

WEDDINGS AT



THE
WEST HOUSE

2023

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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 - £3,450

Full Exclusivity 1 day & 2 nights - £4,950

Heritage Restaurant - £700

Garden Conservatory - £600

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 £6.95 PER PERSON ADDITIONAL CANAPÉS £3.50 PER CANAPE

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)

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

£43.95 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)

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

£48.95 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)

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

£53.95 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

£18.95 PER PERSON

Price includes orange or blackcurrant squash

BEVERAGES

ARRIVAL DRINKS

- House Wine 175ml £5.95
- Alcoholic Punch £5.95
- Non-Alcoholic Punch £4.25
- Bucks Fizz £5.95
- Champagne Kir Royale £9.95
- Pimms & Lemonade £6.25
- Fruit Juice £2.50

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

£20 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

£25 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

£30 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

£14.95 PER PERSON

ALL FOOD & BEVERAGE IS TO BE SOLEY 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

£19.50 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

£20.50 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

£22.50 PER PERSON