
Wedding Catering at
Amgueddfa Cymru -
National Museum Wales



Congratulations

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.



Reception drinks suggestions (price per glass)

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

Canapé menu

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

Seated dinner suggestions

'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

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)

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

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)

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)

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

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

£43.50

Buffet dinners suggestions

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

Sample Wine list

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
waterfront@elior.com

St Fagans:National History Museum

Tel: (029) 2056 5157
stfagans@elior.com

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