



Your Package Includes

Your Very Own Wedding Coordinator to assist you with Planning your Special Day

In Preparation for your Special Day

- 10% Discount off any Spa Treatments Prior to your Wedding
- 3 Months Free Gym Membership

Your Overnight Stay

- Overnight Accommodation in a Luxurious Suite and a Bottle of Champagne & Chocolates for you to enjoy.
- Champagne Breakfast delivered to your room – Available on Request
- A Special Reduced Accommodation Rate for your Guests, Subject to Availability

On Your Special Day

- Red Carpet On Arrival
- Dedicated Wedding Manager to ensure a stress-free day
- Champagne and Strawberries to toast the happy couple
- Personalised Menus, Place Cards and Table Plans
- Coloured Ambient Lighting to Match your Theme
- Black or White Table Linen and White Napkins
- Silver Candelabra on all your tables
- Cake Stand and Knife



Menu 1

£32 per person

Starters

Your Choice of Soup

North Atlantic Prawn
Cocktail, Granary Bread, Lemon

Duck Liver Parfait,
Orchard Fruit Chutney,
Toasted Brioche

Main Course

Roast Chicken Breast Stuffed with
Caerphilly Cheese and Leeks
Wrapped in Bacon, Herb Roasted
Potatoes and Rich Gravy

Confit of Pork Belly, Roasted Onion
Creamed Potato, Crackling, Cider Sauce

Pan Fried Fillet of Salmon
Crushed Olive Potatoes, Tarragon Sauce

Roasted Squash and Sage Risotto
Mascarpone, Roquette

Desserts

Classic Lemon Tart
Clotted Cream, Fresh Raspberries

Salted Caramel Chocolate Torte
Honeycomb Ice Cream

Baked Vanilla Cheesecake
Blueberry Coulis

Tea, Coffee & Chocolate Truffles

(All served with a Selection of Seasonal Vegetables)

Please select one dish per course for the whole party. £5.00 Supplement per person will Apply for Choice Menu

All prices include VAT @ the current rate 5%// *Prices will vary in line with VAT changes

We cannot guarantee that all of our dishes are 100% free from nuts, their derivatives or other allergens, and our menu descriptions do not contain all ingredients.
Please enquire further if you have any particular allergy or requirement and our team of chefs are happy to cater for dietary requirements on request



Menu 2

£35 per person

Starters

Your Choice of Soup

Ham Hock Terrine
Onion Marmalade,
Toasted Ciabatta

Severn and Wye Smoked Salmon
Shallot and Caper Dressing,
Granary Bread, Lemon

Main Course

Braised Shank of Lamb
Colcannon Potato, Rosemary Jus

Pan Fried Fillet of Cod
Saffron Potatoes, Garden Herb Sauce

Roast Sirloin of Beef
Yorkshire Pudding, Roast Potatoes, Red Wine Jus
Horseradish

Wild Mushroom Ravioli
Tarragon White Wine Sauce

Desserts

Penderyn Chocolate Torte
Clotted Cream

Baked Lemon Cheesecake
Limoncello Anglaise
Raspberries

Sticky Toffee Pudding
Butterscotch Sauce
Salted Caramel Ice Cream

Tea, Coffee & Chocolate
Truffles

(All served with a Selection of Seasonal Vegetables)

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Menu 3

£39 per person

Starters

Your Choice of Soup

Pant ys Gawn and Truffle
Honey Tart, Roasted Figs, Bitter Leaf

Smoked Duck and Quails Egg Salad
Pomegranate and Pearl Barley

Cannelloni of Smoked Salmon and Crab
Pickled Cucumber, Tomato Dressing

Main Course

Welsh Beef Medallions
Fondant Potato, Wild Mushrooms
Burgundy Jus

Grilled Seabass Fillet
Seafood Risotto, Fennel, Gremolata

Roasted Rack of Lamb
Herb and Mustard Crust,
Gratin Potato, Port Jus

Caramelized Slow Roasted Cauliflower Steak
Forest Mushrooms, Greens, Granola

Desserts

Eton Mess, Seasonal Berries,
Pistachio, Chantilly Cream

Grand Marnier and Chocolate Torte
Orange Compote, Clotted Cream

Baked Vanilla Cheesecake
Textures of Strawberry

Platter of Welsh Cheeses per Table
with Orchard Fruit Chutney,
Crackers and Grapes

Tea, Coffee & Chocolate Truffles

(All served with a Selection of Seasonal Vegetables)

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2021 Drinks Packages

Package 1

Welcome Drink –
Choice of Beer, Wine or Soft Drink

Glass of House Wine with your meal

Glass of Sparkling Wine to Toast
£15 per person

Package 2

Welcome Drink –
Choice of Beer, Wine or Soft Drink

Half a Bottle of House Wine
with your meal

Glass of Champagne to Toast
£22 per person

Package 3

Welcome Drink -
Glass of Champagne

Half a Bottle of House Wine
with your meal

Glass of Champagne to Toast
£26 per person

All prices include VAT @ the current rate 20%// *Prices will vary in line with VAT changes

2021 Evening Wedding Party Packages

Package 1

Chefs Finger Buffet Selection

Red Carpet Welcome on Arrival
Private Bar
Black/White Table Linen
Disco and Dance Floor
Coloured Ambient Lighting to Match your Theme

£22 per person

Package 2

Two Course Chefs Finger Buffet

Red Carpet Welcome on Arrival
Private Bar
Black/White Table Linen
Disco and Dance Floor
Coloured Ambient Lighting to Match your Theme

£26 per person

Package 3

2 Course Hot Fork Buffet

Red Carpet Welcome on Arrival
Private Bar
Black/White Table
Linen Disco and
Dance Floor
Coloured Ambient Lighting to Match your Theme

£30 per person

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Evening Wedding Party Buffet Menu

Package 1 Menu

Selection of Freshly Cut Sandwiches
Miniature Pork Pies with Red Onion Relish
Chicken Goujons with Lemon Mayonnaise
Vegetable Samosa with Pear and Mango Chutney
Caerphilly Cheese, Tomato and Spring Onion Tart
Teriyaki Beef Skewers with Oyster Sauce
Potato Wedges, Garlic Mayonnaise
Spring Onion and Potato Salad
Seasonal Coleslaw

Package 2 Menu

Selection of Freshly Cut Bloomer Sandwiches
Crisp Fried Pepper and Mozzarella Arancini, Arabiatta Sauce
Lamb Koftas, Chili Humous
Moroccan Style Chicken Skewers, Rosewater Yoghurt
Smoked Haddock and Cheddar Fish Cakes
Goats Cheese and Red Onion Tartlet
Proper Little Cheese and Onion Pies
Thick Cut Chips and Dips

Selection of Mini Desserts

Package 3 Menu

Beef Bourguignonne
Roasted Salmon, Basil Pesto, Wilted Spinach
Chicken, Wild Mushrooms and Tarragon
Spinach and Ricotta Tortellini with Oregano Cream

Roasted New Potatoes
Seasonal Green Vegetables
Superfood Salad

Dark Chocolate and Penderyn Whisky Torte
Vanilla Cheesecake
Selection of British and Continental Cheese

Packages are based on a minimum of 100 guests

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