

Tailor made weddings

Bespoke Weddings

Experience the height of luxury and elegance with our Bespoke Wedding Offering — created just for you, so your special day unfolds exactly the way you've always imagined.

Fridays and Saturdays in the high season between April and September.

All Inclusive

Enjoy an All-Inclusive Wedding experience featuring exclusive venue hire, boutique accommodation, exquisite dining, premium beverages, a professional DJ, and your civil ceremony fee.

Fridays and 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.

Sunday to Thursday 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.

Sunday to Thursday in January, February, March and November.

6

10

20

30



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. ”

bespoke *weddings*

Book your bespoke wedding with us and enjoy the freedom to design your day exactly as you imagine it. A bespoke celebration at Pencoed House means your wedding is truly yours — unique, personal, and without compromise.

At our Grade II listed South Wales estate, your day isn't just a date in the diary — it's your story, told your way. With exclusive use of our historic barns, manicured gardens, luxury rooms, and a Welsh breakfast the next morning, every detail is crafted around you.

Whether you choose a weekday or weekend celebration, begin your story at Pencoed House Estate, Cardiff.

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

from

£25,975





what's included

- You choose the date - we do the rest
- Begin your celebration in style with an overnight stay the night before
- Enjoy exclusive use of our 5-bedroom Gate House for up to 10 guests (included in Friday & Saturday tariffs)
- Arrive in style on your wedding morning by golf buggy or luxury minibus along our tree-lined driveway
- Supported by our experienced team with over 50 years of wedding expertise
- Magical Grade II listed venue with manicured gardens and lawns
- Choice of indoor ceremony room or outdoor ceremony setting
- Exclusive use of the historic barn, woodland bar, Cwrt Clive & terrace
- Luxury on-site accommodation including Estate Cottage, Cwtch Pod, Bridal Suite, Barn & Stables rooms
- Dedicated wedding planner and master of ceremonies for personal guidance throughout
- Select from award-winning caterers
(Cresta, Spiro's Fine Dining, or Pickled Pumpkin)
- Design your bespoke menu: canapés, wedding breakfast, street food, wood-fired pizzas or evening buffets
- Enjoy a VIP champagne & wine tasting to choose your drinks and toasting wines
- Wake up to a full Welsh breakfast the morning after in the exclusive Meeting Place
- Bespoke décor setup and access to trusted suppliers – bands, stylists, makeup artists & cake designers
- Thoughtful inclusions: cake table, whiskey barrel, cake knife or sword, easels, guest parking & Wi-Fi
- Your to-do list: pick your date, caterer, menu, drinks & evening entertainment
- Please refer to our current rate tariff card for pricing



all inclusive
weddings

Every couple wishes for a unique and memorable experience that they and their families treasure forever.

Offering an idyllic and serene setting in the heart of the South Wales countryside, Pencoed House Estate provides the perfect fairy-tale wedding venue for the most important occasion of your lives. Yours exclusively for the day, the Estate and its 36 acres of peaceful yet captivating grounds afford wonderful photographic opportunities to capture every memorable moment. We are delighted to offer an All-Inclusive package to help create your dream wedding day.

Available from October to April, on any day including weekends and in high season May to September, Sundays to Thursdays.

from

£17,995 (2027) £19,795 (2028)

Quote 'early bird' before March 2026 to fix the rate for 2028

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

what's included

- Exclusive use of the Estate
(subject to all accommodation being taken)
- Based upon 70 adult day guests and 70 evening guests
- Luxury accommodation the night before the wedding for the Bridal party & up to 10 guests in our Gate House
- Catering by our preferred selected award-winning caterers
(to include canapes, 3 course wedding breakfast & an evening buffet for 70 guests)
- Complimentary bar before & up to the wedding ceremony (see Terms & Conditions)
- Arrival drink of Bucks Fizz post ceremony per person
(upgrades available)
- Selected house wines to include 35 bottles of white/ red/rose (half a bottle per person)
- Toast drink of Prosecco per person for the speeches
- All accommodation at the Estate for up to 30 guests
(Bridal suite, Guest cottage x 8 guests, Stable rooms, Barn rooms & the Luxury Pod)
- House DJ from 7pm until late
- Full complimentary Welsh breakfast for all guests staying with us
- Master of Ceremonies & Wedding Co-ordinator
- PA system, Projector & Screen package
- Chiavari Chairs
- Damage waiver fee

**Extra day adult guests are priced at £80 per adult.
**Extra evening guests only are priced at £20.00 per adult.



PICKLED PUMPKIN

Catering

canapés

Salt & pepper squid cones
pink tartar

Parmesan & thyme shortbread (v)
sun-dried tomato & olive tapenade

Lamb kofte
smoked tzatziki

Crispy miso pork belly bites

Chicken katsu scotch eggs
curry aioli

Smoked ham hock ballotine
piccalilli puree, crispy crackling

Goats cheese mousse, & caramelised
onion tarts (v)

entrée

Miso beef shin croquettes
kimchi slaw, smoked peanut satay aioli, charred
spring onion

