

Carvery ❶

Soup of your choice served with
a warm crusty rustic roll

Chilled seasonal melon with honeyed berries
and sorbets

Duck and orange pâté on citrus leaves with toasted
ciabatta

Roast topside of Welsh beef

Roast Pembroke turkey

Honey roast ham

Dressed salmon

Served with a selection of fresh seasonal salads, a variety
of Chef's home made salad bowls and hot potatoes

White chocolate and raspberry cheesecake

Lemon cream tart

Baked vanilla cheesecake

Chocolate and amaretto torte

Heart shaped fruit filled meringue pavlova

- £30

Carvery ❷

Soup of your choice served with
a warm crusty rustic roll

Chilled seasonal melon with honeyed berries and
sorbets

Duck and orange pâté on citrus leaves with toasted
ciabatta

Steamed asparagus wrapped in Carmarthen ham with
a light Y fenni sauce

Roast topside of Welsh beef

Honey roast ham

Roast Pembroke turkey

Dressed salmon

King prawn platter

Served with a selection of fresh seasonal salads, a variety
of Chef's home made salad bowls and hot potatoes

White chocolate and raspberry cheesecake

Lemon cream tart

Baked vanilla cheesecake

Chocolate and amaretto torte

Heart shaped fruit filled meringue Pavlova

- £40

Evening Finger Buffet (Option 1)

An assortment of sandwiches

Smoked salmon canapés

Grilled marinated chicken skewers

Spanish tortilla canapés

Battered Cheddar cheese jalapeno peppers

Oven roasted chicken wings

Savoury dim sums

Deep fried coconut prawns with hoi sin dip

Crudités with assorted dips

£10 per person

Evening Finger Buffet (Option 2)

An assortment of open filled ciabatta

A selection of roasted chicken drumsticks

Tapas canapés

Deep fried Thai fishcakes

Parma ham and tomato bruschetta

An assortment of mini spring rolls with hoi sin dip

Mixed olives with feta cheese

Baked spicy chicken skewers

Fried breaded king prawns with assorted dips

Breaded camembert and brie wedges with tomato relish

£12 per person

(A vegetarian selection included)

May vary subject to availability

Complimentary freshly brewed coffee and
petit fours



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Your Wedding Day 2010

Reception Drinks And Canapés

A selection of hot and cold canapés on arrival
£4.00 per person

Smoked Salmon Canapés
California Sushi Rolls
Shrimp and Coconut Cup Cakes
Tortilla Canapés
Pâté and Cranberry Crostini

Package 'A'

Pimms on arrival

Glass of house wine ~ red, rosé or white with your meal

Glass of Cava for the toast

£8

Package 'B'

Cava on arrival

Two glasses of house wine ~ red, rosé or white with your meal

Glass of Cava for the toast

£12

Package 'C'

Champagne on arrival

Two glasses of house wine ~ red, rosé or white with your meal

Glass of Champagne for the toast

£17

These are optional suggestions; we offer a wide range of wines to complement the occasion.

Our extensive wine list is available on request.

Weather permitting we suggest that you take advantage of our superb lawns or balcony, overlooking the sea for pre-reception drinks and photographs.

Soups

Butternut squash, tomato and smoked bacon with crisp sage ~ **£6**

Roasted tomato, red pepper and basil ~ **£6**

Root vegetable and fresh herbs ~ **£6**

Leek and potato with Perl Las croûtes ~ **£6**

Minted garden pea with crème fraiche swirls ~ **£6**

All served with a warm crusty rustic roll

Starters

Smoked chicken Caesars salad with herb dressing ~ **£6**

Chilled seasonal melon with honeyed berries and sorbets ~ **£6**

Steamed asparagus wrapped in Carmarthen ham with a light Y fenni sauce ~ **£7**

Smoked salmon bouché on crisp leaves with a sun blush tomato salad and basil dressing ~ **£7**

Duck and orange pâté on citrus dressed leaves with toasted ciabatta ~ **£6**

Fish Course

Baked salmon en croûte with a watercress sauce ~ **£6**

Oven baked sea bass fillet with a seafood broth ~ **£7**

Smoked haddock, leek and Caerphilly tartlet sitting on a dressed rocket salad ~ **£6**

Baked fillet of Cornish hake with madras spiced potatoes ~ **£6**

Roast honey and ginger king prawns served on a cos lettuce and tomato salad with a brandy mayonnaise dressing ~ **£7**

Sorbet

Champagne ~ **£3**

Blackcurrant ~ **£3**

Lemon ~ **£3**

Main Courses

Roast sirloin of Welsh beef with traditional Yorkshire pudding, horseradish sauce and red wine gravy served with seasonal vegetables ~ **£18**

Rosemary roasted rack of lamb with a redcurrant jus, fondant potatoes, chantenay carrots and fine green beans ~ **£20**

Slow roasted loin of pork with spiced apples, creamed leeks, chantenay carrots and Lyonnaise potatoes served with an apple and brandy sauce ~ **£18**

Traditional roast Pembroke turkey with sage stuffing, bacon rolls, cranberry sauce and rich roast turkey gravy served with seasonal vegetables ~ **£18**

Stuffed shoulder of Welsh lamb, slow roasted with roast potatoes, sauté leeks, bacon with rosemary roast gravy and mint sauce served with seasonal vegetables ~ **£19**

Baked chicken supreme stuffed with chicken liver pâté, wrapped in Carmarthen ham served on a bed of roasted Mediterranean vegetables with garlic sautéed potatoes with a tomato and whole grain mustard jus ~ **£19**

Steamed bacon wrapped salmon steak topped with grilled king prawns served with a medley of julienne vegetables and duchesse potatoes with a dill cream sauce ~ **£19**

Vegetarian Alternatives

Roasted balsamic beetroot and roquefort on a toasted walnut and raisin salad ~ **£18**

Leek, spinach and wild mushroom tart with Hollandaise sauce ~ **£18**

Pumpkin risotto with asparagus spears and Parmesan shavings ~ **£18**

Desserts

White chocolate and raspberry cheesecake with chocolate shavings, raspberry coulis and whipped cream ~ **£6**

Lemon cream tart on a bed of butterscotch sauce with vanilla cream ~ **£6**

Baked vanilla cheesecake on a fruit coulis with cherry topping ~ **£6**

Chocolate and amaretto torte served with Chantilly cream and chocolate dipped strawberries ~ **£6**

Heart shaped fruit filled meringue pavlova on a strawberry and orange coulis ~ **£6**

Cheese Course

A selection of farmhouse Welsh cheeses accompanied with crisp biscuits, celery, grapes and red onion chutney ~ **£5**

A platter of continental cheeses accompanied with bread sticks, crudities and sliced fruits ~ **£5**

Complimentary freshly brewed coffee and petit fours

Children's Menu

(Under 10)

Starters

Soup ~ **£4**

Chilled melon ~ **£4**

Garlic bread ~ **£4**

Main Courses

Roast chicken with fresh vegetables ~ **£10**

Fish fingers with French fries and peas ~ **£10**

Deep fried scampi with French fries and peas ~ **£10**

Pork and chive sausage with French fries and peas ~ **£10**

Desserts

Ice cream ~ **£4**

Cheesecake ~ **£4**

Children's portions of your chosen meal are available as an alternative to the above

Soup/Starter/Fish ~ **£4**

Main Course ~ **£10**

Dessert ~ **£4**