



## Wedding and Events Mix & Match Menu

### Starters

Chargrilled Goats Cheese, Heritage Tomatoes, Basil Oil Vinaigrette (v)  
Potted Chicken Liver Pate, Spiced Apricot Chutney, Rustic Bread  
Home Cured Dill Salmon, Pickled Beetroot, Horseradish Cream  
Baked Fig, Feta, Balsamic Glaze (v)  
Ham Hock Press, Beetroot Relish, Ciabatta  
Crushed Avocado, Sweet Mango, Toasted Sourdough (v)

Meat Sharing Platter – Finest Cured Meats, Welsh Cheese, Marinated Olives,  
Sun-Dried Tomatoes, Hummus, Dipping Oils, Artisan Breads \*

Vegetarian Sharing Platter – Chargrilled Aubergine, Courgette & Bell Peppers,  
Cheeses, Crudities, Marinated Olives, Sun-Dried Tomatoes, Hummus, Dipping  
Oils, Breads \* (v)

### Mains

Lemon Tarragon Chicken, Sauvignon Sauce, Pesto Potatoes  
Rioja Braised Beef, Mushroom & Shallot Sauce, Dauphinoise Potatoes  
Roast Belly Pork, Caramelised Apple, Chorizo Mash  
Herb Crusted Welsh Lamb, Redcurrant Port Jus, Olive Mash \*  
Soy Glazed Salmon, Ginger & Lime, Coriander Rice  
Marinated Seared Tuna, Spiced Lentil Salsa, Wilted Spinach, Pesto Potatoes  
Butternut Squash & Red Onion Filo Tart, Burnt Onion Puree, Minted New  
Potatoes (v)  
Moroccan Infused Vegetable Tagine, Lemon & Pomegranate Couscous, Greek  
Yoghurt (v)

Accompanied with locally sourced organic seasonal vegetables

\* £4.00 supplement charge per person on these dishes



# Desserts

'Great British' Sherry Trifle  
Vanilla Pannacotta, Poached Rhubarb  
Pimm's Soaked Summer Pudding, Honey Mascarpone Cheese  
Raspberry Crème Brûlée, Citrus Shortbread  
Orange Tart, Dark Chocolate Sauce  
Cherry Frangipane, Amaretto Crème Anglaise  
Baked Pear & Honey Tart, Clotted Cream  
Pumpkin Cheesecake, Gingerbread Cookie

Coffee & Chocolates

£49.00 per person

All vegetarian starters and main courses can be offered as vegan if requested, and we are able to offer vegan alternatives on selected desserts

All prices quoted includes crockery, cutlery, glassware, staffing, table linen and VAT





# Buddha Bowls & Boards

## BOARDS

Choose 2 Boards:

Jerk Chicken Thighs, Avocado Mango Salsa  
Sweet and Sticky Crispy Beef, Sesame and Soy  
Glazed Sticky Belly Pork, Caramelised Apple  
Baked Salmon, Pesto Crumb  
Middle Eastern Lamb Kofta, Tzatziki Dip  
Crispy Falafel Bites, Red Pepper Hummus (v)  
Chilli and Lime Marinated Grilled Halloumi (v)

## SALAD BOWLS

Choose 5 Bowls:

Asparagus, Cucumber, Pea & Dill  
Vine Tomato, Mozzarella & Pesto  
Teriyaki Rice Noodle Salad  
Red Slaw  
Carrot, Beetroot & Zesty Orange  
Baby Leaf & Herb Salad  
Couscous, Carrot, Sultana, Coriander  
Roasted Peppers, Courgette, Aubergine & Balsamic  
Quinoa, Chickpea, Chard, Red Pepper  
Blue Cheese, Pear, Rocket & Walnut Salad  
Broad bean, Courgette, Mint  
Sweet Potato, Chickpea, Kale  
Herb Roasted New Potatoes  
Selection of Artisan Breads

Choose 1 Dessert from our Dessert Menu

£40.00 per person





# Children's

## MAINS

Crispy Chicken Goujons, Fries, Peas  
Meatballs, Penne Pasta, Tomato Ragu  
Cheeseburgers, Fries, Burger Relish  
Fishless Fingers, Chips, Peas (v)  
Mushroom & Walnut Spaghetti Bolognese, Cheese (v)  
Mini Vegetable Lasagne, Crusty Garlic Bread (v)

## DESSERTS

White Chocolate Brownie, Ice Cream  
Apple Filled Churros, Nutella  
Mini Cheesecake, Sprinkles  
Sweet Shop Ice Cream Sundæ  
Fruit Skewers, Yoghurt Dip

£17.50 per child (under 12)

## 'LITTLE ONES' EXTRAS

Chicken Bites, Dipping Sauce  
Mini Sausages, Ketchup  
Quorn Dippers, Sweet Chilli Jam (v)  
Sweet Potato Falafel, Salsa (v)  
Milk, Cookies  
Mini Popcorn Boxes  
Mixed Iced Doughnuts  
Ice Cream Tubs  
Milkshakes, Marshmallows

