

# SAMPLE WEDDING BREAKFAST

## Package A

### Canapés

Thai Fishcake with Coriander Mayonnaise  
Olive, Tomato & Parmesan Cheese Straws  
Spicy Onion Bhaji, with Cucumber & Yoghurt  
Chicken Liver Parfait, on Granary Toast with Redcurrant  
Iberico Ham, with Hafod Cheese & Croque Monsieur

### Starters

Leek & Potato Soup with Hafod Cheese Toastie  
Laminate of Chargrilled Vegetables &  
Goat's Cheese Fritter, with Olive & Basil  
Home Smoked Salmon Pate,  
with Classic Garnish & Granary Bread  
Wild Mushroom & Chicken Ravioli,  
with Truffle & a Roast Chicken Sauce  
Ham Hock, Chicken and Foie Gras Terrine, with Quince &  
Apple

### Mains

Fine Tart of Caramelised Onion,  
with Kalamata Olive, Green Beans & Feta Cheese  
Cod Fillet, on Pomme Puree, with Salt Cod,  
Spring Onion, Kale & Fish Veloute  
Confit Barbary Duck Leg, with Dauphinoise Potato,  
Alsace Cabbage & Redcurrant  
Roasted Breast of Chicken, with Potato Fondant,  
Charred Gem, Peas & Smoked Bacon  
Roast Sirloin of Welsh Beef,  
with Goose Fat Roast Potatoes & Yorkshire Pudding

### Dessert

Apple Tart Tatin, with Calvados Crème Fraiche  
Soft Fruit Pavlova, with Chantilly Cream & Raspberry Coulis  
Vanilla Mascarpone Cheesecake,  
with Strawberry Sorbet & Fresh Strawberries  
Raspberry Crème Brulee with Almond Biscotti  
Dark Chocolate Tart with Passion Fruit, Mint & Lime

**£55 per person**

## Package B

### Canapés

Chorizo & Saffron Paella Arancini, with Roast Pepper & Lemon  
Apricot, with Whipped Gorgonzola & Glace Walnut  
Welsh Goat's Cheese, with Onion Jam & Croute  
Chicken Satay Skewer, with Lime, Coriander & Peanut  
Duck & Hoi Sin Spring Roll with Plum Sauce

### Starters

Broccoli Veloute, with Perl Las Croutes  
Terrine of Baby Beetroot, with Horseradish Sorbet & Cottage Cheese  
Pea, Mint & Ricotta Ravioli, with Smoked Pancetta Cream  
Seafish Terrine, with Smoked Salmon, Caper, Lime & Fine Herbs  
Poached Llangoed Duck Egg, with Duck Consommé & Smoked Duck

### Mains

Baked Potato Gnocchi, with Aubergine, Vine Tomatoes & Basil  
Hake Fillet, Chorizo & Puy Lentils,  
with Spinach & a Red Wine Fish Sauce  
Slow Cooked Orchard Pork, with Celeriac,  
Apple & Cabbage, on a Smoked Pomme Puree  
Corn-fed Chicken, with Cep Mushroom,  
Baby Leeks & Roast Chicken & Truffle Cream  
Rump of Welsh Lamb, Burrata,  
Marinated Romano Peppers & Israeli Cous Cous

### Dessert

Apple Crumble Tartlet, with Caramel Sauce & Granny Smith Sorbet  
Crème Caramel, with Orange & Golden Raisins  
Raspberry Eton Mess, with Garden Flower  
White Chocolate Mousse, with Orange & Dried Fruit & Nut  
Dark Chocolate Fondant, with Cherry & Pistachio Ice Cream

**£65 per person**

# SAMPLE WEDDING BREAKFAST

## Package C

### Canapés

Portland Crab, with Sour Cream & Blini  
Llangoed Smoked Salmon, with Crisp Bread & Caviar  
Chickpea & Vegetable Samosa, with a Curry Dressing  
Feta & Chive Filo Cigars  
Lamb Koftas, with Lemon & Herb Yoghurt

### Starters

Haricot Bean Soup, with Confit Duck Leg, Truffle and Parsley  
Risotto of Pea, Broad Beans & Courgette, with a Perl Wen  
Home Smoked Salmon Tranche, with Dill Cucumber & Apple  
Seared Scallop, with Curried Mayonnaise,  
Crisp Potato, Coriander & Cauliflower Pakora  
Chicken & Wild Mushroom Tortellini,  
with Cep Veloute & Truffle

### Mains

Baked Potato Gnocchi, with Aubergine, Vine Tomatoes & Basil  
Pave of Gigha Halibut, with Pea's, Smoked Bacon,  
Charred Gem, Fish Cream, Tarragon & Gnocchi  
Roast Challans Duck Breast, with Turnip Gratin,  
Savoy Cabbage & Blackcurrant  
Cannon of Welsh Lamb, with Ratatouille & Spinach Moussaka  
Fillet of Welsh Beef, with Celeriac,  
a Red Onion Marmalade & Port Sauce

### Dessert

Poached Pear, with Espresso & Mascarpone Cream &  
a Dark Chocolate ice Cream  
Blackberry & Vanilla Cheesecake, with Green Apple Sorbet &  
a Compressed Cider Apple  
Passion Fruit Parfait, with Mango, Pineapple,  
Lychee, Mint, Ginger & Lime  
Raspberry Tiramisu, with Raspberry Sorbet & Macadamia  
Dark Chocolate Delice, with Rose, Pistachio & Orange

**£85 per person**

## Additional Items

Extra canapés - £2 per person, per canapé

Extra Vegetables for the table - £10.00

Extra Potatoes/chips for the table - £ 10.00

Extra Half vegetables/ half potatoes - £10.00

Traditional Cheese platter (3 cheeses)  
- £7.50 per person

Extra item on the buffet - £ 5.00 per person

Cheese table (for 70) - £1,500

Pate and Terrine table (for 70) - £ 1,500

Desert table (for 70) - from £1,500

Hog Roast – from £7.50 per person

