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Weddings
and events

Wedding Breakfast Menu 2027



Packages

Our menu options are the same across all four packages. How many dishes you can offer your guests depends on which package you opt for.

Aeron Package

5 canapes | 3 starters | 3 main courses | 3 desserts

Ystrad Package

3 canapes | 3 starters | 3 mains | 3 desserts

Dyffryn Package

3 canapes | 3 starters | 3 mains | 2 desserts

Ciliau Package

1 starter | 2 mains | 1 dessert





Sépares canapés

Land

- Mini burger, cheese, burger sauce, gherkin
- Pork, apple & wholegrain mustard mini sausage roll
- Chicken liver parfait tart, onion jam, chicken skin
- Welsh lamb bon bon, minted pea puree
- Chicken thigh croquette, sriracha mayo, coriander

Sea

- Smoked salmon blini, dill creme fraiche
- Tuna tartare, potato rosti, saffron aioli
- Thai fish cake, chilli jam, coriander
- Taramasalata tart, cucumber, herbs
- Smoked mackerel pate, pickled cucumber, horseradish, toast

Field

- Wild mushroom arancini, black garlic, parmesan
- Pantysgawn goats cheese tart, beetroot, balsamic
- Potato terrine, black bomber custard, chives
- Spiced falafel, harissa mayo, lemon
- Welsh rarebit tart, red onion chutney, crispy onion





• main menu

Starters

Beef short rib croquette
Asian slaw, sesame mayo, coriander

Braised ham hock terrine
Fig chutney, pickles, toast

Chicken liver parfait
Onion jam, crispy onions, glazed brioche

King prawn cocktail
Marie rose ketchup, gem lettuce, pickled cucumber, house bread

Smoked salmon roulade
Fennel salad, charcoal cracker, herb emulsion

Cod fishcake
Fennel kimchi, yuzu mayo, coriander

Wild mushroom parfait
Black garlic, balsamic, brioche, pickled shimeji, crispy onions

Leek and potato soup
Garlic oil, smoked leek croquette, parmesan

Roasted red pepper and tomato soup
Welsh rarebit crostini, pickled shallots, chive





Please choose your options from either the Main Course Section or the Roast Dinner Section rather than from both.

Main Course

Braised ox cheek

Blackbomber mash, glazed carrot, onion, tenderstem broccoli, chive

Confit duck leg

Braised red cabbage, potato dauphinoise, five spice jus

Herb roasted chicken supreme

Potato dauphinoise, confit leek, wild mushroom cream sauce, watercress

Fillet of wild seabass

Potato and leek rosti, samphire, crispy leek, champagne cream sauce

Salmon fillet

Shellfish bisque, braised fennel, mussels, pommes anna

Cod loin

Braised leeks, chive beurre blanc, potato terrine, caviar

Pea and mint risotto

Rocket salad, parmesan, crispy onions, chive oil

Charred aubergine

Mediterranean couscous, red pepper ketchup

Caramelised onion and roasted vegetable pie

Buttered mash, tenderstem broccoli, thyme jus

Roast Dinner

All roasts are served with buttered mash, herb infused roast potatoes and seasonal vegetables.

Roast sirloin of beef - Yorkshire pudding, gravy

Roast belly of pork - Crackling, onion gravy

Roast chicken breast - Sage and onion stuffing, gravy

Butternut squash and wild mushroom pithivier - Thyme jus



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Main menu

• main menu



Desserts

Sticky toffee pudding
Walnut crumb, vanilla ice cream

Seasonal fruit crumble
Creme anglaise

Raspberry and white chocolate cheesecake
Raspberry gel, vanilla ice cream

Glazed lemon tart
Caramelised white chocolate, raspberry sorbet

Chocolate delice
Praline, salted caramel ice cream

Vanilla bean pannacotta
Strawberry, basil, meringue

Pavlova
Strawberry and basil compote, chantilly cream, strawberry gel

Chocolate and cherry cafoutis
Almond, mascarpone cream, kirch syrup



Children's Menu



Our children's menu is priced at £35 per head.

Starters

Garlic bread

Tomato and red pepper soup

Hummus and vegetable sticks

Mains

Tomato pasta, garlic bread

Chicken nuggets, chips and beans

Sausage, mash, peas and gravy

Mini chicken roast dinner

Desserts

Chocolate brownie, ice cream

Trio of ice cream

Fruit salad and ice cream

