

Weddings AND SPECIAL OCCASIONS

TO START

Trio of Cauliflower
Soy and Chilli Glazed, Caramelised Puree and Pickled Florets **VE**
This dish supports our Zero Waste Mission
G, S, Su

Goats Cheese Mousse, Beetroot and Sun Blushed Tomato **V**
Goats Cheese Mousse, Roasted Beetroot, Pureed Beetroot with Ciabatta Shards and a Herb Dressing
G, M, S, Su

Slow Roast Tomato and Herb Arancini
Garlic Aioli, Basil Oil and Shaved Parmesan
G, M, E

Welsh Rarebit Baked Mushrooms
Garlic and Herb and Mushrooms topped with a Mustard Cheese Sauce **V**
G, M, Mu, Su

Baked Egg, Truffle and Celeriac
Smoked Celeriac Puree, Roasted Celeriac, Truffle Mushrooms topped with a Baked Egg and a Mushroom Veloute **V**
M, E, C

Mackerel Pate, Horseradish and Shallot
Smoked Mackerel Pate, Pickled Shallots, Horseradish Crème Fraiche served with Ciabatta Croutes
G, M, F, Su, S

Chicken and Tarragon Terrine,
Tomato and Chilli Chutney, Mini Brioche Bun
G, M, E, Mu, Su, C

Poached Chicken Salad
Avocado Cream, Crispy Pancetta, Parmesan and Ciabatta Croute
G, M, So

Baked Ham Hock, Warm Focaccia
Baked Ham Hock, Caramelised Onion and Warm Bread
G, M, E, Mu, S

Upgrade

Duo of Pork £3
Slow braised Belly Pork, Black Pudding Bon Bon, Textures of Cauliflower
G, M, C, Su

King Prawn Cocktail £3
Baby Gem Lettuce, Vodka Marie Rose Sauce, Sour Dough Bread
G, M, E, Mu, Cr

SOUPS

Roasted Pumpkin and Sweet Potato **VE**
Spiced Pumpkin Seeds
C

Truffle, Celeriac and Potato **VE**
Truffle Oil
C

Apple, Parsnip and Potato **V**
Crème Fraiche
C, M

Classic French Onion
Gratinated Cheese Croute
G, M

Sweet Potato, Coconut and Chilli **VE**
Chilli Oil
C

Slow Roast Tomato and Aged Balsamic **VE**
Herb Oil
C

Cauliflower Cheese
Roast Garlic and Parmesan
C, M

Leek and Potato **V**
Mini Cheese and Leek Potato Croquettes
C, M, G, E

Pea and Ham
Pea Soup, Pulled Ham
C, M, Mu

VG Vegan, **V** Vegetarian, **GF** Gluten Free

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Weddings AND SPECIAL OCCASIONS

TO FOLLOW

Pan Fried Chicken Breast, Smoked
Garlic Creamed Potato
*Grilled Carrot, Peas and Leeks, Pan
Jus*
M, Su

Chorizo Stuffed
Chicken, Pressed Potato
*Green Beans, Shallots with a White
Wine Cream Reduction*
M, Su

Slow Roast Belly Pork, Bubble
and Squeak
*Grilled Sweetheart Cabbage, Wholegrain
Mustard Sauce*
M, Su, Mu, C

Pressed Pork, Sweet Potato Terrine
*Savoy Cabbage, Roast Squash with a
Sage Gravy*
C, Su

Braised Beef, Gratin Potato
*Grilled Carrot, Roast Parsnip, with a Herb
Gravy*
C, Su, M

Pan Fried Fillet
of Sea Bass, Parmentier Potato
*Creamed Leeks, Cockles
and Crispy Bacon*
M, Su, F, Cr

Spinach and Three Cheese Tortellini **V**
Pea Soup, Asparagus Spears, Herb Oil
M, Su, G, E

Truffle and Mushroom Rigatoni **V**
*Tarragon and Truffle Cream Sauce, Parmesan
Cheese*
M, Su, G, E

Penne Puttanesca **VE**
*Tomato, Olive, Capers and Garlic Sauce, Herb
Oil*
G, C

Slow Roast Tomato and Red Pepper
Risotto
*Roast Vine Tomato and Mascarpone, Herb
Oil and Shaved Cheese*
M, Su,

Butternut Squash and Pine Nut Risotto
Crispy Rocket and Gorgonzola Cheese Crumb
M, Su, C, N

UPGRADE

Duo of Lamb, Pomme Puree
*Mini Shephard's Pie, Panko Breaded
Carrot, Peas and Leeks, Lamb Reduction*
M, Su, C

Duo of Beef, Gratin Potato
*Sliced Sirloin of Beef, Beef Brisket Bon
Bon, Smoked Carrot Puree, Honey Glazed
Carrot, Tenderstem Broccoli, Beef Stock
Reduction*
M, Su, C

Pan Fried Salmon Fillet, Crushed
Potato
*Sauteed Peas, Leeks and Pancetta, White
Wine Cream Reduction, Herb Oil*
M, Su, C

