully licensed bar
- A la carte menus (see example menu page 9)
- Bespoke drinks package (from £22 per person)
- Selected wines
- Prosecco for the toast
- Bespoke table linen and cloth napkins
- Whiskey barrel to display your cake
- Selection of cake stands
- Cake knife or Welsh sword
- Chivari chairs and tables
- House DJ and lighting
- Evening buffet options (for 100 guests)
- Civil Ceremony fee

from **£18.010**

example bespoke saturday menu

To start

Trio of Melon

Served with a Port & Berry Reduction

Welsh Farmhouse Pâté

Served with a Dressed Salad & Crisp

Prawn Salad

Served with a Marie Rose Sauce

Greek Salad

With Feta Cheese, Kalamata Olives, Dressed with Olive Oil

Cawl Cennin

Vegetarian Broth, with Lots of Finely Chopped Rounds of Leeks

Chunky Tomato & Rosemary Soup

With a Swirl of Cream

Chef's favourite Stilton & Broccoli Soup

Served with Croûtons

Homemade French Onion Soup

Served with a Cheesy Croûton

main courses

Roast Topside of Welsh Beef

Yorkshire Pudding, Horseradish Sauce & English Mustard

Balsamic Chicken

Chicken Breast Marinated in Balsamic Vinegar & Garlic served with a Delicate Jus

Roast Pembrokeshire Turkey

With a Chipolata Sausage & Sage & Onion Stuffing

Roast Loin of Pork & Apple Sauce

Roulade of Beef

Beef and Pâté Rolled & Topped with a Puff Pastry Hat & Served with a Madeira Sauce

Individual Ty Mawr Pie

Cubes of Steak & Mushrooms in Red Wine Sauce with a Crisp Pastry Top

Honey Roast Carmarthanshire Ham

Served with Creamy Parsley Sauce

Roast Chicken

Sausage & Stuffing

Chicken a la King

With a Creamy White Wine Sauce

Festival Chicken

Supreme of Chicken with a Spicy Apricot & Liqueur Sauce

Vegetable Dishes

Red Cabbage Braised with Garlic, Honey Glazed Roast Carrots & Parsnips, Cauliflower & Broccoli Florets, Cabbage Caerdydd (*white cabbage braised in tomatoes, onions, herbs and butter*), Mashed Swede, Petit Pois, Baton Carrots, Kenyan Beans

Potato Dishes

Buttered New Potatoes, Traditional Roast Potatoes, Crushed Herb Potatoes (*lightly crushed potatoes with olive oil, crème fraiche & fresh herbs*), Creamed Potatoes, Mustard Mashed Potato (*with wholegrain mustard & cream*), Potato Champ (*traditional Irish recipe with chives*), Mediterranean Potatoes (*baby new potatoes roasted in their skins with olive oil, rosemary & sliced mixed peppers*)

desserts

Raspberry & White Chocolate Roulade

Chocolate Fudge Cake
with Pouring Cream

Tart au Citron

Lemon Meringue Pie

Chocolate Marquise

Rich Chocolate Mousse on a Sponge base

Apple Pie

Profiteroles

with Chocolate or Toffee Sauce

Cheesecake

served with a Cream Swirl & Fruit with Coulis

Individual Sponge Pudding

Jam, Chocolate, Sticky Toffee

Homemade Crumble

served with Hot Custard

Tea, Coffee & Chocolate Mints

buffet

Choose a meat & vegetable curry from:
Chicken Balti, Tandoori Chicken, Chicken Madras, Chicken Korma, Beef Madras, Beef Dupiaza, Beef Korma, Vegetable Balti (v) & Mushroom Korma (v)
Served with Naan Bread, Poppadoms, Onion Raita, Mango Chutney & Pilau Rice

A Selection of Pizzas made with a Large Variety of Toppings (*individual requests welcome*)

Served with Salad Bowls, American Coleslaw, Potato Wedges & Dips

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gold summer
wedding package

Experience the estate in full summer splendor, with breathtaking grounds, garden games, and delightful ice creams on manicured lawns. Stroll to the babbling brook for a treat or unwind in the sun-drenched Cwrt Clive courtyard for ultimate relaxation.

