



ST DONAT'S CASTLE

2028 WEDDING MENUS

Photo Credit: Rachel Lambert Photography

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

£36.50 per person

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PACKAGE C

Two chilled glasses of prosecco or two bottled beers
on arrival

-

Half a bottle of house wine with your meal

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Glass of house champagne for the toast

£45.50 per person

PACKAGE B

Chilled glass of prosecco or bottled beer on arrival

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Half a bottle of house wine with your meal

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Glass of house champagne for the toast

£39.95 per person

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NON-ALCOHOLIC

Orange juice on arrival

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Half a bottle of non-alcoholic pressé with your meal

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Glass of sparkling elderflower for the toast

£19.50 per person



Canapes

£12.25 PER PERSON

Please select 3 canapes

MEAT

Bara Brith crostini, Carmarthen ham & cream cheese

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Mini lamb koftas, fresh mint & Greek yoghurt

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Smoked chicken crostini, cream cheese & basil pesto

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Roast beef & red onion marmalade on a crispy crouton

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Castle recipe sausage rolls, horseradish mayonnaise



FISH

Crepe roulade with smoked salmon & zesty dill crème fraiche

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Crab toastie, cheddar & fine herbs

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Filo wrapped tiger prawn with lime aioli

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Tandoori masala salmon skewer with cilantro chutney

VEGETARIAN

Rarebit tart topped with sauteed leeks

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Welsh cake, red onion marmalade with Perl Las cheese

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Spinach & onion bhajis with a minted yoghurt

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Garlic bruschetta, vegan crème cheese, roast butternut & balsamic glaze (v, vg)

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Mini baked potatoes, vegan sour cream and spring onion (v, vg)

-

Crostini with edamame & vegan parmesan puree (v, vg)



Wedding Breakfast

£78.00 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

Creamy butternut squash soup with crème fraiche and crispy sage (v)

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Roast oyster mushroom tart, frisée lettuce, light vinaigrette and pea puree (v)

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Whipped Pants-Y-Gawn goats cheese, Welsh honey, roast vine tomato, pomegranate and ciabatta crouton (v)

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Salmon tartar on smoked and roasted salmon, with cream cheese, crispy capers, pickled red onion, dill oil and sourdough

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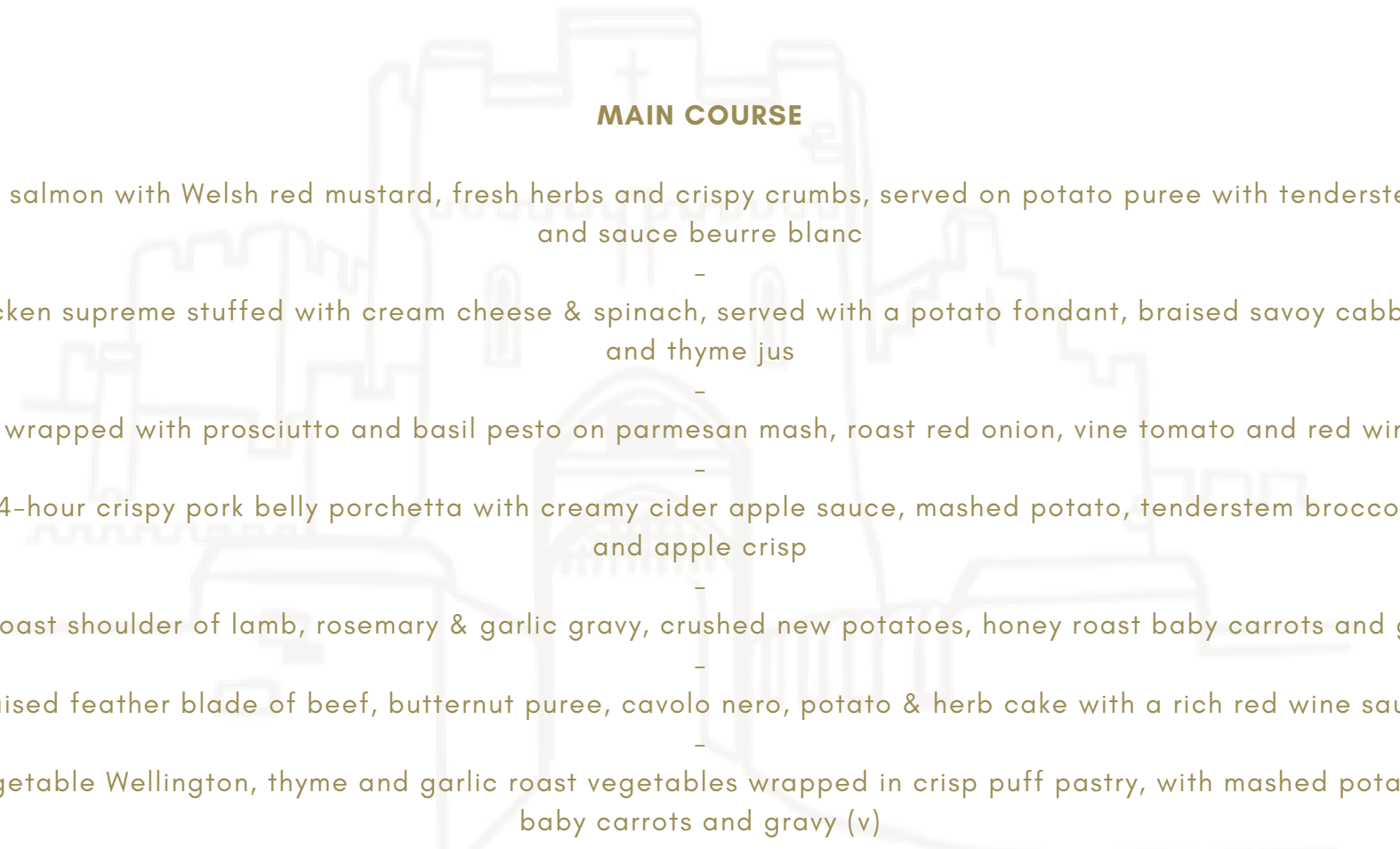
Honey-glazed ham hock terrine, red onion marmalade, pea shoots and rye crisp

