

Weekday Wedding Package



Please choose 1 dish from each course

SUGAR LOAF

Starters:

- Homemade chicken liver paté with mixed leaves & chutney
- Carrot, Sweet potato and Butternut squash Soup (V)
- Tomato, roasted pepper and basil soup (V)
- Puff pastry tart with leek, Y-Fenni cheese and caramelised onions (V)

All starters served with baskets of rustic breads on each table.

Main Courses:

Breast of chicken wrapped in dry cured bacon
Served with a leek & white wine cheese sauce.

Slow cooked Wye Valley beef
Served with a creamy mash and red wine sauce

Slow roasted pork
Served with a sage & mustard sauce

All mains also served with seasonal vegetables and potatoes

Vegetarian Mains:

Layers of fresh pasta with spinach, wild mushroom & Parmesan
Mediterranean Vegetable stack with mozzarella.

Desserts:

Ice cream sundae with 2 flavours of local ice cream topped with
Honeycomb marshmallows and fresh cream.

Sticky toffee pudding.

Raspberry Cheesecake.

Chocolate brownies with fresh cream and berry compote

All followed by Tea & Coffee served Buffet Style.

Evening Food Dishes:

Please choose 1 of the following:

- Gourmet hotdogs with homemade relish
- British cheese board with homemade chutneys,
fresh fruit, crackers and rustic breads.
- Chicken & Chorizo Paella served with rustic bread.