

Weddings at



T H E  
**WEST HOUSE**

T: 01446 792 406

E: [westhouse@townandcountrycollective.co.uk](mailto:westhouse@townandcountrycollective.co.uk)

[www.townandcountrycollective.co.uk](http://www.townandcountrycollective.co.uk)

## A little bit about us....

We may be slightly biased....but we believe The West House is the ideal venue for your perfect wedding day.

Our chilled out atmosphere is a catalyst for celebration.

Our Heritage Restaurant can accommodate up to 70 guests for a wedding breakfast and up to 120 for an evening celebration. Our cosy lounge and bar areas are also great overspill areas if the occasion calls!

We can also be exclusively yours for the day or the whole weekend if you wanted something a bit more intimate and to make that wedding celebrations last that little bit longer.

Enjoy your special day in the company of your family & friends, and recap the joys with your nearest & dearest the following morning over breakfast.

## Room Hire Rates

Full Exclusivity 1 day & night - £2,950

Full Exclusivity 1 day & 2 nights - £4,450

Heritage Restaurant - £650

Garden Conservatory - £500

# Canapé Menu

## Cold Canapés

Wye Salmon Tartlets

*cloaked in lemon and dill mayonnaise*

Baby Assorted Finger Cocktail Sandwiches

*filled with smoked salmon, egg & cucumber, Welsh black beef & grain mustard*

Smoked Salmon & Chive Cream Cheese Blini

Tiny Walnut Breads

*filled with Welsh farmhouse cheese (v)*

Pembrokeshire Crab & Cream Cheese Mousse Tart

Wild Mushroom French Cone

*finished with cream cheese & chive topping (v)*

Fresh Asparagus wrapped in Smoked Salmon

*with a dill dressing*

Chicken Parfait and Tomato Chutney En Croute

Choux Bun

*filled with a creamy duxelle of mushrooms (v)*

## Warm Canapés

Grilled Welsh Goats Cheese En Croute

*with caramelised onions, balsamic & port reduction (v)*

Mini Tartlets

*of Caerphilly cheese & leek quiche (v)*

Confit of Lamb Shoulder

*with mash & lamb jus*

Savoury French Cone

*filled with a chicken & mushroom duxelle*

Camembert topped with Cranberry

*on pumpernickel bread (v)*

Mini Bangers & Mash

Vegetable Spring Rolls

*with sweet chilli jam (v)*

Scottish Mini Haggis

Selection of 3 canapés £6.50 per person

Additional canapés £3.00 per canapé

# Menu A

## Starters

Cream of Leek & Potato Soup  
*finished with blue cheese croutons (v)*

Grilled Goats Cheese on a Toasted Crumpet  
*with sweet onion relish, rocket & mature balsamic glaze*

Smoked Salmon on a Cream Cheese Blini  
*with pickled beetroot, ginger and a cucumber drizzle*

Smooth Chicken Parfait  
*Spicy tomato Arrabbiata sauce*

## Main Course

Supreme of Chicken stuffed with Mozzarella Cheese  
*with fondant potato, red pepper and rich tomato & basil sauce*

Slow Roasted Pork Two Ways with Apple Puree  
*with dauphinoise potato, shallot & crème fraiche sauce*

Fillet of Salmon  
*with boulangere potatoes, roasted peppers and beurre blanc sauce*

Individual Beef & Welsh Real Ale Pie  
*with dauphinoise potato*

Butternut Squash & Red Onion Filo Tart  
*with cherry tomatoes & per las cream (v)*

All of the above dishes are served with traditional roast potatoes & seasonal vegetables

## Desserts

Lemon Tart  
*with wild berry compote (v)*

Town & Country Cheesecake  
*a cheesecake of your choice with fruit coulis*

Strawberry Shortbread  
*With strawberry, mint & balsamic compote (v)*

Chocolate & Caramel Tart  
*with vanilla pod cream (v)*

Coffee & Chocolate Mint Crisps

**£41.95 per person**

# Menu B

## Starters

Pearls of Melon set on Carmarthen Cured Ham  
*with cracked black pepper & strawberry coulis*

Salad of Smoked Trout  
*with mango & chili salsa*

Roasted Plum Tomato & Sweet Pepper Soup  
*with mascarpone cheese (v)*

Feta Cheese, Caramelised Onion & Fig Tart  
*with dressed rocket (v)*

## Main Course

Rolled Shoulder of Lamb stuffed with Apricots & Onion  
*with dauphinoise potato & redcurrant jus*

Ballotine Chicken with Mushrooms, Sausage Meat & Shallots  
*with garlic mash, braised Savoy cabbage & white wine jus*

Cod Loin Fillet  
*with basil mash & tarragon sauce vierge*

Slow Cooked Blade of Welsh Beef  
*with creamy mash & Welsh ale confit of garlic jus*

Porcini Mushroom Tortellini  
*with wild mushroom cream sauce (v)*

All of the above dishes are served with traditional roast potatoes & seasonal vegetables

