



Wedding Sit Down – Menu 2

Choose 1 from the Starters

Welsh Goats Cheese & Leek Tartlets with Candied Orange & Red Onion

Old Poached Salmon with Pickled Cucumber

Smoked Salmon Mousse with Seeded Spelt Bread

Forest Filed Game Terrine with Fig Chutney and Chapel Bread

Choose 1 for the Veggies

See our list of Sit Down Quintessential Veggie Dishes

Choose 1 from the Mains

Rack of Welsh Lamb with Fondant Potatoes, Creamed Seasonal Greens & Honey Roasted Carrots

Succulent Chicken Breast filled with Smoked Bacon & Leek Mousse with Seasonal Vegetables

Roasted Sirloin with Baked Shallots, Batter Pudding, Honey Glazed Vegetables and Stock Gravy

Pressed Herb Infused Belly Pork & Fennel Mash with Cider Glazed Roasted Vegetables

Choose 1 from the Desserts

See Our Sit Down Quintessential Desserts List

£49.95 per head based on 80 people

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