



# ST DONAT'S CASTLE

2026 WEDDING MENUS





## Drinks Packages

### PACKAGE A

Chilled glass of prosecco or bottled beer on arrival  
Half a bottle of house wine with your meal  
Glass of prosecco for the toast

**£31.50 PER PERSON**

### PACKAGE C

Two chilled glasses of prosecco or two bottled beers  
on arrival  
Half a bottle of house wine with your meal  
Glass of house champagne for the toast

**£38.95 PER PERSON**

### PACKAGE B

Chilled glass of prosecco or bottled beer on arrival  
Half a bottle of house wine with your meal  
Glass of house champagne for the toast

**£34.50 PER PERSON**

### NON-ALCOHOLIC

Orange juice on arrival  
Half a bottle of non-alcoholic pressé with your meal  
Glass of sparkling elderflower for the toast

**£16.50 PER PERSON**



## Canapes

**£10.50 PER PERSON**

Please select 3 canapes

### MEAT

- > Coronation chicken tart
- > Sticky honey and grain mustard glazed mini-Cumberland sausages
- > Ricotta, Parma ham and fig bruschetta
- > Mini lamb kofta with mint yoghurt
- > Mini Yorkshire puddings with beef and horseradish cream
- > Chicken, chorizo and olive skewer

### FISH

- > Salmon, crab and spring onion fish cake with tartare sauce
- > Filo wrapped tiger prawn with lemon aioli
- > Smoked salmon blini with dill mascarpone
- > Cajun salmon skewer
- > King prawn with bloody Mary salsa
- > Smoked mackerel pate croutes

### VEGAN

- > Mini roasted pepper quiche
- > Spinach and onion bhajis with minted yoghurt
- > Fire roasted pepper and Manchego tortilla
- > Cauliflower and courgette pakora
- > Crispy mini potatoes with vegan sour cream and spring onion







# Wedding Breakfast

**£68.50 PER PERSON**

Please choose the same starter, main and dessert course for your wedding guests.  
Those with special dietary requirements will be catered for separately.

## STARTER COURSE

- > Grilled Pants-Y-Gawn goats cheese with vine tomato, broad beans and balsamic dressing
  - > Classic prawn cocktail with baby gem lettuce and Marie Rose sauce
- > Ham hock and pea terrine, with summer leaves, raspberry vinaigrette and toasted sourdough
  - > Butternut squash soup with basil oil and crème fraîche
- > Smoked chicken, seared lettuce and pumpkin salad with cider vinegar dressing
  - > Wild mushroom tart topped with non-dairy parmesan and thyme essence (vg)
- > Salmon gravlax with pea puree, pickled red onions and beets (**£2.25 per person supplement**)
- > Welsh charcuterie plate with Carmarthen ham, venison carpaccio and beef bresaola (**£3.25 per person supplement**)



## MAIN COURSE

- > Rich red wine blade of beef with baby onions, mushrooms and bacon with dauphinoise potatoes and fine beans
  - > Chicken wrapped in pancetta, mashed potatoes with baby carrots, seasonal greens and thyme jus
  - > Slow roast shoulder of lamb with rosemary buttered potatoes, carrot mash and tenderstem broccoli
    - > Roast sea bass with shrimp and saffron broth, parsley mash and wilted greens
    - > Pan fried chicken breast with paprika roast potatoes, Yorkshire pudding, sage and onion stuffing with seasonal greens and & gravy
  - > Pork tenderloin medallions in a Dijon mustard cream sauce with crushed new potatoes, steamed carrots and seasonal greens
    - > Lemon and herb marinated aubergine steak with curried potato, lentils and butternut (vg)
    - > Open ravioli of wild mushroom, vegan cheese and basil oil (vg)
- > Canon of Welsh lamb with fondant potato, ratatouille, seasonal greens and basil gravy (**£7.50 per person supplement**)
  - > Fillet of beef with grilled mushrooms, creamy mash, roast roots and thyme jus (**£7.50 per person supplement**)





## DESSERT COURSE

- > Vanilla crème brulee with citrus shortbread
- > Caramel lemon tart with blueberries and raspberries
- > Bara brith bread and butter pudding with double cream
- > Sticky toffee pudding with warm caramel sauce
- > Mango and passionfruit cheesecake with seasonal fruit coulis
- > Eton mess with summer berries, cream and meringue
- > Raspberry and coconut parfait (vg)
- > Belgian chocolate truffle torte with Welsh clotted cream

(vg) - vegan dishes



## **ADDITIONAL SUPPLEMENT OPTIONS**

Tea and coffee - £3.25 per person supplement

Tea, coffee and petit fours - £5.50 per person supplement

Cheese board (3 cheeses plus accompaniments) - £10.50 per person supplement

## **CHOICE MENU**

### **£7 PER PERSON SUPPLEMENT**

Should you wish to offer a choice menu to your guests to select from a choice of two starters, two mains and two desserts, a supplement fee applies.

A pre-order with a seating plan will be required in advance.

Please note, that guests with special dietary requirements will be catered for separately at no extra charge.







# Children's Menu

**£21.95 PER PERSON**

Please choose the same starter, main and dessert course for your wedding guests.  
Those with special dietary requirements will be catered for separately.

## **STARTER COURSE**

- > Tomato soup
- > Toasted pitta, hummus, cucumber and carrot sticks

## **MAIN COURSE**

- > Fresh vegetables in tomato sauce with pasta
  - > Chicken goujons, chips and peas
  - > Fish fingers, chips and peas

## **DESSERT COURSE**

- > Chocolate brownie and ice cream
- > Mini fruit platter and yoghurt dip









## Evening Catering

### **CHEESE TABLE**

Selection of 4 Welsh and continental cheeses  
Savoury biscuits, breads, chutneys, celery and grapes

**£20.95 PER PERSON**

### **CHEF'S CARVED MEATS**

A bespoke selection of carved meat rolls

**FROM £19.95 PER PERSON**



## ASIAN SPICED BOWLS

Beef massaman curry, with carrot and onion pickle, flash fried greens, brown rice and seeds

**£25.95 PER PERSON**

## LIGHTS SNACKS

Fish goujons and chip cones

**£19.95 PER PERSON**

Chicken Burritos, with black bean rice, jalapenos and cheese

**£17.95 PER PERSON**

Loaded Dogs, topped with chilli, crispy onions, guacamole and sour cream

**£17.95 PER PERSON**

Bespoke evening catering options are available. Please discuss with us for further details.

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