

A photograph of a wedding breakfast table setting. In the foreground, there are several clear glass wine glasses, some containing water. A white tablecloth is visible. In the background, there is a tall, cylindrical, textured brown candle. To the right, there is a plate of appetizers, including what looks like salmon or trout with a red sauce, served on a white plate. A peacock feather is visible in the lower right corner. The overall scene is bright and elegant.

WEDDING BREAKFAST



*Your first meal together
as husband and wife is a
celebration and extravaganza
of family and friends & this
is where our journey begins.*

Please choose from my recommendations below,
and if you wish, mix and match from other menus
on the website or bring me ideas of your own.

Please don't feel overwhelmed by the task ahead.

I will guide you through and together
we will have food fun!

Please choose five canapés from our Wedding Canapé Menu

STARTERS

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Duck breast smoked with hay and served with sweet roasted tomato & cumin shallots

Seared queen scallops & local chorizo bruschetta with a sprouting pea salad

Local ham hock terrine, with baby potatoes & pickle sides

Caramelised onion & Perl Wen tart with a chive & sweet mustard dressing

Roasted butternut squash & orange soup with a Parmesan twist (nice pic)

King prawns on a skewer with Thai glass noodles, fresh ginger, lime & coriander

Spanish fig, prosciutto & pine nut bruschetta with sticky balsamic

V - Spring pea & spinach soup with a horseradish rosti

V - Mascarpone & Asparagus risotto with fresh rocket & pesto oil

MAIN COURSE

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Chargrilled sirloin of Welsh beef with Dauphinoise potatoes,
buttered French beans & a sticky dark red wine jus*

Roasted rump of Welsh lamb with fondant potatoes and palm glazed chantenay carrots

Free range chicken saltimbocca with Parisian new potatoes, wilted spinach & cauliflower gratin

Corn-fed chicken stack with paprika courgette, roasted pepper,
feta cheese, roasted cherry vines & smashed garlic

Local pork fillet wrapped in Carmarthenshire ham on puy lentils
with roasted shallots, French greens & potted leeks

Breast of pheasant rolled with prune and chestnut farce & served with a
sticky bird stock jus, roasted potatoes & sautéed aromatic Brussels

V - Gooney goat's cheese & leek strudel

V - Aubergine, tomato, mozzarella & pesto stacks

DESSERT

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Individual dark chocolate & raspberry cheese cake

White chocolate & weeping strawberry cheese cake

Dark chocolate brownie or a white chocolate blondie with a vanilla salted caramel cream

Apple crumble tartlets with whiskey custard and raisin compote

Sticky toffee pudding with dark toffee sauce

Summer pudding sandwich with berries, cream & crème Anglaise

Buttermilk panna cotta with blackcurrant compote

Raspberry ripple meringues, pistachio cream crumble & fresh berries

Or have an "assiette"; a selection of three little desserts which show off the skill & imagination of my team... and good news for you if just can't choose!

Tea & coffee

£42.pp

This cost includes full cutlery, crockery, white linen table cloths and napkins. A team of 2 chefs, a Front of house supervisor and a full waiting team.

The costs are 2015/2016 prices

Glasses and kitchen equipment is hired in for weddings where the venues do not have bars and kitchen -this is charged additional.

Tasting menus are charged at £50 a couple

** The sirloin option contains a £1.50 suppliment*