Ham hock
cheese mousse, puffed pork, compressed apple,
toasted hazelnuts

Smoked bacon & pork scotch egg
hot honey, pickles, bacon jam

Wild mushroom parfait (vg)
toasted sourdough, celeriac remoulade

Italian torn burrata
crispy parma ham, sumac, torched peach,
watercress, rocket

main courses

Welsh chicken breast
garlic kiev croquette, posh potato rosti, pea
puree, rich chicken sauce

Local ale braised beef
pressed beef & chive potato, burnt baby onions,
smoked bacon, mushroom & bone marrow jus

24 hour braised pork belly
pomme puree, homemade faggot, grilled apple,
kale crisp, cider jus

Braised Welsh lamb shoulder
marmite butter, leek & potato hash, shepherd's
pie croquette & rosemary jus

Pumpkin katsu curry (vg)
crispy pumpkin, katsu sauce, lime & coriander,
wild rice, coconut flatbread

Pumpkin & feta wellington (v)
crispy kale, pomme puree, pumpkin textures,
roasted vegetable jus

roasts

Traditional roast dinner
welsh rump of beef, or pumpkin & feta
wellington (vg), beef fat roast potatoes, carrot
puree, stuffing & yorkshire pudding

served with bowls of seasonal greens,
welsh rarebit cauliflower cheese, colcannon
potatoes

jugs of gravy for the table.

vegetarian options served with vegetarian
sides (vegan sides also available)

desserts

Lemon meringue pie
lemon custard, torched italian meringue,
caramlised white chocolate crumb, candied
lemon peel

Snickers dark chocolate delice
salted peanuts, caramel mousse, peanut
butter ice cream

Sticky toffee fondant
homemade fudge, apple & cinamon popcorn,
cornish clotted cream ice cream

Strawberry shortcake
vanilla cheesecake, strawberry textures,
shortbread base, strawberry macaroon

Chocolate & milk
warm chocolate fudge brownie, cookies &
cream milkshake, chocolate soil

buffet

Loaded mac n cheese bowls
topped with either chorizo, wild
mushrooms, or bbq pulled pork

Korean fried chicken bowls
korean fried chicken, sticky coconut
rice, asian slaw & kimchi, topped with
coriander, sesame & asian glaze

Dirty fries station

Woodfired pizza station

Fire pit bbq brisket station



canapés

Japanese tempura prawns
encased a light batter & fried until golden

Steak on a stick
marinated with subtle herbs and grilled
to perfection

Individual nacho bowls
mini crisp tortilla boat filled with lightly
spiced chilli, topped with melting cheese,
a dollop of sour cream & a hint of fresh
guacamole

Crisp tempura vegetables (v)
dipped in light tempura batter & fried to
golden perfection

served to your guests on welsh slate
platters with handmade salsa, mustard
mayonnaise & teriyaki dip, mayonnaise &
a sweet chili dip

entrée

French onion soup with cheesy crouton
caramelised onions in rich beef broth, topped
with a golden cheesy crouton & served with warm
bread rolls and butter

**Smoked salmon, prawn & crab parfait with
watercress kalad**
a light seafood parfait blended with lemon &
herbs, served chilled with peppery watercress &
citrus vinaigrette

Chicken tikka skewers
on crisp watercress, finished with refreshing mint
yogurt sauce

Deep-fried brie (v)
on rocket salad, drizzled with sweet chilli sauce

Spiced cauliflower bites (vg)
over wild rocket, served with sweet chilli dipping
sauce

main courses

Braised rib of beef
slow-braised in red wine with herbs &
caramelised shallots, finished with a rich jus

Chicken supreme
wrapped in smoked bacon, filled with Caerphilly
cheese & leek, served with a white wine sauce

Slow-roasted pork loin
on apples and onions, finished with a Calvados &
mustard sauce

Roasted lamb
laverbread stuffing & a delicate mint jus

Salmon en croûte
herbed cream cheese in golden puff pastry,
topped with asparagus & Hollandaise sauce

Broad bean & asparagus risotto (v)
tender asparagus, broad beans & a drizzle of
olive oil

crispy duck-fat roasted potatoes, emmental
gratin potatoes with garlic & cayenne, & a medley
of seasonal vegetables.

desserts

Salted caramel profiteroles
golden choux pastries filled with chantilly cream,
topped with fudge pieces & toffee popcorn, finished
with salted caramel drizzle

Tarte au citron
buttery pastry filled with tangy lemon custard, lightly
glazed with a hint of zest & crème fraîche