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Weddings AND SPECIAL OCCASIONS

TO FINISH

White Chocolate, Orange and Pistachio Panna Cotta

Shortbread Biscuits

M, G

Lemon Brulee Tart,

Chantilly Cream, Berry Compote

M, G, E, So

Sticky Toffee Pudding

Toffee Sauce and Vanilla Ice Cream

M, G, E, So, N

Snickers Celebration

Chocolate Mousse, Peanut Swirl Ice Cream, Salted Caramel Sauce

Peanut Brittle

M, E, N, P

Warm Chocolate Brownie

Vanilla Ice Cream, Crushed Honeycomb

M, G, E, N, S

Summer Berry Eton Mess Glass

Summer Berries, Crushed Meringue

Chantilly Cream

M, E

All served alongside freshly brewed Tea and Coffee

Chocolate Mints

Mint Crèmes coated in Dark Chocolate

M, E

Petit Fours

A Selection of Chocolate Treats

M, E, N

Truffles Upgrade £1

Decadent Chocolate Truffles

M

UPGRADE

Tell me what's your flavour

Cheesecake

Choose from one of the following

flavours, if your favourite isn't

listed please ask a member of the team

Mixed Berry

Lemon and Ginger Nut

Raspberry and White Chocolate

Sticky Toffee

Chocolate

M, G, E, So, N

Crème Brulee, Shortbread Biscuits

Choose from one of the following

flavors, if your favorite isn't

listed please ask a member of the team

Vanilla Bean

Raspberry

Coffee

Chocolate

Baileys

Whiskey

M, G, E, N

Melt in the Middle Chocolate

Fondant Pudding

Choose from one of the following

flavors, if your favorite isn't

listed please ask a member of the team

Double Chocolate

Peanut Butter

Raspberry

All served with Vanilla Ice Cream and

Crushed Honeycomb

M, G, E, N, So

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Weddings AND SPECIAL OCCASIONS - CANAPES

Vegetarian Canapes

Sun Blushed Tomato and Mozzarella
Arancini
Herb Panko Breadcrumb
G, M, E, Su

Mini Goats Cheese Tartlet
Caramelised Shallot
M, G, E, C

Welsh Rarebit Muffin
Tomato and Ale Chutney
G, M, E, Su, Mu

Breaded Brie Bites
Herb Panko Breadcrumb, Chilli Jam
G, M, E

Fish Canapes

Salmon and Dill Fishcakes
Herb Panko Breadcrumb, Pickled Cucumber
G, M, E, F, Su

Mini Fish and Chips
Battered Fish Bites, Chunky Chip, Pea Mayonnaise
G, M, E, Mu, F

Tempura Prawns
Tempura Coated Prawns, Sweet Chilli Dipping Sauce
G, M, E, F, Cr

Meat and Poultry Canapes

Mini Cheese Burgers
Mini Brioche Bun filled with Beef Burger and Cheddar Cheese
G, M, E

Beef Shin Bon Bon
Pulled Beef, Horseradish Herb Panko Breadcrumb
G, M, E, Su, C

Sticky Glazed Pork Belly
Black Sesame Seed, Pickled Apple
Ss, Su, G, So

Savoury Chicken Cone
Chicken Parfait, Shallot Marmalade
G, M, E, Su, C

Hoisin Duck Croquette
Pulled Duck, Pickled Cucumber
G, M, E, Su

Sweet Canapes

Mini Traditional Welsh cakes
A firm Welsh Favourite, Happiness is found in a Warm Welsh cake
G, M, E, Su

Chocolate Brownie Bites
Nutty Chocolate Brownie
G, M, E, So, N

Millionaire Shortbread Bites
Buttery Shortbread, Caramel topped with Smooth Chocolate
G, M, E, S

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Weddings

AND SPECIAL OCCASIONS – CHILDREN'S MENU

TO START

Cheesy Garlic Bread
*Baked Bread, Garlic Butter, Grated
Mozzarella*
G, M S

Hummus, Pitta and Vegetable Sticks
*Plain Hummus, Cucumber, Carrot
and Celery Sticks*
G, Ss, C

Fresh Fruit Salad
Melon, Grapes and Berries

Breaded Cheese Sticks
Breaded Mozzarella Sticks
M, G, E

Cream of Vegetable Soup
Warm Bread
M, G, C

TO FOLLOW

Beef Burger and Fries
Burger Bun, Cheddar Cheese and Bacon
G, M

Pork Sausages and Mash Potato
Served with a choice of Peas or Beans
G, M

Fish Fingers and Chips
Served with a choice of Peas or Beans
G, M, E, F

Chicken Nuggets and Chips
Served with a choice of Peas or Beans
G, M, E

Cheese and Tomato Pizza
Tomato Sauce, Mozzarella Cheese
M, G, C

Mac n Cheese
*Macaroni Pasta, Cheese Sauce
served with a Slice of Garlic Bread*
M, G, E

TO FINISH

Ice Cream Sundae
Choose from the following Flavours
Vanilla
Chocolate
Strawberry
Mixed
*Topped with Biscuit Crumb and
Chocolate Flake*
G, M, E, S

Warm Chocolate Brownie
Vanilla Ice Cream
G, M, E, S

Profiteroles
Chocolate Drizzle, Biscuit Crumb
G, M, E, S

Chocolate Chip Cookies and
Milkshake
Choose from the following flavours
Vanilla
Chocolate
G, M, E, S

Classic MENU

Choose one starter, one main course and one dessert for your occasion.

