

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.



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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

