



WEDDING MENU
2024/25

SUPPLIED BY



Pre Ceremony Nibbles £2.50 per person

- Mini glazed sausages
- Olives
- Root vegetable crisps
- Mini Welsh cakes

Canapés

£9.95 for 3

£11.95 for 4/ £2.25 each additional

Meat

- Pork belly skewer, cucumber and Vietnamese caramel sauce (GF)
- Slow cooked lamb, marinated pepper and herb relish, bellini
- Mini Yorkshire pudding with pink beef and horseradish cream
- Crostini topped red onion marmalade, chicken liver pâté
- Mini naan with tandoori chicken and mango chutney

Veggie

- Mixed tomato bruschetta, crumbled feta (V)
- Mushroom arancini, garlic aioli (Ve, GF)
- Buffalo cauliflower wings (Ve, GF)
- Herb polenta cake, roasted veg, crushed avocado, veggie pesto (V)

Fish

- Mini fish and chips, pea purée (GF)
- King prawn in blanket, chipotle BBQ sauce (GF)
- Hot smoked salmon, filo pastry cup, lemon, lime and chive crème fraîche
- Mini crayfish and prawn brioche bites

For the Table

Breads

Please note: This is counted as a course and will add around 45 mins to your service time

Chef's selection of freshly baked breads, salted butter portions

(GF/vegan options available)

£3.50 per person, to include:

- Olives
- Olive oil, balsamic

Grazing Boards

£12 per person

To include:

- Sourdough loaf: Olive oil, Balsamic
- Selection of antipasti meat
- Grilled courgette, aubergine and pepper skewer
- Olives and sundried tomatoes
- Mozzarella and heritage tomato, fresh basil
- Smoked paprika humous
- Stuffed mini pepper and baby gherkins
- Melted camembert

Mains

Pies

£22.50 per person

One flavour to be chosen for all guests.

Veggie / Vegan pie alternative available for those with dietary requirements.

Choose one potato and one veg side for all guests.

Served with jugs of paired gravy to the table.

-Steak & Ale Pie: Chunks of delicious beef in an ale gravy.

(Can be made GF)

-Chicken & Leek Pie: Free range chicken, leeks and mushrooms in a rich and creamy sauce.

-Lamb Pie: Slow cooked Rosedew Farm lamb in a rosemary gravy.

Potato options:

-Buttery mash

-Hand cut chunky chips

-Roasted new potatoes

Veg side: (To be served to the table in large bowls.)

-Braised red cabbage

-Maple glazed roasted root veg

-Classic carrots, peas and broccoli

-Duo of beans: sugar snaps & green beans

Traditional sharing Rosedew Roast

£28 per person

Farmers Pantry sirloin of Welsh beef in a horseradish and thyme rub, served pink. Served to your table with yorkshire pudding, fluffy but crispy roast potatoes, stuffing, your choice of 2 sides and gravy.

Extra meat £2.50 supplement per person

- Confit Welsh lamb shoulder, infused with garlic, rosemary and thyme.
- French trimmed lemon and herb chicken breast (skin on).
- Pork loin in crackling with roasted apple.

Veg side: (choose 2, to be served to the table in large bowls.)

- Braised red cabbage*
- Maple glazed roasted root veg*
- Classical carrots, peas and broccoli*
- Duo of beans: sugar snaps & green beans*
- Cauliflower cheese (£2.50 supplement per person)*

Street Food Plank

£28 per person

Meat: (Choose 3 items)

£4 per person per extra item

- Smoked paprika beef slider, smoked applewood cheese
- King prawn skewer, mango salsa
- Ginger, lemon and chilli chicken thighs
- Chunky veg and halloumi skewers (V)
- Fiery Dragon sausage swirl (medium heat)
- Sticky honey glazed half rack of pork ribs
- Buffalo chicken wings marinated in Louisiana BBQ sauce
(medium heat)
- Salt and pepper squid, lemon + lime mayo
- Teriyaki salmon skewer

Sides: (Choose 2 items)

£2 per person per extra item

- Jacket potatoes, garlic butter
- Buttery and salty corn on the cob
- Southern American rice (served warm)
- Herby lemon orzo pasta salad
- Homemade red cabbage coleslaw
- Asian slaw
- Rocket, red onion, tomato and baby mozzarella salad
- Mac 'n' Cheese
- Skin on fries
- Dirty fries topped with nacho cheese, spring onion, chillies,
bacon bits, parsley (Can be Ve / GF) £2 supplement per person

Set Menu 1

£45 per person

Choose 2 canapé choices from canapé page

To start (choose 1)

- Your choice of homemade seasonal soup. Warm focaccia, salted butter (V, GF)
- Welsh Ale rarebit, toasted farmhouse bread, sticky fig relish
- Ham hock and leek tart, apple and ale chutney, watercress salad.

Mains (choose 1)

All served with bowls of classic carrots, peas and broccoli to the tables.

- Rosedew Roast beef, Yorkshire pudding, roast potatoes, red wine jus
- Overnight confit pork belly, sage hasselback potatoes, creamed cabbage and bacon.

(All can be GF.)

Choose *one* dessert to finish

(£2 supplement for Chocolate fondant)

Set Menu 2

£55 per person

Choose 2 canapés from canapé page

To start (choose 1)

- Your choice of homemade seasonal soup. Warm focaccia, salted butter (V, GF)
- Chicken and duck terrine, sticky red onion chutney
- Mixed beetroot, pant y gwaun goats cheese, drizzled Rosedew honey and toasted walnuts.

