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Wedding Catering at  
Amgueddfa Cymru -  
National Museum Wales

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# Congratulations

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We are delighted you are considering having your special day with us and look forward to working with you to create your menu. Our menus have been developed by Shaun Hill, the Head Chef at Abergavenny's Michelin starred restaurant, The Walnut Tree.

The menus are designed as a guide and can be adapted to suit individual style, taste and budget. We are infinitely flexible and happy to create a bespoke menu for your specific event. All our food is prepared using only the freshest of seasonal ingredients, locally sourced with the emphasis on healthy yet exciting, flavoursome food that is beautifully presented.

Our team have a passion for food and provide the highest standards of customer service, offering a balance of experience, enthusiasm and style. To complement your meal we offer a wide selection of international wines, beers and minerals. Please let us know if you have any particular favourites.



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## Reception drinks suggestions (price per glass)

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White wine **£3.75**  
Sparkling wine **£4.50**  
Prosecco **£5.50**  
Champagne **£8.50**  
Bucks fizz **£4.50**  
Pimm's and lemonade **£4.75**

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## Canapé menu

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3 canapés per person **£6.75**  
5 canapés per person **£9**

We recommend a selection of 3 canapés for a reception lasting up to 1 hour or a selection of 5 canapés for a reception lasting up to 2 hours

### Hot

Welsh pork and leek Wellington  
Chicken and leek pie, truffle mash  
Confit five spice duck leg bon bon  
St Fagans sausage, caramelised black pudding and apple  
Laverbread polenta nuggets with red pepper marmalade (v)  
Crispy Pembrokeshire potato, Caerphilly Cheese and chive (v)

### Cold

Perl Las sesame biscuits (v)  
Severn and Wye smoked salmon and dill choux bun  
Welsh goat's cheese herb and sun blushed tomato tart (v)  
Ham hock and piccalilli rilette  
Chicken Caesar skewer  
Welsh charcuterie taster

### Sweet

Mini Welsh cakes half coated in white/milk chocolate and cinnamon sugar  
Shortbread with raspberries and crème patisserie  
Mini chocolate truffles

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## Seated dinner suggestions

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### *'Cariad' Menu*

Welsh ham hock rilette with piccalilli, sour dough toast  
Pea and watercress soup with savoury herb éclairs (v)  
Smoked trout with cucumber dill salad

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Roast chicken breast with apricot and watercress stuffing  
Haddock with Welsh wholegrain mustard lemon and crème fraiche  
Twice baked Pwll Mawr cheddar cheese soufflé (v)

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Belgian waffle with our own bespoke bara brith ice cream  
Iced nougat and Brecon Honey parfait with seasonal berries  
Chocolate marquise

**£34.50**

### *'Calon' Menu*

Severn and Wye smoked salmon with its own brandade and horseradish cream  
Baked courgette stuffed with orange, pine nuts and herbs (v)  
Brecon pork belly saffron risotto

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Steamed and crisp fried leg of duck with spiced vegetables  
Fillet of cod with fresh herb crust  
Seasonal vegetable and herb risotto with Pantysgowan goat's cheese (v)

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Orange and almond cake  
Buttermilk pudding, strawberries and Brecon honey dressing  
Caramel apple tart with Pembrokeshire vanilla ice cream

**£38.50**

### *'Cusan' Menu*

Crab cakes, sweetcorn and spring onion sauce  
Bresoala with baby leeks in mustard dressing  
Wye Valley asparagus with spring herb hollandaise sauce (v)

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Welsh rump of lamb studded with garlic, rosemary and anchovies  
Fillet of hake in a spiced potato broth  
Celtic promise and potato gratin (v)

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Chocolate torte with clotted cream  
Rhubarb and ginger tart  
Blueberry and peach Vacherin

**£43.50**

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## Buffet dinners suggestions

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### *Hot fork buffet*

Please select 3 of the following £25

Rustic lamb cawl  
Salmon, cockle and leek pie topped with creamed potato  
Field mushroom spinach and butterbean Florentine  
glazed with goat's cheese (v)  
Chicken, Caerphilly cheese, smoked bacon and leek casserole  
Slow roasted pork belly, caramelised onions and apple sauce  
Butternut squash, white wine and sage risotto (v)

