



Budget Wedding Package £70pp

Price:£70.00

*Menu subject to change in content and price point. Sample menu, for illustration purposes only. Available at selected venues/events. Please contact us directly to confirm availability and price.

A great value wedding package, designed for couples with particular budgetary restraints; it includes all the essentials: a package of two canapés and a three course wedding breakfast, tax, transport & setup, service and back of house staff, 5* crockery, highly polished cutlery and all the cooking equipment. Simply multiply your number of guests by £70 and that is all the cost you should expect. Terms apply, limited availability.

Choose two canapés from our Canapés Menu.

Starter:

Pant-Ys-Gawn goat's cheese mousse, heritage beetroot, dressed leaves, pine nuts and vinaigrette dressing (V)
Pressed ham hock and leek terrine, piccalilli flavours, toasted sourdough
Roast tomato and red pepper soup, parmesan crostini (V) Spiced sweet potato wedges, tabbouleh salad (Ve, GF)

Main Course

Fillets of seabass, saffron and courgette risotto, sauce vierge Roast chicken breast, fondant potato, carrot puree, tenderstem broccoli, herby chicken & thyme jus
Pumpkin and ricotta tortellini, rich basil, tomato and pine nuts sauce (V)
Teriyaki roasted courgette, walnuts, spiced squash bon bon, poppadum crisps, courgette & basil puree (Ve)

Dessert

White chocolate and vanilla panna cotta, berries and cherry liquor compote
Chantilly Tart au Citron, lemon sorbet
Chocolate and raspberry tart, raspberry sorbet (Ve, GF)

Terms: Minimum numbers 80 guests for weddings between April - September. Menu tasting not included. One choice + Vegan or Vegetarian per course. Travel supplements apply for venues over 80 miles from NP20 6GT.