

MANSION HOUSE LLANSTEFFAN

Wedding Menu



"EXCITED FOR ALL THE GOOD THINGS TO COME"

Celebration Drinks

DIAMOND FIZZ
Sparkling gin cocktail

ORCHARD MULE
Vodka, apple & ginger beer

SPARKLING WINE
House French Sparkling wine

GRAPEFRUIT BLUSH
sparkling grapefruit gin cocktail

RASPBERRY SPRITZ
Sparkling raspberry vodka cocktail

CLASSIC PIMMS
with mint, strawberry & cucumber

APPLEFLOWER COLLINS
Gin, apple, elderflower, soda

LAGER BOTTLES
Peroni, Corona, Preseli Pils

Silver : choose one option

Gold : choose two options

Canapes

- Aloo Tikki, raita v
- Welsh rarebit v
- Quails Scotch egg, aioli
- Charcoal cheese mousse v
- Halloumi slider, pesto, sun blushed tomato v
- Polenta & chard chips vg
- Feta & butternut crostini v
- Parmesan, rosemary shortbread v
- Halloumi & watermelon skewer
- Smoked salmon mousse g
- Chicken & chorizo skewer g
- Ham hock, piccalilli
- Tandoori chicken, raita
- Cheese burger, red onion & cherry tomato relish
- Chorizo & potato skewer g
- Loaded baby potato
- Smoked salmon frittata, cream cheese, chive g
- Chicken satay, peanut mayo g
- Welsh Cake
- Strawberries & cream

Silver : choose three options, including one vegetarian

Gold : choose four options, including one vegetarian

Reception Menu

STARTERS

Seasonal soup, handmade bread vg
Treacle cured salmon, watercress, granary bread g
Smoked salmon, lemon, caper, rocket, black pepper, handmade bread g
Marinated brie, apple slaw, handmade bread vg
Mille feuille, feta, olive tapenade, oregano v
Field mushroom, buck rarebit, toasted bread vg
Smoked pigeon, house salad, handmade bread g
Coronation chicken terrine, curry mayo, handmade bread g

MAIN COURSE

Roast striploin of beef, Yorkshire pudding, roasted potato, confit carrot, chef's gravy g
Slow cooked Welsh lamb, roast potatoes, carrot puree, chef's gravy g
Roast turkey, sausage 'n' bacon, herb stuffing, roasted potato, confit carrot, chef's gravy g
Chicken fillet, confit carrot, fondant potato, leek, bacon & sun blushed tomato cream g
Cod fillet, confit tomato, garlic spinach mash, lemon butter g
Salmon fillet, pesto, rocket, roasted cherry tomatoes, balsamic potatoes g
Carrot & coriander cake, Chanteney carrots, halloumi v

all served with seasonal greens

DESSERT

Lemon meringue cheesecake, blueberry v
Chocolate panna cotta, honey orange, Chantilly cream g
White chocolate & raspberry brûlée, raspberry & pistachio cookie vg
Chocolate brownie, salted caramel, raspberry sorbet v
Blackberry & lime jam cheesecake, mascarpone ice cream v
Chocolate fondant, black cherry puree, Chantilly cream v
Seasonal fruit crumble, vanilla ice cream vg
Pick your own cheesecake! - available within the Gold option

Silver : choose one option for each course

Gold : choose two option for each course

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

Platinum Reception

STARTERS

Searred 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

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

Wine List

Silver: 200ml allowance per person
Choose one of each colour

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

WHITE WINE

Chenin Blanc, South Africa
Sauvignon Blanc, France
Chardonnay, Italy (vegan)

RED WINE

Shiraz, South Africa
Merlot, France
Cabernet Sauvignon, Chile

ROSE WINE

Pinotage, South Africa
Mont Rocher, France

TOAST

one glass per person

Silver: House Sparkling Wine, France

Gold: House Prosecco, Italy

Platinum: House NV Champagne, France

Evening Options

STREET FOOD BOXES

STREET DOGS & WEDGES

Premium Hot Dogs
with peppered wedges
Add a selection of toppings
& sauces from the buffet table to have it
just the way you like it!

MAC 'N' CHEESE

Macaroni cheese v
topped with seared chicken & bacon bits
Garlic bread slice
Dressed leaves

INDIAN FOOD BOX

Aloo Tikki v
Vegetable Balti v
Steamed Basmati v
Tandoori chicken
Garlic naan, Raita

JAPANESE FOOD BOX

Japanese chicken meatballs
Kuorn meatballs v
Katsu sauce
Jasmine rice
Dressed leaves

MEXICAN FOOD BOX

Kuorn Chili v
Beef Chili
Steamed rice v
Nachos v, Sour cream

MH BEEF BURGER

Handmade premium beef burger
in a soft burger bun
with peppered wedges
Add a selection of toppings
& sauces from the buffet table to have it
just the way you like it!

Silver : choose one option from the list below

Gold : choose two options (served as a tapas size portion)

HOG ROAST

GOLD OPTION

Premium Welsh pork cooked on the spit
with herb stuffing, apple sauce
served in a soft bap
Accompanied by our house salad buffet:
Dressed leaves, beef tomato & red onion salad,
seasonal slaw & potato salad
Minimum 100 guests, subject to availability
To choose this option we will need 6 months
notice to confirm availability for the date please

SPIT ROAST

GOLD OPTION

Premium Welsh pork & beef joints
cooked on the spit
with all the trimmings
served in a soft bap
Accompanied by our house salad buffet:
Dressed leaves, beef tomato & red onion salad,
seasonal slaw & potato salad
Subject to availability
To choose this option we will need 6 months
notice to confirm availability for the date please