Culinary Excellence

Delight your guests with a sumptuous three-course wedding breakfast, expertly prepared by one of our esteemed catering partners: Spiros, Cresta Catering, or Pickled Pumpkin. Raise a toast with Bucks Fizz upon arrival, enjoy a glass of red or white wine during the meal, and celebrate with sparkling wine for the speeches.

Wedding Guests

The Gold Summer Wedding Package is designed for a minimum of 70 adult day guests, with additional attendees welcome at £99 per person. To complete your experience, the luxurious Bridal Suite and Estate Cottage are reserved for your wedding night, available at standard rates.

“ Let the allure of summer and the timeless charm of Pencoed House Estate create the wedding of your dreams.

What's Included

- Master of Ceremonies
- Wedding Co-ordinator
- Clive Cwrt Glasshouse
- Fully licensed bar
- Three course wedding breakfast *(see pages 13 - 18)*
- Bucks Fizz arrival drinks
- Glass of red or white wine with reception
- Glass of sparkling wine for the toast
- Standard table linen and three-ply napkins
- Flower arrangement for each table *(based on 7 tables)*
- Whiskey barrel to display your cake
- Selection of cake stands
- Cake knife or Welsh sword
- Standard banqueting chairs and tables
- House DJ and lighting
- Evening buffet *(for 100 guests)*
- Further guests are subject to an additional charge

from **£12,545**



gold summer menu

To start

Tear & Share Garlic Bread & Rosemary Focaccia
With a Hot Cheddar Dip

Selection of Homemade Soups

Chunky Tomato & Rosemary Served with a Cream Swirl,

Vegetable Cawl

Leek & Potato or a Trio of Soups,

Creamy Garlic Mushrooms with a Puff Pastry Hat Farmhouse Pâté

Served with a Beetroot Relish & a Crisp Baby Leaf Salad

Chicken Tikka Skewer

Served on a Bed of Rocket with a Mint & Yogurt Dip

Vegetable Spring Rolls (ve)

Served with a Dressed Side Salad & Sweet Chilli Sauce

(all served with baskets of warm rolls & welsh butter)

main courses

Mother's Traditional Roast

Beef, Chicken, Pork or Turkey with Appropriate Accompaniments

Entrecôte of Pork

French Trimmed Served in a Cider & Apple Cream Sauce

Roulade of Chicken

Filled with a Wholegrain Mustard & Leek Stuffing Served with a Creamy
Mushroom Sauce

Festival Chicken

With a Spicy Apricot & Liqueur Sauce

Braised Welsh Beef Steak

Served in a Rich Red Wine Sauce

Chicken Breast

Marinated in Balsamic Vinegar & Garlic Served with a Delicate Jus

Country Vegetable Pie (ve & gf)

An Individual Pie Filled with Country Vegetables Topped with Puff Pastry,
Served with a Vegetable Gravy

Lentil & Kale Wellington (ve)

A Rich Blend of Red Lentils & Kale Wrapped in a Flaky Puff Pastry Served with a
Vegetable Gravy

*(all meals are accompanied by three seasonal vegetables roast potatoes & baby
new potatoes & a traditional or vegetable gravy)*

desserts

Tangy Lemon Tart

Served with Crème Fraiche

Traditional Vanilla Cheesecake

Served with a Compote Topping Strawberry, Raspberry, or Salted Caramel

Sticky Toffee Sponge Pudding

Served with Hot Custard

Traditional Cream Profiteroles

Served with Chocolate Sauce

Raspberry & White Chocolate Roulade (gf)

Served with a Rosette of Cream & Raspberry Coulis

Chocolate Fudge Cake (gf & df)

Served with a Pouring Cream

Tea, Coffee & After Dinner Mints

buffet

Pizza Buffet

Selection of Pizzas Made with a Large Variety of Toppings
(individual requests welcome)

