

Wedding Sit Down – Menu 1

# Choose 1 from the Starters

Slow Roast Welsh Lamb Cawl with Mint Infused Sour Cream Cream of Caramelised Leek & Roast Parsnip Cawl with Perl Wen Cheese Croutons Chicken Liver Terrine with Pickled Veggies & Onion Chutney Smoked Salmon & Capers with Pickled Carrot & Pink Onions

# Choose 1 for the Veggies

See our list of Sit Down Classic Veggie Dishes

## Choose 1 from the Mains

Slow Braised Welsh Lamb Shanks with Creamed Potatoes & Seasonal Greens Handmade Glazed Pork & Leek Sausages with Mustard Mash Honey Roasted Belly Pork with Apple Mash, Creamed Winter/Summer Greens and Smoked Bacon Slow Roasted Beef Brisket with Horseradish Potato Mash, Creamed Winter/Summer Greens and Stock Gravy

## Choose 1 from the Desserts

See Our Sit Down Classic Desserts List

## £45.95 per head based on 80 people

This includes; Chef, Waiting Staff inc service, Crockery, Cutlery & Serviettes