

Priondasau | Weddings

Neuadd Hugh Owen Hall

Wedding Menu A

Starters

Chicken Liver Pate with Caramelised Onion Chutney and Rustic Bread (gf*)



Goats Cheese and Cherry Tomato Tart with a Red Onion Salsa (v) (gf*)



Butternut Squash and Sweet Potato Soup with Tarragon Oil and Garlic Croutons (v)(gf*)
(or any vegetable soup of your choice)



Homemade Vegetable and Cream Cheese Terrine with Herb Salad, Crème Fraiche and Chive Dressing served with
Rustic Bread (v)(gf*)



Chicken Caesar Salad (gf*)



Creamy Garlic Mushrooms on Toasted Brioche with Watercress (v)(gf*)

Mains

Breast of Chicken wrapped in Parma Ham, served with Wild Mushroom Sauce, Fondant Potato and
a Vegetable Bundle (gf)



Spinach, Vegetable and Brie Wellington served with Parmentier Potatoes and Honey Glazed Baby Carrots (v)(gf*)



Fillet of Salmon with Crushed New Potatoes, Tender stem Broccoli and Green Beans served with a Tarragon Cream
Sauce (gf)



Sweet Potato, Spinach and Blue Cheese Tart on a Basil Cream Sauce served with Parmentier Potatoes and a Vegetable
Bundle (v) (gf*)



Roast Topside of Welsh Beef served with Yorkshire Pudding, Roast Potatoes, Roasting Jus and Seasonal Vegetables
(gf*)



Welsh Cheddar Leek and Thyme with Parmentier Potatoes and a Vegetable Medley (v)(gf*)

Dessert

Rich Chocolate Brownie served with a Strawberry Compote and Chantilly Cream (v)



Raspberry and White Chocolate Cheesecake served with Chocolate Shavings and Cream (v)(gf)
(or other fruit flavour of your choice)



Key Lime Pie with Crystallised Lime Zest (v)(gf*)



Red Berry Fruit Pavlova (v)(gf)



Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream (v)



Seasonal Fruit served in a Brandy Basket with Lemon Sorbet
Tea, Coffee & Mints