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Bruschetta with Carmarthen ham, buffalo mozzarella, fresh fig and rucola, drizzled with extra virgin olive oil and a balsamic glaze

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Smoked chicken Caesar, served on crisp cos with tangy dressing, sun-dried tomato, Parmesan crisp and garlic toasted panko



MAIN COURSE

Oven-roast salmon with Welsh red mustard, fresh herbs and crispy crumbs, served on potato puree with tenderstem broccoli and sauce beurre blanc

-

Chicken supreme stuffed with cream cheese & spinach, served with a potato fondant, braised savoy cabbage and thyme jus

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Chicken wrapped with prosciutto and basil pesto on parmesan mash, roast red onion, vine tomato and red wine sauce

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24-hour crispy pork belly porchetta with creamy cider apple sauce, mashed potato, tenderstem broccoli and apple crisp

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Slow roast shoulder of lamb, rosemary & garlic gravy, crushed new potatoes, honey roast baby carrots and greens

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Braised feather blade of beef, butternut puree, cavolo nero, potato & herb cake with a rich red wine sauce

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Vegetable Wellington, thyme and garlic roast vegetables wrapped in crisp puff pastry, with mashed potato, baby carrots and gravy (v)

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Crispy tofu, katsu sauce, fragrant jasmine rice, crispy vermicelli and pickled julienne vegetables (v)



DESSERT COURSE

Eton mess with berry compote, cream and crisp meringue

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Sticky toffee pudding with warm caramel sauce

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New York-style baked cheesecake, minted fresh summer berries