£2.50 – per child, per extra





# Canapés

Braised Beef Nuggets, Shallot Mayo  
BBQ Tenderstem Broccoli, Romesco Sauce, Crispy Polenta (v)  
Plum Tomato, Spring Onion, Basil, Bruschetta (v)  
Beef Carpaccio, Rocket, Parmesan, Crisp Bread  
Mini Yorkshire Puddings, Smoked Mackerel, Creamed Horseradish  
Smoked Aubergine, Toasted Flatbread, Pine Nuts, Basil (v)  
Pan Fried Scallop, Pea Puree \*  
Tempura Battered Prawn, Chilli Coconut Relish  
Vegetable Tempura, Wasabi Mayo (v)  
Chicken & Chorizo Mini Skewers  
Mini Cod Goujons, Tartar Sauce  
Mini Pulled Pork Burgers, Apple Slaw  
Sweet Potato & Chilli Rosti, Minted Yoghurt (v)  
Salt & Chilli Chicken Strips, Lemon Aioli

£6.50 - 3 Canapés per person

£10.00 - 5 Canapés per person

\* £2.00 supplement charge per person on these canapés





# Drinks

## PACKAGE A

Glass of Prosecco or a bottle of Peroni on Arrival  
Half a Bottle of House Wine with the Meal  
Glass of Prosecco for Toasting

£19.50 per person

## PACKAGE B

Glass of Kir Royale on Arrival  
Half a Bottle of House Wine with the Meal  
Glass of Champagne for Toasting

£25.00 per person

## Wild Roots - Bottles & Flutes

## PIMPED UP PROSECCO

2 Glasses of Prosecco, Shimmer Glitter, Fresh Fruit, Cassis, Purees

£11.00 per person

## GIN BAR

2 Glasses of Local Craft Gins, Cucumber, Elderflower, Fruits, Mint, Rosemary  
Served with Fever Tree Tonics

£12.00 per person

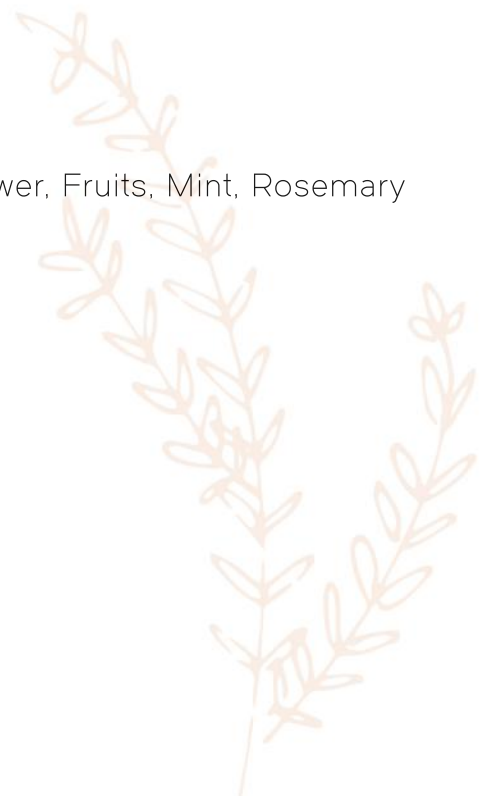
## CAFN CWRW

Selection of Ice Chilled Lagers & Beers

100 Bottles - £450.00

150 Bottles - £650.00

200 Bottles - £800.00





# Evening Catering

## WOODLAND WELSH CHEESES

Welsh Cheeses – Selection of 3 Welsh Cheeses or Vegan Cheeses  
Welsh Chutneys  
Celery, Sweet Grapes, Figs  
Crackers & Biscuits

All served on Chef's Tree Logs

£12.50 per person (minimum 80 guests)

## STREET PIZZA

Choice of 3 Pizzas:

Margherita – Mozzarella, Cheddar, Fresh Basil (v)  
Canadian Hog – Maple Glazed Ham, Pineapple  
Fired Hog – Pulled Pork, Green Peppers, BBQ Drizzle  
Steakhouse – Rump Steak Strips, Caramelised Red Onions,  
Prosciutto Fungi – Prosciutto Ham, Mushrooms, Black Olives, Rocket  
Provencal – Brie, Courgette, Aubergine (v)  
Welsh Rarebit – Welsh Rarebit, Spring Onions, Chilli Jam (v)  
Allotment – Roasted Vegetables, Sun Dried Tomatoes, Black Olives (v)

£16.00 per person

## PÆLLA PAN

Choice of 2 Pælla Pans:

Chicken Pælla – Marinated Chicken, Chorizo  
Seafood Pælla – Prawns, Mussels, Monkfish, Squid Rings  
Spanish Vegan Pælla – Sweet Peppers, Chestnut Mushrooms, Asparagus,  
Chickpeas

Choice of 3 Salad Bowls  
Artisan Breads

£18.00 per person





# Evening Catering

## DIRTY SMOKE HOUSE BBQ

Beef Brisket – Smoked Beef Brisket with Hickory Glaze

Chicken Wings – Plain, Spicy & Sticky BBQ

Pork Spareribs – Louisiana Style Baby Back Ribs

Skin on Fries Slaw

Red Cabbage with Cider Vinegar Mayo

Choice of 3 Salad Bowls

Vegan – Woodfired Veggie Skewers, Vegan Chilli Dogs & Vegan Pulled Pork Burgers

£22.00 per person

