



## Wedding Package 2023 Includes

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

### **Your Overnight Stay**

- Overnight Accommodation in a Luxurious Suite and a Bottle of Champagne & Chocolates for you to enjoy.
- 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
- Table centrepieces on all your tables
- Cake Stand and Knife



## Menu 1

£36 per person

### Starters

Your Choice of Homemade Soup  
(V,G,D,VE)

Plum Tomato & Buffalo Mozzarella  
Salad, Basil Oil, Wild Rocket (G,V)

Chicken Liver Parfait, Spiced Pear  
Chutney, Toasted Brioche

### Main Course

Confit Welsh Pork Belly (G)  
Colcannon Mash Potatoes, Crackling, Cider Sauce

Roasted Rump of Welsh Lamb, Gratin Potato, Sauteed  
Spinach, Rosemary Jus

Roasted Locally Sourced Cod, Saffron Potatoes &  
Samphire, Champagne & Chive Sauce

Wild Mushroom Ravioli, Truffle Oil (V)

**(All served with a Selection of Seasonal Vegetables)**

### Desserts

Chocolate & Salted Caramel Tart, Pear  
Coulis, Vanilla Mascarpone

Vanilla Crème Brulee, Buttery Shortbreads

Honeycomb Cheesecake, Toffee Sauce,  
Chantilly, Biscoff Crumb

\*\*\*

Tea, Coffee & Chocolate Truffles

**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 // \*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

£40 per person

### Starters

Your Choice of Homemade Soup  
(V,G,D,VE)

Chicken & Smoked Ham Hock  
Terrine, Piccalilli Puree, Pickles,  
Ciabatta Crostini (D)

Pressing of Salmon, Pickled  
Cucumber, Dill Pearls, Lemon Crème  
Fraiche (G)

### Main Course

Slow Cooked Shank of Welsh Lamb, Bubble and  
Squeak, Red Wine Jus

Roasted Breast of Duck, Pomme Anna Potatoes,  
Braised Chicory, Cherry Jus

Seared Fillet Line Caught Sea Bass, Black Olive &  
Sundried Tomato Potato Cake, Brown Shrimp &  
Chive Sauce

Butternut Squash Tortellini, Parmesan Shards,  
Sage Butter (D, V, VE)

**(All served with a Selection of Seasonal  
Vegetables)**

### Desserts

Madagascan Vanilla Panna  
Cotta, Macerated Berries,  
Chocolate Shards (G)

Sticky Toffee Pudding, Vanilla Ice  
Cream (G)

Bailey Cheesecake, Chocolate  
Soil, Caramel Crème

\*\*\*

Tea, Coffee & Chocolate Truffles

**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 // \*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 3

£46 per person

#### Starters

Your Choice of Homemade Soup  
(G,D,V,VE)

Confit Duck & Apple Tian, Sweet Chilli &  
Spring Onions (G,D)

Trio of Salmon  
Honey Cured, Smoked & Rilette, Crème  
Fraiche, Blinis & Lemon

Peppered Baked Pant-ysGawn Goat's  
Cheese, Beetroot Carpaccio, Apple  
Dressing

#### Main Course

Medallions of Rosedew Farm Beef Fillet,  
Horseradish Mash, Braised Shoulder Croquette,  
Red Wine Jus

Herb Crusted Rack of Welsh Lamb, Dauphinoise  
Potatoes, Port & Rosemary Jus

Baked Salmon Wellington, Chive Mash, Sauteed  
Spinach, Champagne Sauce

Butternut Squash, Spinach, Red Onion &  
Beetroot Wellington, Vegan Pesto, Wild Rocket  
(G,D,V,VE)

#### Desserts

Strawberry & Prosecco Torte. Mint Cream,  
Raspberry Coulis

Mango Charlotte Torte, Lime Crème,  
Passion Fruit Puree

Warm Chocolate Fondant, Honeycomb  
Ice Cream (G)

Selection of British & Continental Cheese,  
Fruit Chutney, Grapes and Crackers

\*\*\*

Tea, Coffee & Chocolate Truffles

**(All Main Courses are served with a Selection of  
Seasonal Vegetables)**

**Please select one dish per course for the whole party**

**£5.00 Supplement will apply for Choice Menu**

**All prices include VAT @ the current rate // \*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

## 2023 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  
£20 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  
£26 per person

### Package 3

Welcome Drink -  
Glass of Champagne  
\*\*\*  
Half a Bottle of House Wine  
with your meal  
\*\*\*  
Glass of Champagne to Toast  
£32 per person

**All prices include VAT @ the current rate // \*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