MANSION HOUSE LLANSTEFFAN

MENU GUIDE

"EXCITED FOR ALL THE GOOD THINGS TO COME"

2026

DRINKS PACKAGE

SILVER

choose one option from the list below

SPARKLING WINE
House French Sparkling wine

ROSE SPRITZ
Rose wine, strawberry, mint, sparkling water

RASPBERRY SPRITZ
Raspberry vodka, lime, soda

ST CLEMENTS
Sevilla Gin, orange, lemonade

DIAMOND FIZZ
Gin, lemon, sparkling water

GOLD

choose two options from either Silver or the list below

LIMONCELLO SPRITZ
Limoncello, sparkling wine, soda

GRAPEFRUIT BLUSH
sparkling grapefruit gin cocktail

LIMONCELLO MOJITO
Limoncello, rum, soda

MIAMI SPRITZ
Peach vodka, Prosecco, soda

Bottles choose one:
Peroni, Corona, Birra Moretti

WINE

RED WINE

Shiraz, South Africa
Merlot, France

WHITE WINE

Chenin Blanc, South Africa
Sauvignon Blanc, France

ROSE WINE

Grenache, South Africa

Silver: 200ml allowance per person
Gold: 250ml allowance per person

TOAST

one glass per person

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

CANAPES

VEGETABLE

Welsh rarebit, crispy leek v
Beetroot profiterole, goats cheese mousse v
Halloumi slider, pesto, tomato v
Feta & butternut crostini v
Feta & mushroom crostini v
Mushroom & tarragon, crispy wrap
Tomato & mozzarella arancini^

MEAT

Loaded potato - bacon, cheese & chives
Tandoori chicken, raita
Cheese burger, red onion, tomato relish^
Pork & pickle wellington
Chicken satay, peanut
Quails Scotch egg, aioli

SWEET

Welsh Cake v
Macerated strawberries, cream

FISH

Prawn, Marie Rose sauce
Tempura cod goujons, caper & dill mayo^
Smoked salmon frittata, cream cheese

^ : dishes that are served hot, only one of these options can be chosen please
v : Please ensure at least one vegetable option is chosen

Silver : choose three options

Gold : choose four options

SILVER MENU

STARTER

Seasonal soup, handmade bread vg ve
Marinated brie, seasonal slaw, handmade bread vg
Bruschetta, tomato, basil, garlic v

MAIN COURSE

Roast striploin of beef, Yorkshire pudding, roast potatoes, confit carrot, chef's gravy g
Roast turkey, sausage 'n' bacon, herb stuffing, roast potatoes, confit carrot, chef's gravy g
Chicken fillet, green beans, rosti potato, leek, bacon & sun blushed tomato cream g
Carrot & coriander cake, Chanteney carrots, halloumi v ve
Seasonal vegetable risotto, crispy onion vg ve

DESSERT

Chocolate brownie, chocolate ganache, raspberry sorbet vg ve
Apple crumble, salted caramel ice cream v
Tiramisu v

v : vegetarian g : gluten free ve : vegan

Silver : choose one dish from each course

GOLD MENU

please choose from the Silver menu and the menu shown below:

STARTER

Seasonal soup, handmade bread vg ve

Smoked salmon, lemon, caper, watercress, black pepper, handmade bread g

Field mushroom, rarebit, tomato chutney vg

Coronation chicken terrine, curry mayo, handmade bread g

MAIN COURSE

Slow cooked Welsh lamb, carrot puree, mash, pea & mint gravy g

Chicken fillet, green beans, rosti potato, leek, bacon & sun blushed tomato cream g

Cod, lemon & herb crust, cherry tomatoes, spinach mash, lemon butter g

Salmon fillet, rocket, roasted cherry tomatoes, balsamic potatoes g

DESSERT

White chocolate & raspberry brûlée, raspberry & pistachio cookie vg

Blackberry & lime cheesecake, Chantilly cream v

Sticky toffee pudding, butterscotch, vanilla ice cream v

Seasonal crumble: apple & raspberry, berry ripple ice cream or
apple & cherry, bake well ice cream

Tiramisu: Traditional, Sicilian Lemon or Chocolate Orange

v : vegetarian g : gluten free ve : vegan

Gold : choose two dish from each course

EVENING OPTIONS

SILVER MENU

please choose from one of the following options:

STREET DOGS

Premium Hot Dogs
with peppered wedges & a selection of
toppings & sauces from the
topping table

MAC 'N' CHEESE

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

JAPANESE

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

MIDNIGHT MUNCHIES

Streaky bacon sandwich
Sausage sandwich
Spicy potato wedges
(available when there are NO additional evening guests)

INDIAN

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

GOLD MENU

Choose from ONE of the options below OR TWO of the Silver Options

MANSION HOUSE BEEF BURGER

Handmade premium beef burger in a soft burger bun with peppered wedges
Add a selection of toppings & sauces from the topping table!

SPECIAL EVENT VENDORS

Our Special Event Vendors offering is accompanied by our house salad buffet:
dressed leaves, beef tomato & red onion salad, seasonal slaw & potato salad

HOG ROAST

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

PIZZA VAN

Wood fired Pizza
made to order
with a selection of toppings
min 80 guests

SPIT ROAST

Premium Welsh pork, beef or
chicken (choose up to 2 meats)
Cooked on the spit with all the
trimmings served in a soft bap
60-100 guests

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

CHILDREN'S MENU

available for children up to and including 12 years of age

Soup of the day, hand made bread
Cheesy garlic bread

Crispy chicken fillets, carrots, chips, tomato sauce
Children's roast dinner, roast potatoes, carrots, chefs gravy
Mac ‘n’ cheese, tomato twist v

Ice cream selection with chocolate wafer v
Chocolate brownie, vanilla ice cream vg ve

v : vegetarian g : gluten free ve : vegan