Raspberry & white chocolate roulade
filled with raspberry purée & white chocolate cream,
dusted with powdered sugar & fresh raspberries

Chocolate brownie & clotted cream Ice-Cream
served with clotted cream ice cream, chocolate sauce
& fresh berries

Winter berry crumble & custard
topped with oat crumble, served with vanilla bean
custard

buffet

Chicken fillet burger & fries
grilled chicken fillet in a soft bun with lettuce, tomato & house
mayo, served with crispy fries

Ultimate pizza buffet
freshly baked pizza slices with your favourite toppings, served
with potato wedges, salads & coleslaw

Slow-cooked chicken curry, coconut & coriander rice
slow-braised chicken in spiced curry, with coconut-coriander rice,
naan & mango chutney

Pulled pork - BBQ or traditional gravy
slow-braised pulled pork with smoky BBQ glaze or classic gravy,
served with chips or fries & toppings of crispy onions, cheese, &
spring onions

canapés

Mini fish & chips

Jack Daniels glazed belly pork

Welsh rarebit
red onion marmalade

Cheese tartlets

entrée

Leek & potato soup (v) (vg)
black bomber croutons

Smoked salmon
horseradish crème fraiche & pickled cabbage

Sun blushed tomato & goats' cheese arancini (v)
pesto mayonnaise

Crispy brie (v)
chilli jam & greens

Confit chicken and leek terrine
piccalilli

main courses

Roast loin of pork
bubble and Squeak, Welsh cider jus

Roast sirloin of beef
Yorkshire pudding roasties, traditional gravy

Sea bass fillet
crushed potatoes, white wine sauce

Pan fried chicken breast bonne femme
potato cake

Chestnut mushroom wellington (v) (vg)
creamed potato, veggies gravy

Rump of Welsh lamb
served pink, fondant potato & jus, mint sauce

All served with roasted root vegetables

desserts

Lemon Tart
fresh raspberries

Warm brownies
cream & strawberries

Apple and honey crumble
vanilla custard

Salted caramel & chocolate tart
strawberries

Pear & almond frangipane tart
Served with Chantilly Cream & Strawberries

Eaton mess

buffet

Poke bowl of chicken curry
rice & naan bread

Pizza and dirty fries station

Poke bowl of BBQ pulled pork
& Mac 'n cheese

Pork gyros
salad, Greek pitta & tsasiki, fries

gold summer *package*

Experience the Estate in its full summer splendor, where the grounds are at their most breathtaking.

Enjoy a sweet moment by the babbling brook or unwind in the sunlit Cwrt Clive courtyard. Choose from our selected catering partners to create a dining experience as memorable as your day.

The package accommodates a minimum of 70 adult guests, including the couple, with an evening buffet provided. Extra day guests are £99 per person, and evening guests from £20.

Complete your celebration with the Bridal Suite and Estate Cottage, reserved for your wedding night at the standard rate.

Available throughout the day and evening on Mondays, Tuesdays, Wednesdays and

from

£12,545 (2026) £13,545 (2027) £14,845 (2028)

Quote 'early bird' before March 2026 to fix the rate for 2028

“ Let the beauty of summer and the charm of the Estate create a backdrop for the wedding of your dreams.



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what's included

- Master of Ceremonies
- Wedding Co-Ordinator
- Clive Cwrt Glasshouse
- Fully licensed bar
- 3 course wedding breakfast
(from Spiros, Cresta Catering or Pickled Pumpkin)
- 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
- Set up & take down management
- Helpful check list & recommended suppliers list
- Guest parking management
- Whiskey barrel to display your cake
- Selection of cake stands
- Cake knife or Welsh swordcc
- Standard banqueting chairs & tables
- Complimentary parking
- Complimentary Wi-Fi
- House DJ from 7.30 to 11.30pm
- Evening buffet (for 70 guests)
- Accommodation reserved separately online at an additional cost
(please enquire about more information)



entrée

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
leek & potato
or a trio of soups

all served with baskets of warm rolls & Welsh butter

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

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
with wholegrain mustard & leek stuffing & 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 (vg & gf)
an individual pie filled with country vegetables topped with puff pastry,
served with a vegetable gravy

Lentil & kale wellington (vg)
a rich blend of red lentils and 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
with chocolate sauce

Raspberry & white chocolate roulade (gf)
with a rosette of cream & raspberry coulis

Chocolate fudge cake (gf & df)
with a pouring cream

Tea, coffee & after dinner mints served in Cwrt Clive

buffet

Pizza buffet
selection of pizzas made with a large variety of toppings with
individual requests welcome

Bacon rolls with chips
thick rashers of bacon in a soft bread roll & chips

Curry & rice
served with poppadum's & mango chutney

Sandwich buffet
selection of cocktail sandwiches with a variety of fillings,
Welsh crisps and cocktail onions with a selection of additional
buffet items.

