

# WEDDING SIT DOWN SAMPLE MENU

## CANAPÉS & WELCOME DRINK

HAM HOCK RILLETTES WRAPPED IN CARMARTHEN HAM & PLUM SYRUP  
WILD MUSHROOM & CONFIT GARLIC ARANCINI  
WELSH CIDER RAREBIT WITH APPLE CHUTNEY  
GIN FIZZ COCKTAILS WITH ORANGE & ROSEMARY



## STARTER

BEEF CARPACCIO WITH SHAVED PARMESAN, ROCKET, SUNDRIED TOMATOES & TRUFFLE OIL  
ROASTED TANDOORI BEETROOT & FETA SALAD WITH MINT DRESSING (V)

## MAIN

RACK OF WELSH LAMB WITH FONDANT POTATOES, CREAMED SEASONAL GREENS & HONEY ROASTED CARROTS  
SPINACH, BLUE CHEESE & WILD MUSHROOM EN CROUTE SERVED WITH SEASONAL VEGETABLES (V)

## DESSERT

CHOCOLATE & CHERRY DUO

RICH CHOCOLATE SPONGE LAYERED WITH CHOCOLATE MOUSSE AND A DARK CHERRY CENTRE, FINISHED WITH A DARK

CHOCOLATE SPRAY AND A TOUCH OF CREAM

## CHEESE COURSE

WELSH CHEESE SHARING BOARD – SELECTION OF CAWS CENARTH CHEESE, CRACKERS, GRAPES, SUNDRIED



TOMATOES, WALNUTS, ROCKET & WELSH LADY CHUTNEYS

## EVENING FOOD

FISH N CHIP CONES WITH MUSHY PEAS & TARTARE SAUCE

**PLEASE NOTE THIS IS JUST A SAMPLE MENU, IF YOU ARE INTERESTED IN OUR  
SIT-DOWN WEDDING MEALS,  
PLEASE CONTACT US FOR A FULL RANGE MENU. BESPOKE MENU CAN BE  
CREATED TO ENSURE YOUR DAY IS EXACTLY WHAT YOU WANT**