

The Castle Winter Wedding Package

Wedding Breakfast Set Menu

Welcome drink

Homemade spiced mulled wine or cider

Starter

Leek and potato soup served with a welsh rarebit croute

Roasted vegetable tartlet with herb salad

Traditional prawn cocktail

Chicken liver and cognac parfait served with a Welsh apple chutney

Creamy garlic mushrooms served with Tortoise Bakery sour dough toast

Main course

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

Brecon pork belly served with a pea puree and roasted vegetables

Pembrokeshire turkey breast with all the trimmings

seasonal vegetables, roast potatoes and rich gravy and cranberry sauce

Roast chicken breast wrapped in Carmarthen ham and filled with

Pwll Mawr cheese on a bed of creamy mash

Vegetarian options available on request

Dessert

Warm chocolate fudge cake with chocolate sauce

Spiced ginger sponge with toffee sauce

Bara brith bread and butter pudding

Sticky toffee pudding with a toffee sauce

Apple and cinnamon crumble

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.



The Castle Winter Wedding Package

Afternoon Tea Set Menu

Welcome drink

Homemade spiced mulled wine or cider

Selection of finger sandwiches - choose 3 fillings

- Roasted ham and mustard
- Turkey and cranberry
- Roast beef and horseradish
- Brie and grape
- Pigs in blankets, sage and onion
- Perl las and pear chutney
- Severn and Wye smoked salmon

Warm homemade tart - choose 1

- Perl las and leek
- Roasted pepper
- Welsh rarebit

Selection of cakes - choose 3

- Bara brith
- Cranberry and orange scones with clotted cream and preserves
- Chocolate, mascarpone and black cherry roulade
- Mini mince pies
- Spiced ginger cake
- Chocolate and orange mini muffins

Table wine

One glass of house red or white per guest

Toast wine

A glass of Marquis de la Tour per guest

Special dietary requirements will be catered for