Mains (choose 1)

- Farmers Pantry fillet beef, parmesan dauphinoise potatoes, roasted baby veg, parsnip crisps
- Slow cooked Lamb saddle with apricot and sage stuffing, sweet and smokey carrots, garlic and herb mash with redcurrant jus

Choose any dessert to finish

Children's Menu

Smaller appetites (Under 8s) £15

Larger appetites (9+) No Canapé box, included in adults
canapé numbers £20

Canapé alternative (Smaller Appetites)

Goody Bag: Juice, chocolate, fruit, crisps, bubbles

Mains

- Small adults meal (not available with pies)
- Margherita pizza and chips.
- Chicken goujons, chips and peas.
- Farmers Pantry Pork sausages, mash and peas.
- Pasta with tomato or cheese sauce

Desserts

- Brownie and ice cream.
- Ice cream and sweet treats.

Dessert £10 per person

All to include tea and coffee served in the orangery.

Dessert Options

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream (GF)
 - Sicilian lemon posset, fresh raspberries (GF)
- Strawberry pavlova meringue nest layered with chantilly cream and fresh strawberries and a strawberry and mint compote (GF)
- Goosey chocolate fondant, salted caramel ice cream, chocolate chard
 - Lotus biscuit and baileys cheesecake drizzled in chocolate sauce
 - Fresh mango and passionfruit cheesecake
 - Madagascan vanilla creme brûlée, buttery shortbread
- Blueberry and almond frangipane tart, clotted cream ice cream

Also available:

- Individual cheese boards, Chef's 3 cheeses, selection of crackers, grapes, pear chutney £12 per person.
- Own wedding cake £5 per person (this will include pouring cream & berries).

Wedding favours

- Blooming Rosedew gin (25ml) -Limoncello (25ml) £3.50
- Welsh cakes £2.50 -Chocolate truffles £3.50 -Macaroons £2.50

Evening Food

Barn Braai (BBQ) £15 per person

- 6oz beef burger in brioche bun with sliced mature cheddar, baby gem lettuce and beef tomato.
- BBQ chicken drumsticks.
- Pork sausage (plain)
- Smoked paprika potato wedges.
- Chef's salad.
- Corn on the cob.
- Fried onions.

Farmers Pantry kebab and skin on fries £15 per person

Charred flat bread, crispy and fresh Fattoush salad, Asian Slaw, garlic sauce and served with two meats per person

(Choose 2 options from below)

- Jamaican jerk chicken (medium / hot)
- Pacific ocean chicken (garlic and herb)
- Ginger, lime and chilli chicken legs
- Marinated lamb shoulder
- Pulled beef

Taco Bar £15 per person

- Slow cooked shredded beef
- Cajun spiced chicken
- Vegan bean chilli
- Sautéed peppers and onion
- Grated cheese
- Sliced tomato and cucumber
- Shredded lettuce
- Tortilla chips
- Sour cream, salsa + guacamole

Paella £15 per person

- Chicken and Chorizo paella served with flatbreads.
- Veggie paella served with flatbreads (Ve)

Evening Food / Night before food

Pizza and fries £15 per person

½ of 12” per person, guests will have the choice of 4 fresh flavours

-Meat feast

-Ham + Mushroom

-Goats cheese and red onion (V)

-Margherita (V)

-Garlic and cheese (V)

-Veggie Deluxe (V)

Additional options suggested for the night before the wedding

-Beef chilli, rice, nachos

-Chicken curry, rice, chips, naan

-Beef lasagne, salad, chips

£10 per person

Dirty Fries £12 per person

-Skin on fries topped with nacho cheese sauce, bacon bits, spring onions and fresh chillies with a choice of 1 below

topping:

-Pulled Pork (GF)

-Salt and Chilli crispy shredded Chicken (GF)

-BBQ Pulled Beef (GF)

-Chilli con carne (GF)

Evening Food / Night before food

DIY – BBQ

Pork sausage, 6oz Burger, Marinated chicken butterfly

£5 per person

Do It Yourself BBQ: we supply meat package for your wedding party where you can host your own BBQ (no buns, salads, sauces, chef included.

Hire, gas, crockery (plate and cutlery per person) and cleaning of the BBQ, £40

(Please note: Night before food is a minimum of 20 guests, use of the Orangery is welcome)

Cheese Wedding Cake and Grazing Evening Food

5 tier Welsh cheese cake displayed during your day with garnish and cake knife.

Once the cake cut photo is taken, the tiered cheese cake will be taken into the kitchen to be cut into portions and served with the below:

(preferably taken as you get announced into the room, before sitting for speeches and meal)

To feed 80-100 guests

10ft Grazing Buffet for the evening

- Crackers, breadsticks, focaccia
- Chutneys
- Bombay mix
- Humous
- Crudités
- Antipasti meats
- Sausage rolls
- Mini satay chicken skewers
- Stuffed red peppers, mini gherkins, olives
- Grapes, strawberries, figs

Total- £925

Additional evening guests priced at £7 per person

e.g to feed 150 guests = £1275

TERMS AND CONDITIONS

- No external catering are permitted at the venue, including evening food vans or ice cream vans.
- Following food hygiene guidelines we cannot allow any 'BYO' dessert or cheese tables. If you choose to serve your own wedding cake as a dessert, allergen cards and proof of hygiene certificate must be given.
 - If you decide to bring any bar snacks, they're not to compensate for any canapés or starters.
- Once you have paid your deposit you will be contacted to be booked in for a taster session for a menu of your choice. Please note your taster session will be approximately 3-6 months before your date.
 - Prices are to include waiting staff and crockery.
- A £500 non refundable deposit is required upon booking which will be taken off your final catering invoice. We ask for final numbers, food choices and allergen information 4 weeks before the wedding with final balance to be paid 3 weeks before your date. We require a detailed table plan at the final balance time indicating where anyone with specific food choices or dietary requirements and children are sat with their name.
- All evening food options are also available the night before the wedding served from the Orangery room for a minimum of 20 guests.
- All prices are exclusive of VAT.**