

## WEDDING CELEBRATION

# **MENU PACKAGES** 2024/2025



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## CANAPES

#### Savoury

DUCK WITH HOISIN & CUCUMBER SMOKED SALMON BLINIS PARMA HAM WITH MELON WELSH RAREBIT CHICKEN SATAY PATE ON TOAST

#### Sweet

STRAWBERRIES DIPPED IN CHOCOLATE WELSH CAKES & BARA BRITH CHOCOLATE BROWNIE FRUIT SKEWER

(ANY THREE OF THE ABOVE)

VEGETARIAN & VEGAN OPTIONS AVAILABLE





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# THE VAUGHAN

#### Starters

SOUP WITH FRESH ROLL & BUTTER MELON & STRAWBERRY SALAD PATE, TOAST & CHUTNEY

#### Mains

CHICKEN WITH A WHITE WINE & MUSHROOM SAUCE TRADITIONAL ROAST BEEF & YORKSHIRE PUDDING TRADITIONAL ROAST TURKEY & TRIMMINGS

#### Desserts

FRUIT TOPPED BAKED CHEESECAKE LEMON POSSET & SHORTBREAD CREME BRULEE

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(ONE ITEM FROM EACH COURSE TO BE SELECTED)



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# THE STEPNEY

#### Starters

SPINACH & RICOTTA TARTLETS WITH RED ONION CHUTNEY HOISIN DUCK BAO BUN & ASIAN STYLE SALAD MELON, FETA & CUCUMBER SALAD

#### Mains

SLOW COOKED BEEF SHORT RIB & TRUFFLE MASH PRESSED BELLY PORK WITH CIDER CREAM SAUCE HERB STUFFED CHICKEN WITH MADERIA JUS PAN ROAST SALMON WITH HOLLANDAISE

#### Desserts

CHOCOLATE BROWNIE & VANILLA ICE CREAM FRUIT CRUMBLE & CREME ANGLAISE ETON MESS

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## THE COWELL

#### Starters

BUTTERNUT SQUASH & SAGE RAVIOLO BOUDIN NOIR, CELERIAC & APPLE SALAD SMOKED SALMON & BEETROOT TIAN

## Mains

ROAST SIRLOIN OF BEEF WITH PORT WINE SAUCE CHICKEN BALMORAL WITH WHISKY SAUCE SALMON EN CROUTE

#### Desserts

WARM CHOCOLATE ALE CAKE WITH MALTED CREAM PARIS BEST WITH COFFEE CREME CHIBOUST TART AU CITRON

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## VEGETARIAN & VEGAN

#### Starters

BOUDIN NOIR, CELERIAC & APPLE SALAD SOUP WITH FRESH ROLL & BUTTER MELON, FETA & CUCUMBER SALAD MELON AND STRAWBERRY SALAD

#### Mains

SPINACH & RICOTTA TARTLETS WITH RED ONION CHUTNEY VEGETABLE CRUMBLE VEGAN "MEATLOAF"

#### Desserts

CHOCOLATE BROWNIE & VANILLA ICE CREAM

#### ETON MESS

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## CHILDREN'S MENU

#### Starters

CHEESY GARLIC BREAD MOZZERELLA STICKS MELON

## Mains

SMALLER PORTION OF ADULT DISH OR CHICKEN GOUJONS FISH FINGERS SAUSAGES TOMATO PASTA

SERVED WITH PEAS & POTATO WEDGES

#### Desserts

ICE CREAM SUNDAE CHOCOLATE BROWNIE COOKIE & FLAVOURED MILK

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## EVENING BUFFET

## Cold Fork Buffet

SELECTION OF SANDWICHES COLD MEAT PLATTER OLIVES & NIBBLES WELSH CHEDDAR SALAD BOWL PICKLES CRISPS

(ALL OF THE ABOVE)

#### Hot Buffet

PASTA WITH BOLOGNESE SAUCE & GARLIC BREAD CHICKEN CURRY WITH RICE & NAAN BREAD CHILLI CON CARNE WITH RICE & NACHOS BEEF BOURGUIGNON & FRAGRANT RICE LASAGNE WITH GARLIC BREAD

(ANY TWO OF THE ABOVE)

**VEGETARIAN & VEGAN OPTIONS AVAILABLE** 





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# CHRISTMAS MENU

#### Starters

SPICED BUTTERNUT SQUASH SOUP SPINACH & RICOTTA TART CHARCUTERIE BOARD

#### Mains

ROAST TURKEY PAUPIETTE BEEF SHORT RIB WILD CHESTNUT & MUSHROOM WELLINGTON

SERVED WITH SEASONAL VEGETABLES & GRAVY

#### Desserts

CHRISTMAS PUDDING MILLIONAIRES CHOCOLATE POT ICE CREAM SUNDAE

(ONE ITEM FROM EACH COURSE TO BE SELECTED)



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