



*Weddings at*



**NEW HOUSE**  
COUNTRY HOTEL





**NEW HOUSE**  
COUNTRY HOTEL

*Canapes*

**WARM CANAPES**

**Slices of Cefn Mably Pork & Leek Sausages Creamy Butter Mash**

**Confit of Welsh Lamb Shoulder Leek Mash Potato Crostini**

**Mini Welsh Beef Burger Per Las Cheese Brioche Bun**

**Grilled Welsh Goats Cheese En Crouete Cured Serano Ham Caramelised Onions Balsamic Reduction**

**COLD CANAPES**

**Salmon Tartlets Lemon & Dill Mayonnaise**

**Pembrokeshire Crab & Cream Cheese Mousse Tart**

**British Asparagus & Pancetta Dill Dressing -(May-July)**

**Smooth Chicken Parfait Tomato Chutney Toasted Bread**

**VEGETARIAN CANAPES**

**Welsh Farmhouse Cheese & Tiny Walnut Breads**

**Savoury Cones Wild Mushroom Duxelle Pants y Gownan Creamed Goats Cheese & Chive**

**Vegetable Spring Rolls Sweet Chilli Jam (VE)**

**Mini Caerphilly Cheese & Leek Tartlets**



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*Classic*

**STARTERS**

**Vegetable Soup Braised Pearl Barley (V) (VE)**

**Chicken Liver Pate Red Onion Marmalade**

**North Atlantic Prawn Tian Pickled Cucumber Ribbons**

**Heirloom Tomato & Black Olive Salad (V) (VE)**

**MAINS**

**Butter Roasted Trimmed Chicken Breast Pigs in Blankets Stuffing**

**Cefn Mably Slow Braised Blade of Beef Merlot Gravy**

**Breconshire Boned & Rolled Pork Gwynt Y Ddraig Cider Sauce**

**Lentil & Rosemary Cassoulet Filo Parcel (V) (VE)**

All Served with Creamed Mash & Seasonal Vegetables

**DESSERTS**

**Sticky Toffee Pudding Butterscotch Sauce & Welsh Gold Ice-cream**

**Lemon Tart Fresh Raspberries**

**Baked Vanilla Cheesecake Peppered Strawberries**

**Poached Conference Pear Mango & Passionfruit Syrup (V) (VE) (GF)**

**Includes Tea or Coffee with a Chocolate Mint**



# NEW HOUSE

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*Deluxe*

## STARTERS

**Roasted Tomato & Basil Soup** Mascarpone Cream

**Ham Hock & Apricot Terrine** Pickled Silverskin Onion

**Salmon & Caper Butter Ballotine** Lemon Aioli

**Oven Roasted Peaches** Raspberry Emulsion Rocket (V) (VE) (GF)

**Baked Figs** Watercress & Balsamic (V) (VE) (GF)

## MAINS

**Ballotine of Chicken** Wrapped in Bacon Stuffed with Leeks & Caerphilly Cheese

**Cefn Mably Roasted Sirloin of Welsh beef** Cabernet Jus

**Confit Shoulder of Lamb** Laverbread

**Seasonal Tagine** Chermoula Roasted Squash & Giant Cous Cous (V)

All Served with Dauphinoise Potatoes & Seasonal Vegetables

## DESSERTS

**Lemon & Treacle Golden Steamed Sponge Pudding** Vanilla Ice Cream

**Rhubarb & Custard Tart** Cranberry Compote

**Biscoff Cheesecake** Vanilla Chantilly

**Chocolate Orange Brownie** Vanilla Ice Cream (V) (VE) (GF)

**Includes Tea or Coffee with a Chocolate Mint**



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**STARTERS**

**Roasted Heritage Carrot Volute**

**Mosaic Game Terrine Brandy Mulled Cherries**

**Butternut Squash Carpaccio Blanched Almonds Micro Herb Salad (VE) (GF)**

**MAINS**

**Corn fed Chicken Breast** Wrapped in Carmarthen Parma Ham Stuffed with Truffled Foie Gras

**Fillet of Breconshire Beef** Jus Yorkshire Pudding

**Herb Coated Rack of Welsh Lamb** Redcurrant Reduction

**Wild Mushroom & Black Truffle Risotto (V)**

All Served with Fondant Potatoes & Seasonal Vegetables

**DESSERTS**

**Apple Tart Fine,** Sauce Anglaise

**Halen Mon Salted Caramel Torte** Coffee Bay Cymru Mascarpone

**Welsh Cake Cheesecake** Barti Du Rum & Raisin Ice Cream

**Caramelised Pineapple Carpaccio** Champagne Sorbet (VG) (GF)

**Includes Tea or Coffee with a Chocolate Mint**



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*Childrens*

**STARTER**

**Garlic Bread**

**MAINS**

**Sausage Mash Potato & Peas**

**Chicken Goujons Chips & Vegetables**

**Penne Pasta with Tomato Sauce**

**Fish Goujons Chips & Peas**

**DESSERTS**

**Chocolate Brownies & Ice Cream**

**Fresh Fruit Ice Cream Sundae**

**Jelly & Welsh Gold Ice Cream**

**A Glass of Orange or Blackcurrant Squash**



# NEW HOUSE

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## *After Dark*

### **BBQ**

Welsh Chuck Burger  
Selection of Welsh Sausages  
Cajun Chicken Skewers,  
Crispy Potato Wedges  
Mixed Garden Salad & Homemade Sweet Coleslaw  
Spicy Cous Cous Salad

### **HOG ROAST**

**(min 80 guests)**

Whole Spit Roasted Hog  
Crackling & Fresh Apple Sauce  
Crispy Potato Wedges  
Rich Sage & Onion Stuffing, Homemade Sweet Coleslaw  
Mixed Salads

### **FISH & CHIPS**

Beer Battered Fish with Chips  
Mushy Peas, Curry Sauce, Chefs Condiments

### **PAELLA**

*Choose from:*

Chicken & Chorizo Paella  
Seafood, Prawns, Mussels and Calamari Paella  
Vegetable Paella  
Served with Crusty Bread, Aioli and Patatas Bravas



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*Drinks Packages*

**HOUSE**

Glass of Bucks Fizz  
Half a Bottle of House Wines  
Glass of Sparkling Wine for Toast

**STYLE**

Glass of Prosecco, Pimms No.1 Cup or Bottle of Beer  
Half a Bottle of Our Style Rated Wines  
Glass of Prosecco for Toast

**SIGNATURE**

Glass of House Champagne on Arrival  
Half a Bottle of Our Signature Rated Wines  
Glass of House Champagne for Toast

*Something Extra*

Cocktail canapes  
Champagne & Prosecco Towers  
Signature Cocktail  
Frozen Cocktail Slushies  
Old Fashioned Lemonade Ladder stall