## Desserts

Sticky Toffee Pudding  
*with warm toffee sauce & vanilla ice cream (v)*

Baked Chocolate Cheesecake  
*with vanilla ice cream*

Chocolate Cream Filled Profiteroles  
*coated with white chocolate (v)*

Lemon Syllabub set in a Chocolate Filigree Cup  
*finished with strawberry coulis & mint (v)*

Coffee & Chocolate Mint Crisps

**£46.95 per person**

# Menu C

## Starters

Fresh Fig wrapped in Parma Ham stuffed with Mozzarella  
*with mixed leaves and honey & lemon dressing*

Porcini Mushroom Tortellini  
*with wild mushroom cream sauce (v)*

Pressed Ham Hock Terrine  
*with apple puree, pickled beetroot & toasted bread*

Forest Mushroom Soup  
*finished with wholegrain mustard & garlic croutons (v)*

## Main Course

Roasted Sirloin of Finest Welsh Beef  
*with fondant potato & red wine jus*

Fillet of Sea Bass  
*set on bubble & squeak with tomatoes, lemon & fresh herb olive oil*

Slow Braised Shank of Welsh Lamb  
*with creamy colcannon of leeks, potatoes & redcurrant jus*

Pan Fried Guinea Fowl  
*with honey, rosti potato, spaghetti of carrots & rich jus*

Moroccan Spiced Vegetable Tagine  
*with fragrant couscous (v)*

All of the above dishes are served with traditional roast potatoes & seasonal vegetables

## Desserts

Crème Brulee  
*with vanilla shortbread (v)*

Chocolate Fondant  
*with kahlua anglaise (v)*

Bara Brith Bread & Butter Pudding  
*with liqueur soaked plums (v)*

Individual Raspberry Pavlova  
*with chantilly cream (v)*

Coffee & Chocolate Mint Crisps

**£51.95 per person**

# Childrens Menu

Children under 12 are charged at half price of the adult meals. Alternatively, we would be happy to discuss a tailor-made menu for the little ones.  
Please note, these menus are designed for set choices only.

## Main

Chicken Goujons, Potato Wedges & Vegetables  
Sausage & Mash  
Cottage Pie with Carrots  
Turkey Meatballs with Pasta in Italian Sauce  
Vegetable Tagliatelle with Tomato Sauce (v)

## Dessert

Chocolate Brownie & Ice Cream  
Trio of Ice Cream  
Fresh Fruit Ice Cream Sundae

**£16.95 per person**

Price includes orange or blackcurrant squash

# Beverages

## Arrival Drinks

House Wine 175ml £5.50  
Alcoholic Punch £5.50  
Non-Alcoholic Punch £3.95  
Bucks Fizz £5.50  
Champagne Kir Royale £9.50  
Pimms & Lemonade £5.75  
Fruit Juice £2.20

The following are merely suggested wines for your day.

We would be happy to offer a fuller choice if required

## Wine Package A

Glass of Bucks Fizz or Bottled Lager on Arrival  
Glass of House Wine with the Wedding Breakfast  
Glass of Sparkling Wine for the Toast  
£18 per person

## Wine Package B

Glass of chilled Prosecco or Pimms with Lemonade on Arrival  
2 Glasses of House Wine with the Wedding Breakfast  
Glass of Prosecco for the Toast  
£23 per person

## Wine Package C

Glass of House Champagne on Arrival  
2 Glasses of House Wine with the Wedding Breakfast  
Glass of House Champagne for the Toast  
£28 per person

## Non-Alcoholic Drinks Package

Orange Juice on Arrival  
Half a Bottle of Schloer with the Wedding Breakfast  
Glass of Sparkling Apple Juice for the Toast  
£12.95 per person

All food & beverage is to be solely supplied by The West House. Regrettably we do not allow corkage.



# Evening Buffets

## The Picnic

Assorted Sandwiches:

Carved Ham Salad

Egg Mayo & Watercress (v)

Plain Cheese (v)

Beef & Horseradish

\*\*\*

Vegetable Samosas (v)

*with a mango dipping chutney*

Southern Fried Chicken

*With a blue cheese dip*

Garlic & Herb Slice (v)

Cheese & Onion Pasties (v)

Mini Sausages

*in a honey & mustard sticky sauce*

**£17.50 per person**

## Country Rustic

Chefs Selection of Rustic Pates

Roasted Red Pepper & Mozzarella Terrine (v)

Platter of Continental & Welsh Cheeses

Carved Meat Platter or Roast Beef & Horseradish Cream

Farmhouse Bread Selection

Savoury Biscuits, Grape Chutney, Celery, Gherkins & Olives

**£18.50 per person**

## Chefs Curry & Rice Buffet

Chicken Tikka Masala

Chickpea, Sweet Potato & Spinach Curry (v)

Mixed Rice

Mini Naan Breads

Vegetable Samosas (v)

Poppadums

Chutneys

**£20.50 per person**