Bacon Rolls with Chips

Thick Rashers of Bacon in a Soft Bread Roll and Chips

Curry and Rice

Served with Poppadum's & Mango Chutney

Sandwich Buffet

Selection of Cocktail Sandwiches with a Variety of Fillings,
Welsh Crisps & Cocktail Onions with a Selection of Additional
Buffet Items

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PICKLED PUMPKIN

Catering

gold summer menu

To start

Chicken Liver Mousse

Hazelnut Granola, Smoked Bacon Waffle, Caramelised Onion Relish

Korean Fried Chicken

Hot Honey Glaze, Pickled Kohlrabi, Coriander Oil

Goats Cheese Tart Tatin (v)

Micro Salad, Fig Chutney, Sesame Dressing

Whipped Mozzarella (v)

Compressed Tomatoes, Nasturtium, Buckwheat, Balsamic

Welsh Cider & Leek Velouté (v)

Welsh Rarebit Scone, Whipped Lavabread Butter

Pumpkin, Wild Mushroom & Truffle Arancini (v)

Whipped Blue Cheese, Pickled Pumpkin & Shallot Micro Salad

main courses

Local Ale Braised Beef

Fondant Potato, Shallot Puree, Bone Marrow & Mushroom Jus

Pan Fried Chicken Breast

Posh Potato Rosti, Pea, Chicken Jus

Twenty-Four Hour Pork Belly

Caerphilly Croquette, Apple & Pork Jus

Sticky Glazed Salmon Fillet

Black Rice Noodles, Pak Choi, Sesame, Spring Onion & Chilli

Pumpkin, Sage, Onion & Feta Wellington (v)

Creamed Potato, Vegetable Jus

Sumac, Oregano & Pimento Spiced Cauliflower Steak (ve)

Roquito Peppers, Pomegranate, Greek Ketchup

(all meals are served with bowls of seasonal vegetables)

desserts

Rhubarb & Custard Eton Mess

Whipped Custard, Poached Rhubarb, Meringue, White Chocolate

Sticky Toffee Pudding

Muscovado Caramel, Bourbon Vanilla Ice Cream, Apple Crisp

Chocolate Brownie

Vanilla Bean Ice Cream, Toffee Popcorn, British Strawberries

Limoncello Tart

Raspberry Textures, Raspberry Sorbet

Tea, Coffee & After Dinner Mints

buffet

Bacon Rolls and Chips

Thick Rashers of Bacon, Soft Fresh Bread Rolls with Chips

Nachos

Chilli Roasted 'Meat' Balls, Marinara Style, Mozzarella

The Dirty Mac

Cheesy Mac Smothered in Crispy Onions, Parmesan, Truffle, Pulled Pork, Spring Onion, Wild Mushrooms, Chorizo

Pickled Tacos

Spicy Pork Tacos with Pink Pickles, Crispy Onions & Siracha Mayo

Finger Buffet

Sandwiches of Chicken Case Wraps, Ploughman's Sandwiches, Savouries of Goat's Cheese & Shallot Tatins, Pork & Leek Sausage Rolls, Roasted Tomato & Caramelised Onion Quiche, Salads or Potato Salad with Pickled Onions & Herbs & Penne Pasta Salad, Pesto Wild Rocket & Herbs

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gold summer menu

To start

Chicken Liver Pate
Greens, Chutney

Spicy Parsnip Soup (v)
Crème Fraiche & Coriander

Cream of Vegetable Soup (v & vg)

Cream & Peppered Garlic Mushrooms (v)
French Bread Crouton

Goats Cheese Tartlet (v)
Roasted Beetroot, Salad

Smoked Salmon (vg)
Asparagus & Lemon Mayo

(all starters a served with a fresh bread & welsh butter)

main courses

Classic Roast
Topside of Beef with Yorkshire Pudding, Symphony of Vegetables & Red Wine Jus

Roast Loin of Pork
Crackling Served with Roasted Potatoes, Symphony of Vegetables & Red Wine Jus

Chicken Breast
Bonne Femme Mash Potato Cake, Selection of Vegetables

Braised Steak
Horseradish Mash Roast Parsnip & Carrot

Mediterranean Vegetable Parcel (v)
Roasted Herb Potatoes, Vegetable Gravy

desserts

Lemon Tart
Raspberries & Cream

Apple Crumble
With Whiskey Custard

Crème Brulee

Sticky Toffee Pudding
Served with Custard

Chocolate Brownie
Served with Chantilly Cream & Strawberries

Tea, Coffee & After Dinner Mints

buffet

Pizza Buffet

Delicious pizza buffet featuring fresh, hot slices with various toppings, served in a cozy atmosphere.

