

MANSION HOUSE LLANSTEFFAN

# Wedding Menu



"EXCITED FOR ALL THE GOOD THINGS TO COME"

# Celebration Drinks

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SPARKLING WINE  
House French Sparkling wine

BUCKS FIZZ  
Sparkling wine with orange juice

SUMMER SLING  
gin, strawberry & lime cocktail

ROSE SPRITZ  
Rose wine, strawberry, mint,  
sparkling water

CLASSIC PIMMS  
with mint, strawberry &  
cucumber

RASPBERRY SPRITZ  
Sparkling raspberry vodka  
cocktail

GRAPEFRUIT BLUSH  
sparkling grapefruit gin cocktail

APPLEFLOWER COLLINS  
Gin, apple, elderflower, soda

DIAMOND FIZZ  
Sparkling gin cocktail

LIMONCELLO SPRITZ  
Limoncello, raspberries, sparkling  
wine, soda

BOTTLES  
Peroni, Corona, Preseli Pils

SUMMER BERRY POP  
Summer berries, vodka, lime,  
soda

Silver : choose one option

Gold : choose two options

# Canapes

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- Aloo Tikki, raita v ve
- Welsh leek rarebit v
- Quails Scotch egg, aioli
- Charcoal cheese mousse v
- Halloumi slider, pesto, tomato v g
- Feta & butternut crostini v
- Welsh Cake v
- Chocolate bite, strawberry v g

- Smoked salmon mousse g
- Chicken & chorizo terrine g
- Tandoori chicken, raita g
- Cheese burger, red onion & cherry tomato relish
- Loaded baby potato - bacon, cheese & chives g
- Loaded baby potato - sundried tomato, Parmesan & basil v ve g
- Smoked salmon frittata, cream cheese, chive g
- Chicken satay, peanut mayo g

Silver : choose three options, including one vegetarian

Gold : choose four options, including one vegetarian

dietary definitions (dishes are adjusted to suit the dietary requirement, please specify in advance):

v: vegetarian g: gluten free ve: vegan

# Reception Menu

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## STARTERS

- Seasonal soup, handmade bread vg ve
- Treacle cured salmon, watercress, granary bread g
- Smoked duck, Waldorf salad g
- Smoked salmon, lemon, caper, rocket, black pepper, handmade bread g
- Marinated brie, apple slaw, handmade bread vg
- Field mushroom, buck rarebit, toasted bread vg
- 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, confit 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 ve
- Seasonal vegetable risotto, parmesan crisp vg ve

all served with seasonal greens

## DESSERT

- Chocolate mousse, honey orange, Chantilly cream g
- White chocolate & raspberry brûlée, raspberry & pistachio cookie vg
- Chocolate brownie, salted caramel, raspberry sorbet vg ve
- Blackberry & lime jam cheesecake, Chantilly cream v
- Seasonal fruit crumble, vanilla ice cream vg ve
- Pick your own cheesecake! - available within the Gold option
- Sticky toffee pudding, butterscotch, vanilla ice cream v

Silver : choose one option for each course

Gold : choose two option for each course

dietary definitions (dishes are adjusted to suit the dietary requirement, please specify in advance):

v: vegetarian g: gluten free ve: vegan

# Wine List

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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

## RED WINE

Shiraz, South Africa  
Merlot, France

## ROSE WINE

Pinotage, South Africa

## TOAST

one glass per person

Silver: House Sparkling Wine, France

Gold: House Prosecco, Italy

Platinum: House NV Champagne, France

# Evening Options

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## STREET FOOD BOXES

Silver : choose one option from the Street Food list

Gold : choose two options for the Street Food list (served as a tapas size portion)

### STREET DOGS

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!

### 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!

### JAPANESE

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

### INDIAN

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

### CHINESE

Chilli soy sticky chicken g  
Chilli soy sticky Quorn chicken v  
Egg fried rice vg  
Stir fried vegetables v  
Prawn crackers

### MAC 'N' CHEESE

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

### MEXICAN

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

## SPECIAL EVENT FOOD

All Special Event offerings are Gold

### HOG ROAST

Premium Welsh pork  
cooked on the spit  
with herb stuffing, apple sauce  
served in a soft bap  
Minimum 80 guests

### PIZZA VAN

Wood fired Pizza, made to order  
with a choice of toppings  
Minimum 90 guests

### SPIT ROAST

Premium Welsh pork  
& beef joints cooked on the spit  
with all the trimmings  
served in a soft bap  
Minimum 60 guests

Accompanied by our house salad buffet:  
Dressed leaves, beef tomato & red onion salad, seasonal  
slaw & potato salad

Minimum guest numbers apply to the Special Event choices  
All requests are subject to availability and must be requested  
NO LATER than SIX MONTHS ahead of the event date