PICKLED PUMPKIN

Catering

entrée

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 (vg)
roquito peppers, pomegranate, greek ketchup

all options 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 served in cwrt clive

buffet

bacon rolls & 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 and penne pasta salad, pesto wild rocket & herbs.

entrée

Chicken liver pate
greens, chutney

Spicy parsnip soup (v)
crème fraiche & coriander

Cream of vegetable soup (v & vg)

Cream and 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, roast loin of pork, crackling
served with roasted potatoes, symphony of veg & red wine jus

Chicken breast
bonne femme mash potato cake, selection of vegetables

Braised steak
horseradish mash roast parsnip & carrot

Med vegetable parcel (v)
roasted herb potatoes, vegetable gravy

desserts

Lemon tart
raspberries & cream

Apple crumble
with whiskey custard

Crème brulee

Sticky toffee pudding
custard

Chocolate brownie
with chantilly cream, strawberries

Tea, coffee & after dinner mints served in the cwrt clive

buffet

Pizza buffet

Chicken curry, rice & chips

Sandwich buffet

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silver winter

package

Step into the charm of our cozy Old Hall, with its log fire, glowing candles, and fairy lights, creating a warm, romantic setting for your special day.

This package is based on a minimum of 70 adult day guests, including the happy couple. Additional adult day guests can be added to for £85 per person, ensuring your celebration is tailored to your guest list.

Savor exquisite cuisine by choosing from the menus offered by our specially selected catering partners, each designed to delight your guests. To enhance your evening celebrations, a range of buffet options is available at an additional cost, adding flexibility to your dining experience.

Available throughout the day and evening on Monday, Tuesday, Wednesday and Thursday in January, February, March and November.

from

£9,995 (2026)

£10,995 (2027)

£11,995 (2028)

Quote 'early bird' before March 2026 to fix the rate for 2028



Let the timeless beauty and intimate ambiance of the Old Hall make your wedding day truly unforgettable.

what's included

- Master of Ceremonies
- Wedding Co-Ordinator
- Clive Cwrt Glasshouse
- Fully licensed bar
- Three course wedding breakfast
(from Spiros, Cresta Catering or Pickled Pumpkin)
- Bucks Fizz arrival drinks
- Standard table linen & three-ply napkins
- Set up & take down management
- Helpful check list & recommended suppliers list
- Guest parking management
- Whiskey barrel to display your cake
- Selection of cake stands
- Cake knife or Welsh sword
- Standard banqueting chairs and tables
- Flower centerpiece for each table (based on 7 tables)
- Complimentary parking
- Complimentary Wi-Fi
- House Dj from 7pm till 11.30pm
- Evening buffet at an additional cost (please enquire for more information)
- Accommodation reserved separately online at an additional cost
(please enquire for more information)



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entrée

Starter leek & potato soup

Chunky tomato & rosemary soup
with a cream swirl

Farmhouse pâté
served with a beetroot relish and a crisp baby leaf salad

Vegetable spring rolls (vg)
served with a dressed side salad & sweet chilli sauce

all served with baskets of warm bread 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 (vg)
a rich blend of red lentils and 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 and 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)
with a pouring cream

Blackcurrant delice (gf & ve)

Tea, coffee & after dinner mints served in Cwrt Clive

buffet

Pizza Buffet
selection of pizzas made with a large variety of toppings with
individual requests welcome

Bacon rolls with chips
thick rashers of bacon in a soft bread roll & chips

Curry & 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.

entrée

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 options 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 served in Cwrt Clive

buffet

Bacon rolls & 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

entrée

Cream of vegetable soup (v)

Leek and potato soup (v)
served with herb croutons

all are served with a warm break roll & welsh butter

main courses

Top side of beef
yorkshire pudding

Pan- fried chicken breast
stuffing

Parsnip glamorgan roast (v)

all served with a panache of vegetables, roast potatoes and traditional
gravy.

desserts

Lemon tart
with raspberries & cream

Apple Crumble
with vanilla custard

Tea, coffee & after dinner mints served in Cwrt Clive

buffet

Pizza buffet

Chicken curry, rice & chips

Sandwich buffet

At Pencoed House Estate, we aim to make planning your wedding as smooth and enjoyable as possible. You'll have a dedicated Wedding Co-ordinator and a Master of Ceremonies to ensure your day runs seamlessly.

We've helped many couples create their dream weddings, and our website includes a list of Frequently Asked Questions to guide you.

A £1,000 non-refundable booking fee is required, with the venue and accommodation balance due six months before your wedding. Additional viewings can be arranged Monday to Friday, 9am–5pm, or Tuesdays and Thursdays, 5–7pm.

we look forward to welcoming you