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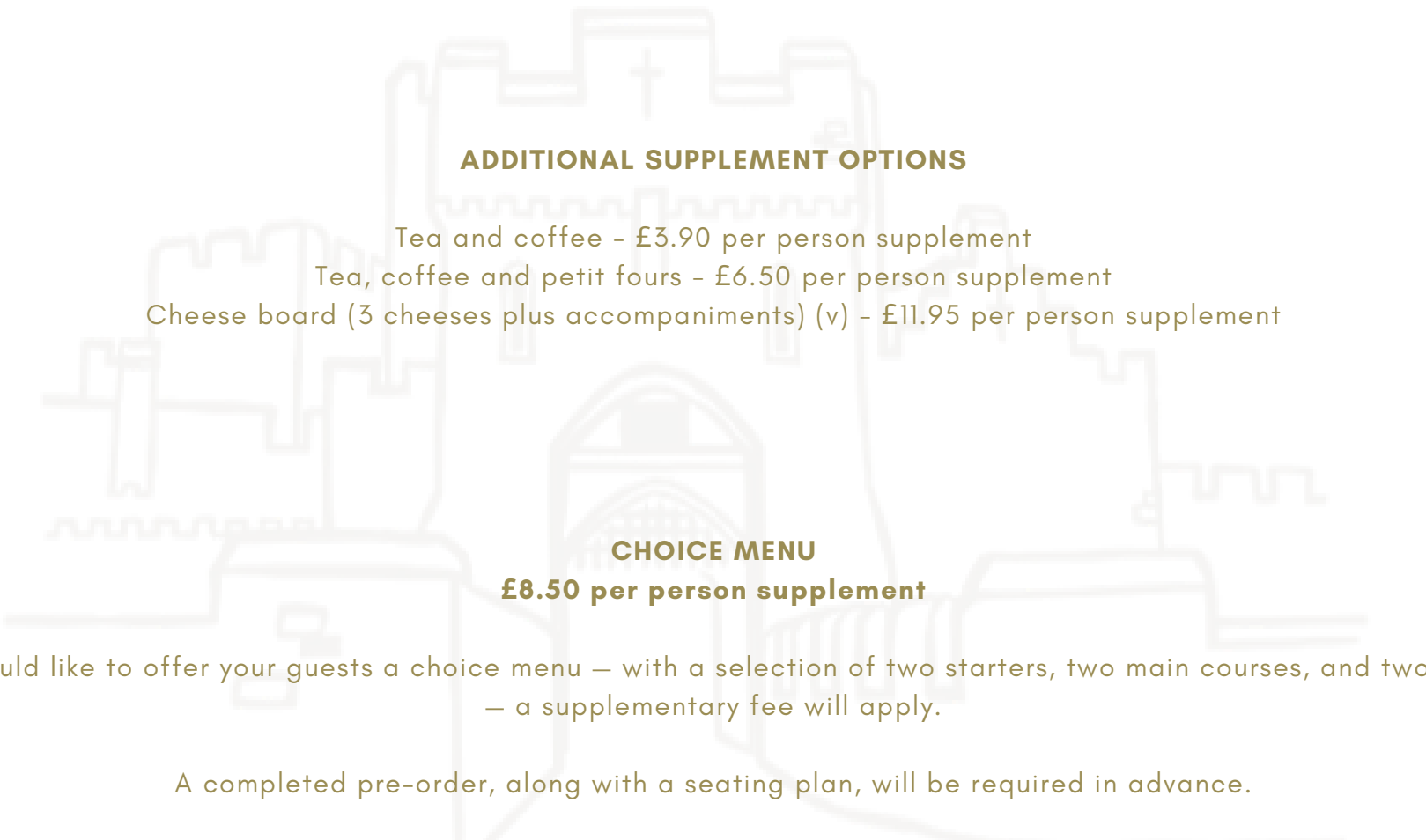
Chocolate fondant, caramel ice cream

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Lemon panna cotta, honeycomb, raspberry and mint

(vg) - vegan dishes

(v) - vegetarian dishes



ADDITIONAL SUPPLEMENT OPTIONS

Tea and coffee - £3.90 per person supplement

Tea, coffee and petit fours - £6.50 per person supplement

Cheese board (3 cheeses plus accompaniments) (v) - £11.95 per person supplement

CHOICE MENU

£8.50 per person supplement

If you would like to offer your guests a choice menu – with a selection of two starters, two main courses, and two desserts – a supplementary fee will apply.

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

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



Children's Menu

£25.25 per person

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

STARTER COURSE

Tomato soup (v)
Toasted pitta, hummus, cucumber and carrot sticks (v)
Cheesy nachos (v)

MAIN COURSE

Mac 'n' cheese with crispy garlic bread (v)
Chicken goujons, chips and peas
Pizza margarita with skinny fries (v)
Penne pasta with meatballs in tomato sauce

DESSERT COURSE

Chocolate brownie and vanilla ice cream
Ice cream sundae, vanilla, raspberry, cream & meringue
Mini fruit platter with chocolate sauce