Chicken Curry, Rice & Chips

Tasty chicken curry buffet with rich flavours, served with rice and crispy chips in a welcoming setting.

Sandwich Buffet

Delicious sandwich buffet offering a variety of fresh breads and tasty fillings, perfect for any appetite.

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silver winter

wedding package

Step into the charm of our traditional and cosy Old Hall, the perfect and majestic setting for your wedding. With its roaring log fire, glowing candles, and enchanting fairy lights, the Old Hall creates a warm and romantic atmosphere, setting the stage for the most memorable day of your life.

Culinary Excellence

Enjoy a three-course wedding breakfast crafted by our esteemed catering partners: Spiros, Cresta Catering, or Pickled Pumpkin, and welcome your guests with Bucks Fizz upon arrival.

Wedding Guests

This package accommodates a minimum of 70 adult day guests, including the couple. Additional day guests are £85 per person.

“ Embrace the magic of winter, where romance and elegance meet in a cozy, intimate setting.

What's Included

- Master of Ceremonies
- Wedding Co-ordinator
- Clive Cwrt Glasshouse
- Fully licensed bar
- Three course wedding breakfast (*see pages 21 - 26*)
- Bucks Fizz arrival drinks
- Glass of sparkling wine for the toast
- Standard table linen and three-ply napkins
- Flower arrangement for each table (*based on 7 tables*)
- Whiskey barrel to display your cake
- Selection of cake stands
- Cake knife or Welsh sword
- Standard banqueting chairs and tables
- House DJ and lighting
- Evening buffet optional (*charges apply*)
- Further guests are subject to an additional charge

from **£9,995**

silver winter menu

To start

Leek & Potato Soup

Chunky Tomato & Rosemary Soup
With a Cream Swirl

Farmhouse Pâté
Served with a Beetroot Relish & a Crisp Baby Leaf Salad

Vegetable Spring Rolls *(ve)*
Served with a Dressed Side Salad & Sweet Chilli Sauce

(all served with baskets of warm rolls & welsh butter)

main courses

Mother's Traditional Roast
Beef, Chicken, Pork or Turkey with Appropriate Accompaniments

Braised Welsh Beef Steak
Served in a Rich Red Wine Sauce

Chicken Breast
Marinated in Balsamic Vinegar & Garlic Served with a Delicate Jus

Lentil & Kale Wellington *(ve)*
A Rich Blend of Red Lentils & Kale Wrapped in a Flaky Puff Pastry Served with a Vegetable Gravy

(all meals are accompanied by three seasonal vegetables roast potatoes & baby new potatoes & a traditional or vegetable gravy)

desserts

Tangy Lemon Tart
Served with Crème Fraiche

Traditional Vanilla Cheesecake
Served with a Fruit Coulis & Cream Rosette

Chocolate Fudge Cake *(gf & df)*
Served with a Pouring Cream

Blackcurrant Delice *(gf & ve)*

Tea, Coffee & After Dinner Mints

buffet

Pizza Buffet

Selection of Pizzas Made with a Large Variety of Toppings
(individual requests welcome)

Bacon Rolls with Chips

Thick Rashers of Bacon in a Soft Bread Roll and Chips

Curry and Rice

Served with Poppadum's & Mango Chutney

Sandwich Buffet

Selection of Cocktail Sandwiches with a Variety of Fillings,
Welsh Crisps & Cocktail Onions with a Selection of Additional
Buffet Items