Please select 3 of the following:

Bubble and squeak  
Parsley buttered new potatoes  
Cajun seasoned potato wedges  
Steamed seasonal vegetables  
Mixed salad

Chef's seasonal dessert

### *Cold fork buffet*

Please select 3 of the following £23

Severn and Wye smoked salmon platter, caper and dill dressing  
Honey roasted gammon  
Peppered top rump of beef  
Smoked chicken and bacon Caesar salad  
Welsh rarebit and leek tart (v)  
Roasted vegetable and herb frittata (v)

Please select 3 of the following:

Crunchy seasonal slaw  
Mixed salad  
Baby new potato and spring onion salad  
Roasted butternut squash, rosemary and penne salad  
Spiced harissa and tomato cous cous

Chef's seasonal dessert

### ***High Tea***

Finger sandwiches - Smoked salmon, cream cheese and cucumber,  
Welsh beef, rocket and horseradish & Black bomber cheese  
with onion marmalade

Warm leek and Pearl Las cheese tart (v)

Home made sultana scone topped with strawberry  
preserve and clotted cream  
Chocolate and hazelnut brownie  
Fresh carrot cake

Served with Fair Trade tea and freshly filtered coffee  
Tau Welsh mineral water

Chilled home made fresh lemonade or chilled sparkling elderflower.

A glass of Marquis de la Tour Brut NV

**£25 per person**

### ***Evening Buffets***

We will work with you to organize an evening buffet that  
will compliment your plans throughout the day and advise  
you according to your individual needs and budget

#### ***Drinks Package 1***

A glass of wine on arrival  
A glass of wine with meal  
A glass of sparkling for the toast

**£11 per person**

#### ***Drinks Package 2***

A glass of sparkling wine  
1/3 bottle of wine per person  
A glass of sparkling for the toast

**£14 per person**

#### ***Drinks Package 3***

A glass of Prosecco/Pimm's on arrival  
1/2 a bottle of wine per guest  
A glass of sparkling for the toast

**£17 per person**

Bespoke drinks packages can be arranged.  
Price on application

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## Sample Wine list

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### **Champagne / Sparkling Wine**

France - Marquis de la Tour Brut NV **£21.95**

A fun and fresh sparkling wine, with fresh fruit, green apple, lemon and peach flavours and a gentle fizz

Italy - Jeio Prosecco Brut NV **£29.95**

Notes of pear and apple blossom with delicate bubbles

France - De Nauroy Brut NV 75cl **£49.95**

A fresh lemony palate with a nose of brioche - thoroughly delicious with its fine mousse and delicate palate

### **White Wine**

Spain - Rey Viejo Blanco NV **£15.95**

An easy drinking light, fresh wine with peach and citrus notes and a zesty finish

Alto Bajo Sauvignon Blanc **£18.95**

Ultra refreshing, this wine has delicate tropical fruit flavours over a base of citrus and herbaceous characteristics

Conto Vecchio Pinot Grigio delle Venezie **£19.95**

This wine has a pleasant nose of fruits with delicate floral notes. It is dry and crisp on the palate with elegant light body

### **Rose wine**

Conto Vecchio Pinot Grigio Blush **£19.95**

Slightly pink in colour, with a crisp and balanced palate

### **Red Wine**

Rey Viejo Tinto **£15.95**

Red and black fruit flavours, jammy plum notes and a touch of spice

Alto Bajo Merlot **£18.95**

Soft and juicy red berries with a hint of spice and a smooth finish

Monte Clavijo Rioja Tempranillo Tinto Joven **£19.95**

Bright fresh cherry fruit, plump and smooth palate with a sweetly spiced finish

To discuss your catering requirements in more detail please contact our team on:

#### **National Museum Cardiff**

Tel : (029) 2057 3336  
cardiff@elior.com

#### **National Waterfront Museum**

Tel: (029) 2057 3615  
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#### **St Fagans:National History Museum**

Tel: (029) 2056 5157  
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[www.museumwales.ac.uk](http://www.museumwales.ac.uk)

Terms and conditions

All prices quoted are inclusive of VAT at the current rate of 20% and at current market rates

Other terms and conditions apply – please ask for details