

MANSION HOUSE LLANSTEFFAN

## *Sample Wedding Menus*



**"EXCITED FOR ALL THE GOOD THINGS TO COME"**

During these unusual times, we have tailored some wedding packages to fit the government guidelines surrounding COVID-19.

The following information will provide you with details of the menu options that are currently available to you. We understand that as restrictions are eased, you may want to add other options to your package, we can discuss this as different options become available.

# Sample Menu Options



## CANAPES

Smoked salmon mousse  
Spicy chicken & chorizo skewer  
Welsh rarebit  
Quails Scotch egg  
Charcoal cheese mousse  
Ham hock terrine, piccalilli  
Garlic, cherry tomato, feta & olive basket  
Halloumi slider, pesto, sun blushed tomato  
Mini cheese burger, red onion & cherry tomato relish  
Courgette bon bon  
Welsh Cake  
Strawberries & cream

Silver : please choose two options  
Gold : please choose four options  
Platinum : please choose six options

# Menu Options

## STARTERS

Seasonal soup, handmade bread  
Beetroot cured salmon, watercress, soda bread  
Quails egg Caesar salad  
Mille feuille, feta, olive tapenade, oregano  
Smoked duck, plum chutney, watercress, handmade bread  
Chicken liver parfait, house chutney, handmade bread

## MAIN COURSE

Slow cooked Welsh lamb, roast potatoes, carrot puree, chef's gravy  
Pan fried duck breast, pea puree, roasted carrots, fondant potato, chefs jus  
Pork loin, hisspy cabbage, spinach and leek ragu, mash, chefs jus  
Cornfed chicken, sun dried tomato, leek & bacon cream, fondant potato  
Cod fillet, confit tomato, garlic spinach mash, lemon butter  
Salmon fillet, lemon basil risotto  
Thinly sliced sirloin, wholegrain mustard mash, green beans, red onion jus  
Carrot & coriander cake, Chanteney carrots, halloumi  
Butternut squash, red onion & feta risotto  
all served with seasonal greens

## DESSERT

White chocolate & raspberry brulee, raspberry & pistachio cookie  
Chocolate brownie, salted caramel, raspberry sorbet  
Blackberry & lime jam cheesecake, mascarpone ice cream  
Seasonal fruit crumble, vanilla ice cream  
Vanilla panna cotta, granola crumb, mango & passion fruit

Silver : please choose one option for each course  
Gold : please choose two option for each course

Guest with dietary requirements will be catered for in  
addition to your main menu

Evening menu options are currently under review to accommodate Covid  
restrictions, more details will be provided in due course

# Platinum Menu Options



## STARTERS

- Seasonal soup, handmade bread
- Seared pigeon breast, smoked mash, baby onions, chef's jus
- Beetroot cured tuna carpaccio, micro herb salad, beetroot crisps, beetroot jelly, horseradish ice cubes
- Blow torched mackerel fillet, mackerel tartar, beetroot ketchup, pickled cucumber, lemon mayo
- Crispy hen's egg, artichoke, micro herb, tomato dressing

## MAIN COURSE

- Welsh lamb rump, parsnip puree, garlic wilted baby spinach, red wine mash, mint jelly cubes
- Venison loin, black cabbage, heritage baby carrots, thyme & garlic fondant potato, beetroot & red wine jus
- Sea bass fillet, sweet parsnip, arrow leaf spinach, saffron potatoes, saffron & vanilla sauce
- Guinea fowl breast, confit leg, cavolo nero, vanilla & parsnip puree, bacon & leek mash, chef's jus
- Fillet steak, ox tail pastie, heritage carrots, rosemary & garlic dauphinoise Spinach, vine tomato & piquillo lasagne terrine, burnt shallot puree, celeriac slaw, garlic sauce

## DESSERT

- Pink praline tart, strawberry candy floss, pink praline, strawberry ice cream
- Banana, ginger & fig tart tartin, banana ice cream
- Chocolate mousse, lavender cremeux, chocolate ganache, honeycomb
- Mansion House treacle tart, lemon curd, pistachio ice cream
- Pink peppercorn & white chocolate panna cotta, chocolate ganache, raspberry ice cream

*Please choose two options for each course*

# Celebration Drinks Menu



## SILVER & GOLD

Diamond Fizz – sparkling gin cocktail  
Rhubarb Fool – sparkling rhubarb & ginger cocktail  
Pink Gin Spritz – sparkling pink gin cocktail  
Classic Pimms  
Peroni  
Corona

Silver : please choose one option  
Gold : please choose two options

## PLATINUM

Gin Fizz – gin champagne cocktail  
Raspberry Fizz – raspberry champagne cocktail  
Elderflower Royale – elderflower champagne cocktail  
Campari Milano – Campari champagne cocktail  
Peroni Red  
Bluestone Pierre Blue

Please choose two options

# Wine List



## WHITE WINE

Boars Kloof Chenin Blanc, South Africa  
Riviera Sauvignon Blanc, France  
San Perito Chardonnay, Chile  
Vila Rosa Sauvignon Blanc, Chile

## RED WINE

Boars Kloof Shiraz, South Africa  
Riviera Merlot, France  
San Perito Cabernet Sauvignon, Chile  
Vila Rosa Merlot, Chile

## ROSE WINE

Boars Kloof Pinotage, South Africa  
Pierre et Papa, France

Choose one of each colour  
Silver: 175ml allowance per person  
Gold: 250ml allowance per person

## TOAST

Silver: House Sparkling Wine, France  
Gold: House Prosecco, Italy  
Platinum: House NV Champagne, France