TO *start*

Goats Cheese Mousse, Beetroot and Sun Blushed Tomato **V**
Goats Cheese Mousse, Roasted Beetroot, Pureed Beetroot with Ciabatta Shards and a Herb Dressing
G, M, S, Su

Mackerel Pate, Horseradish and Shallot
Smoked Mackerel Pate, Pickled Shallots, Horseradish Crème Fraiche served with Ciabatta Croutes
G, M, F, Su, S

Slow Roast Tomato and Aged Balsamic **VE**
Herb Oil
C, Su

Poached Chicken Salad
Avocado Cream, Crispy Pancetta Parmesan and Ciabatta Croute
G, M, So

Chicken and Tarragon Terrine
Tomato and Chilli Chutney, Mini Brioche Bun
G, M, E, Mu, Su, C

Leek and Potato **V**
Herb Croutons
G, M, C, S

TO *follow*

Pan Fried Chicken Breast,
Smoked Garlic Creamed Potato Grilled Carrot, Peas and Leeks, Pan Jus
M, Su

Slow Roast Belly Pork
Bubble and Squeak Grilled Sweetheart Cabbage, Wholegrain Mustard Sauce
M, Su, Mu, C

Penne Puttanesca **VE**
Tomato, Olive, Caper and Garlic Sauce, Herb Oil
G, C

Braised Beef, Gratin Potato
Grilled Carrot, Roast Parsnip, with a Herb Gravy
C, Su, M

Pan Fried Fillet of Sea Bass
Parmentier Potato Creamed Leeks, Cockles and Crispy Bacon
M, Su, F, Cr

Butternut Squash and Pine Nut Risotto **V**
Crispy Rocket and Gorgonzola Cheese Crumb
M, Su, C, N

TO *finish*

White Chocolate, Orange and Pistachio Panna Cotta
Shortbread Biscuits
M, G

Warm Chocolate Brownie
Vanilla Ice Cream, Crushed Honeycomb
M, G, E, N, S (GF,VE Alternative Available)

Sticky Toffee Pudding
Toffee Sauce and Vanilla Ice Cream
M, G, E, So, N

Lemon Brulee Tart,
Chantilly Cream, Berry Compote
M, G, E, S

Summer Berry Eton Mess
Summer Berries, Crushed Meringue Chantilly Cream
M, E

Tea, Coffee and Mint Cremes

M, E

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Optional Extras

Make your morning extra special with one of our bridal breakfast packages delivered to your room

Bridal Party Breakfast

Continental

A Selection of
Cereals and Danish Pastries
White and Wholemeal Toast with Jams,
Preserves and Chocolate Spread
Fresh Fruit Salad
Natural Yogurt and Granola
Warm Bread Rolls
Cold Meat Smoked Fish and Cheese Selection
Tea, Coffee and Fruit Juices
G, M, E, S, F, N

Sweet Surprise

American Pancakes
Sugared Waffles
Chocolate Sauce
Toffee Sauce
Fruits of the Forest Compote
Fresh Berries
Golden Syrup
Maple Glazed Streaky Bacon
Tea, Coffee and Fruit Juices
G, M, E, S

Keep it Simple

Sourdough Breakfast Bap
Make it your own by choosing from:
Bacon
Sausage
Fried Egg
Hash Brown
Black Pudding
G, M, E, S

Make it Fancy

Avocado on Toasted Sourdough,
Poached Egg, Crispy Onions
and Black Sesame
G, M, E, S, SS

Sour Cream and Chive Topped Hash Browns
Avocado, Fresh Chilli, Spring Onion and
Coriander
M

Eggs Benedict
Sliced Ham or Bacon, Soft Poached Eggs,
Hollandaise Sauce, Pea shoots
G, M, E, S

Eggs Royale
Smoked Salmon, Soft Poached Eggs,
Hollandaise Sauce, Pea shoots
G, M, E, S, F

Cream Cheese and Smoked Salmon
Bagel topped with Scrambled Egg and Chives
G, M, E, S, F

Chorizo Beans Topped with
Halloumi, Fried Egg, Toasted Sourdough for
Dipping
G, M, E, S

Can't Decide?

A Grazing Platter, a little bit of everything
A selection of Sweet and Savoury Breakfast
Options
G, M, E, S, F, N, SS

Too Early to Decide?

**Our Standard Room Service Breakfast
Menu will be available upon check-in**