3 Course Dinner

Download Menu

3 COURSE DINNER MENU

£55 per person, service staff & transport charges apply

Minimum numbers 10, for less please contact us directly

The ultimate private dinner menu menu; three courses of delicious handcrafted food, delectably designed to create a true culinary experience. Choose from an extensive selection of starters, mains and desserts to create your own bespoke wedding menu.

You will also get complimentary use of our 5* equipment, including Churchill & Artisan crockery.

Parties of 10 people and less will have a choice of two dishes for each course from the menu.

The menu includes three courses to be chosen from the following:

Starters

Toasted Pant-Ys-Gawn goats cheese, heritage beetroot, dressed leaves, pine nuts and honey mustard dressing (V)

Pressed ham hock and leek terrine, piccalilli flavours, toasted sourdough

Grilled asparagus, hot smoked salmon, brown shrimp, asparagus puree and Luca's vinaigrette

Smoked duck salad, grilled peach, mango salsa

Hot smoked salmon, brown shrimp, grilled asparagus, crispy Burford Brown egg

Sicilian smoked haddock, capers and pecorino fishcake, spiced avocado, dressed leaves

Roast tomato and red pepper soup, parmesan crostini (V)

Spiced sweet potato wedges, fragrant tabbouleh salad (Ve)

Mains

Welsh rump of lamb, dauphinoise potato, French beans, sun-dried tomato, rich lamb jus (£3 supplement)

8oz 36 dry aged Welsh Sirloin steak, dauphinoise potato, French beans, sun-dried tomato, rich red wine jus (£3 supplement)

Fillet of seabass, saffron and courgette risotto, pesto oil

Crispy breadcrumbed pork belly, dauphinoise potato, heritage carrots, apple and mustard sauce

Pan-fried cod, West Indies chickpea curry, capers and spring onion cake, crispy Burford Brown egg

Roast chicken breast, dauphinoise potato, French beans, thyme, mushroom and sherry cream sauce

Pumpkin and pecorino tortellini, rich basil, tomato and pine nuts sauce (V)

Grilled aubergine and Asturian chickpea "lasagna", wild rocket and aged Pedro Ximenez reduction (Ve)

Desserts

White chocolate and vanilla panna cotta, citrus and fresh herbs salad

Dark chocolate torte, honeycomb, toffee popcorn, smoked Halen Môn salt, peanut butter ice cream

Chocolate panetonne bread and butter pudding, homemade vanilla custard

Sticky toffee pudding, whiskey sauce

Traditional Italian tiramisu, amaretti biscuit

Moscow Mule cheesecake – homemade vanilla, ginger and lime cheesecake

Pear, maple syrup and apple crumble (Ve)