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PICKLED PUMPKIN

Catering

silver winter menu

To start

Beetroot Cured Salmon Roulade
Beetroot, Horseradish

Duck Liver Pâté
Glazed Figs, Duck Dat Granola, Brioche, Chutney

Cauliflower Cheese Velouté
Mac 'n' Cheese Croquette

Goats cheese tart tatin,
Micro Salad, Fig Compote, Sesame Dressing

Smoked Haddock & Panchetta
Croquette Pea Velouté, Aerated Hollandaise

Miso Beef Shin Croquettes
Kimchi slaw, Smoked Peanut Satay Aioli, Charred Spring Onion

main courses

Stuffed Turkey Ballotine
Turkey Fat Rosti, Shredded Sprouts & Chestnuts, Festive Gravy

Pan Fried Chicken Breast
Celeriac Puree, Wild Mushrooms, Truffle Arancini, Jus

Twenty-Four-Hour Pork Belly y Fenni Croquette
Apple jam

Ale Braised Beef
Shin Croquette, Horseradish Mash, Roasted Shallot, Parsnip Puree, Jus

Pumpkin & Goats Cheese Nut Roast
Toasted Seeds & Pomegranate

Salmon Fillet
Dill Roasted Hasselback's, Pea Velouté, Peas, Hollandaise

Homemade Steak & Stilton Pie
Creamed Potato & Beef

(all meals are served with bowls of seasonal vegetables)

desserts

Cappuccino Panna Cotta
Chocolate Cremuex, Doughnuts

White Chocolate Delice
Blood Orange Textures

Baileys & White Chocolate Cheesecake
Homemade Fudge, White Chocolate Ice Cream

Mince Pie Crème Brulee
Mulled Wine Shot

Christmas Pudding Ice Cream

Cheese for the Table, Artisan Wafers, Chutneys, Grapes & Celery

Tea, Coffee & After Dinner Mints

Buffet

Bacon Rolls and Chips

Thick Rashers of Bacon, Soft Fresh Bread Rolls with Chips

Nachos

Chilli Roasted 'Meat' Balls, Marinara Style, Mozzarella

The Dirty Mac

Cheesy Mac Smothered in Crispy Onions, Parmesan, Truffle, Pulled Pork, Spring Onion, Wild Mushrooms, Chorizo

Pickled Tacos

Spicy Pork Tacos with Pink Pickles, Crispy Onions and Siracha Mayo

Finger Buffet

Sandwiches of Chicken Case Wraps, Ploughman's Sandwiches, Savouries of Goat's Cheese & Shallot Tatins, Pork & Leek Sausage Rolls, Roasted Tomato & Caramelised Onion Quiche, Salads or Potato Salad with Pickled Onions & Herbs & Penne Pasta Salad, Pesto Wild Rocket & Herbs.

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silver winter menu

to start

Cream of Vegetable Soup (v)

Leek & Potato Soup (v)
Served with Herb Croutons

(all starters are served with a fresh bread & welsh butter)

main courses

Top Side of Beef
Served with Yorkshire Pudding

Pan- Fried Chicken Breast & Stuffing

Parsnip Glamorgan Roast (v)

(all served with a panache of vegetables, roast potatoes & traditional gravy)

desserts

Lemon Tart
Raspberries & Cream

Apple Crumble
With Vanilla Custard

Tea, Coffee & After Dinner Mints

buffet

Pizza Buffet

Delicious pizza buffet featuring fresh, hot slices with various toppings, served in a cozy atmosphere.

Chicken Curry, Rice & Chips

Tasty chicken curry buffet with rich flavours, served with rice and crispy chips in a welcoming setting.

Sandwich Buffet

Delicious sandwich buffet offering a variety of fresh breads and tasty fillings, perfect for any appetite.

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fallen in love with

pencoed house

Congratulations on your engagement! Book a viewing at Pencoed House Estate to experience our breathtaking grounds, elegant venues, and luxurious accommodations. Let us help bring your dream wedding to life with tailored packages, exceptional service, and unforgettable memories. We'd love to show you why we're the perfect venue for your special day!