Evening Catering

WELSH CHEESE TABLE

Selection of 4 Welsh cheeses
Savoury biscuits, breads, chutneys and pickles

£25.95 per person

PAN PIZZA BUFFET

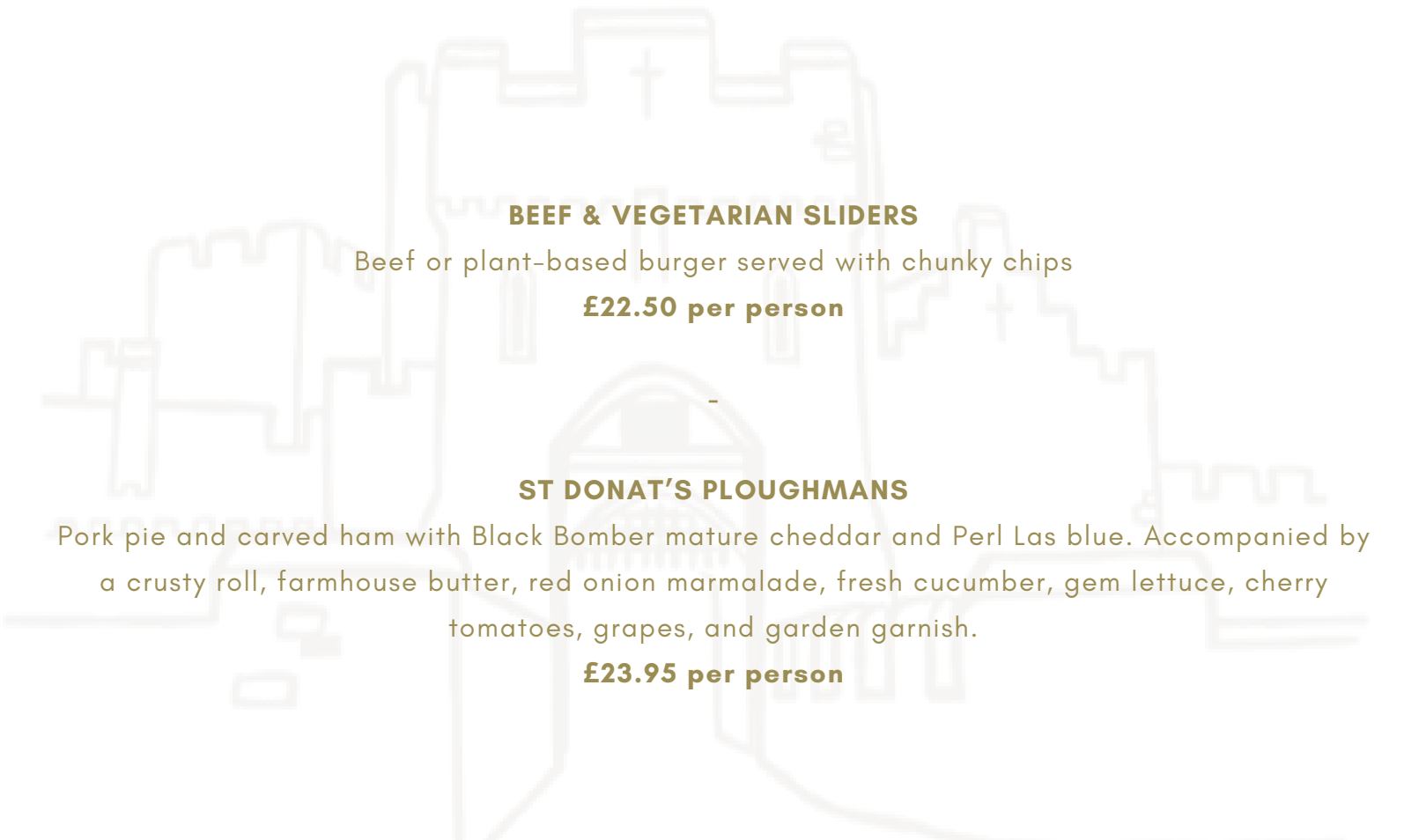
Selection of pan pizza served with coleslaw, Caesar salad and potato wedges

from £22.50 per person

INDIAN CURRY BUFFET

Chicken makhani or vegetable korma curry served with basmati rice, samosas, onion bhajis, naan bread, poppadum and mango chutney

£22.50 per person



BEEF & VEGETARIAN SLIDERS

Beef or plant-based burger served with chunky chips

£22.50 per person

ST DONAT'S PLOUGHMANS

Pork pie and carved ham with Black Bomber mature cheddar and Perl Las blue. Accompanied by a crusty roll, farmhouse butter, red onion marmalade, fresh cucumber, gem lettuce, cherry tomatoes, grapes, and garden garnish.

£23.95 per person

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



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