

# Menu

Dyma fydd yr holl brisiau i briodasau yn 2020 - 2021

Rydym yn gofalu am yr hyn sy'n mynd i mewn i'n bwyd, felly nid ydym yn defnyddio ond y cynhwysion mwyaf ffres, y cynhyrchion o'r ansawdd gorau, a chyflenwyr lleol, lle bynnag y bo modd. Mae hyn yn golygu eich bod, gyda phob pryd, yn profi coginio cartref sydd wedi'i drin yn dyner.

All prices valid for weddings in 2020 - 2021

We care about what goes into our food so we only use the freshest ingredients, the best quality products and local suppliers wherever possible. This means with every meal you're experiencing home made and lovingly crafted cuisine.



Priodasau Weddings

## Starters

Chicken liver Pâté flavoured with Armagnac, apricot & ginger chutney, ciabatta crostini

Smoked duck breast salad, walnuts & raspberry dressing (NGA)

Trio of salmon, horseradish crème fraiche and Affilia cress, soda bread

Retro prawn cocktail, Marie Rose sauce, gem lettuce, tomato, cucumber & granary bread

Roasted beetroot & goat cheese tart with rocket salad (V)

Guacamole & mango salad with black beans, maple mustard dressing (Vg, NGA)

Duo of melon with exotic fruits, raspberry coulis (Vg, NGA)

## Soups

Butternut squash & sweet potato, toasted pumpkin seeds (Vg, NGA)

Roasted tomato & red pepper with basil oil (V, NGA)

Fresh leek & potato with Parmesan croutons (V, NGA)

Fresh pea with minted crème fraiche (V, NGA)

## Main Courses

Supreme of chicken with tarragon cream sauce, fondant potato, medley of greens

Lamb rump with dauphinoise potatoes, glazed carrots, purple broccoli, redcurrant port sauce

Baked salmon fillet with saffron prawn and lemon sauce, crushed new potatoes & spring onion, roasted vegetables (NGA)

Turkey Paupiette with apricot & cranberry stuffing wrapped in bacon, rosemary roast potatoes, baton carrots, cauliflower au gratin, rich pan jus

Traditional roast Welsh beef with Yorkshire pudding, fondant potato, honey roasted vegetables, broccoli, horseradish sauce and rich gravy

Honey & mustard Gressingham duck breast with black cherry jus, braised red cabbage, baby carrots, celeriac & potato stack

Steak & ale pie, buttery mash, mushy peas, glazed carrots and rich caramelised onion gravy

Moroccan nut roast & caramelised onions filo parcel, sweet pepper sauce, seasonal vegetables & potatoes (Vg)

Vegan mushroom & leek pie topped with pumpkin & sunflower seeds, paprika sauce, seasonal vegetables & potatoes (Vg)

Chargrilled cauliflower steak with Kerala curried coconut sauce & timbale of wild rice (Vg)

Baked squash with nutty mushroom stuffing, tomato basil sauce, seasonal vegetables & potatoes (Vg, NGA)

# Desserts

Homemade Pavlova with Summer berries, cream and raspberry coulis (NGA)

Caramel apple cheesecake, hazelnut praline crumb and cocoa sauce

Warm chocolate brownie, Bourbon vanilla ice cream, fresh strawberries

Sticky toffee pudding, caramel sauce with clotted cream ice cream

Strawberry & vanilla cream shortbread stack, raspberry sauce

Tart au citron, raspberries and meringue kisses

Rich orange chocolate torte, cherry compote and chocolate curl

V - Vegetarian

Vg - Vegan

NGA - No gluten added

