

## DWYNWEN MARQUEE PACKAGE

### WEDDING BREAKFAST SET MENU

#### Welcome drink

One glass of Bucks fizz for you and your guests

#### Starter

Homemade soup served with a crusty bread roll:

Spicy tomato and lentil soup

Leek and potato soup

Pea and mint soup

Red pepper and basil soup

Cream of vegetable soup

#### Main course

Roast topside of beef, Yorkshire pudding, seasonal vegetables,  
roast potatoes and rich gravy

Peppered loin of Breconshire pork with sage and onion stuffing,  
root vegetables, mash potatoes and gravy

Pembrokeshire turkey breast with all the trimmings,  
seasonal vegetables, roast potatoes and rich gravy and cranberry sauce

Supreme of chicken with herb crust, tomato and basil sauce, buttered new  
potatoes and steamed vegetables

Vegetarian options available on request

#### Dessert

Homemade chocolate brownie with chocolate sauce

Spiced ginger sponge with toffee sauce

Chilled lemon posset with homemade shortbread

Eton mess

Vanilla panna cotta and berry compote

#### Table wine

One glass of house red or white per guest

#### Toast wine

A glass of Marquis de la Tour per guest

*Please choose one option per course for you and your guests. Special dietary requirements will be catered for. Alternatively we can offer you a lighter main course option by providing any of the meats carved and served with a selection of salads, new potatoes and chutneys.*

