

## **Wedding breakfast menus**

*Below is merely a selection of sample menus to serve as an initial guide to budget and possible styles. Please ask if you need a little more inspiration - we'd be delighted to help. Menu content is entirely flexible.*

*For a small supplement, tasting sessions can be organised for you to discuss your preferences and any requirements that you may have, so that you can be sure that your wedding menu was unique.*

### **Raglan**

*Salad of rocket, tomato, mozzarella,  
pesto and balsamic dressing*

*Seared fillet of Cardigan Bay sea bass, beetroot,  
puy lentils, sauce vierge*

*Lemon, blueberry, pistachio*

*Freshly ground colombian coffee  
and assorted truffles*

*£ 42.00 per person*

### **Clytha**

*Terrine of tuna nicoise, citrus dressing*

*Tenderloin and belly of Abergavenny pork,  
butter braised potato, caramelised apple*

*Chocolate cremeaux, seasonal garden fruits*

*Freshly ground colombian coffee  
and marshmallows*

*£ 46.00 per person*

### **Usk**

*Roast tomato and red pepper soup, basil oil*

*Breast and stuffed leg of Bryn Derw Farm  
free range chicken, potato gratin, garlic and bay jus*

*Strawberry and white chocolate 'cheesecake',  
shortbread biscuit, crackle crystals*

*Freshly ground colombian coffee  
and vanilla fudge*

*£ 49.50 per person*

### **Llanarth**

*Crab mille feuille, cucumber, crème fraîche*

*Roast sirloin of Welsh beef, fondant potato,  
wild mushroom, red wine gravy*

*Coconut jasmine rice, passion fruit,  
white chocolate*

*Freshly ground colombian coffee  
and lemon tarts*

*£ 56.50 per person*

### ***Abergavenny***

*Caramelized red onion and Pant ys gawn goat's cheese tartlet, salsa verdi*

*Loin and shoulder of Monmouthshire lamb, gratin dauphinoise, rosemary and thyme jus*

*Trio of seasonal desserts*

*Freshly ground colombian coffee  
and mini Welsh-cakes*

*£ 59.50 per person*

### ***'Feasting' Menu***

*If you're looking for a unique idea that'll ensure your guests interact, look no further than our 'feasting' menu. One of the following is served whole to a selected guest on each table :-*

*Beef 'wellington', bordelaise sauce, new potatoes*

*Porchetta :- Roast suckling pig stuffed with sage and prunes, Provençal potatoes*

*Fillet of Welsh black beef, bourguignon sauce, sauté potatoes*

*Kitted out with all of the appropriate equipment, they carve for the remaining guests at their table. Please ask for further details and information on pricing.*

*All main courses are served with a panaché of seasonal vegetables from our very own walled garden wherever possible to compliment your menu choice.*

*Our team of Chefs will adapt content to accommodate guests with specific dietary requirements or food intolerances.*

*Llansantffraed Court*

## ***Why not add an extra course***

*Your choice of ....*

*Amuse bouche from £4.00 per person*

*Sorbet from £4.00 per person*

*Fish from £4.00 per person*

*Soup from £4.00 per person*

*Cheese from £5.00 per person*

## ***For the little people***

*Chefs' choice of soup*

*Melon and seasonal fruit salad*

*-- oOo --*

*Homemade 'real' chicken nuggets*

*Gloucester 'old spot' sausages*

*Pasta and fresh garden tomato sauce*

*Main courses are served with chips or new potatoes and vegetables*

*-- oOo --*

*Fruit jelly and ice cream*

*Chocolate mousse with a shortbread biscuit*

*-- oOo --*

*Served with unlimited fruit squash throughout the wedding breakfast.*

*£ 20.00 for any 2 courses*

*£ 25.00 for 3 courses*

*The menus above are suitable only for children under the age of 12*

*Alternatively, half portions of the selected adult menu can be served at half the price*

*Lamsantfræed Court*