



WEDDING MENU 2024/25

VEGETARIAN / VEGAN MENU

SUPPLIED BY



Pre Ceremony Nibbles £2.50 per person

- Olives
- Root vegetable crisps
- Mini Welsh cakes

Canapés

£9.95 for 3 / £11.95 for 4
£2.25 each additional

Veggie

- Mixed tomato bruschetta, crumbled feta (V)
- Mushroom arancini, garlic aioli (Ve, GF)
- Buffalo cauliflower wings (Ve, GF)
- Herb polenta cake, roasted veg, crushed avocado, veggie pesto (V)
- Mini spring roll and sweet chilli sauce (Ve)

For the Table

Breads

Please note: This is counted as a course and will add around 45 mins to your service time

Chef's selection of freshly baked breads, salted butter portions

(GF/vegan options available)

£3.50 per person, to include:

-Olives

-Olive oil, balsamic

Grazing Boards

£12 per person

To include:

-Sourdough loaf: Olive oil, Balsamic

-Grilled courgette, aubergine and pepper skewer

-Olives and sundried tomatoes

-Mozzarella and heritage tomato, fresh basil

-Smoked paprika humous

-Stuffed mini pepper and baby gherkins

-Melted camembert

Vegan options

(To be subsidised for those with dietaries)

-Beetroot and sweet potato falafel (Ve)

-Baba ganoush grilled pitta chips (Ve)

-Large vegetable samosa (Ve)

Mains

Pies

£22.50 per person

One flavour to be chosen for all guests.

Choose one potato and one veg side for all guests.

Served with jugs of paired gravy to the table.

-Veggie Pie: Roasted butternut squash / sweet potato and spinach
in a tomato and coriander sauce. (V)

(Can also be made Ve or GF)

-The Welsh pie: Leek, potato and caerphilly cheese (V)

-Mushroom nut roast open pie, topped with garlic wild
mushroom (Ve)

Potato options:

-Buttery mash (Ve)

-Hand cut chunky chips

-Roasted new potatoes

Veg side: (To be served to the table in large bowls.)

-Braised red cabbage

-Maple glazed roasted root veg

-Classic carrots, peas and broccoli

-Duo of beans: sugar snaps & green beans

Traditional sharing Rosedew Roast

£28 per person

- Mushroom and Stilton vegetable wellington. (Ve)
- Crispy pave of cauliflower in a sage and thyme crumb. (Ve, GF)
- Nut Roast. (Ve, GF)
- Mushroom nut roast open pie, topped with garlic wild mushroom (Ve)

Veg side: (choose 2, to be served to the table in large bowls.)

- Braised red cabbage*
- Maple glazed roasted root veg*
- Classical carrots, peas and broccoli*
- Duo of beans: sugar snaps & green beans*
- Cauliflower cheese (£2.50 supplement per person) (V)*

Street Food Plank

£28 per person

Veggie / Vegan Alternatives (to be plated for all with dietaries, choose 3)

- Vegan corn dog
- Sticky 'chickn' and veg skewers
- BBQ Jackfruit slider
- Trio of falafel, red pepper humous

Sides: (Choose 2 items)

£2 per person per extra item

- Jacket potatoes, garlic butter (Ve)
- Corn on the cob (Ve)
- Southern American rice (served warm) (Ve)
- Herby lemon orzo pasta salad (Ve)
- Homemade red cabbage coleslaw (Ve)
 - Asian slaw (Ve)
- Rocket, red onion, tomato and baby mozzarella salad (V)
 - Mac 'n' Cheese (V)
 - Skin on fries (Ve)
- Dirty fries topped with nacho cheese, spring onion, chillies, parsley (Can be Ve / GF) £2 supplement per person

Set Menu 1

£45 per person

Choose 2 canapés from canapé page

To start

- Your choice of homemade seasonal soup. Warm focaccia (V, GF)
- Welsh Ale rarebit, toasted farmhouse bread, sticky fig relish (V)

Mains

All served with bowls of classic carrots, peas and broccoli to the tables.

- Wild mushroom, spinach, leek, pepper and stilton tianne with roast potatoes (Ve) (Can be GF.)
- Beetroot bomb with a romesco sauce, buttered new potatoes and a green veg medley (Ve)
- Mediterranean vegetable roasted tian, vegan pesto, Herby roasted sweet potato (GF)

Choose one dessert to finish

(£2 supplement for Chocolate fondant)

Set Menu 2

£55 per person

Choose 2 canapés from canapé page

To start

- Your choice of homemade seasonal soup. Warm focaccia,
(V, GF)
- Mixed beetroot, pant y gwaun goats cheese, drizzled Rosedew
honey and toasted walnuts. (V)

Mains

- Roasted butternut squash stuffed with puy lentils, cranberry
and spinach served with either garnish from above (Ve, GF)
- Beetroot bomb with a romesco sauce, buttered new potatoes
and a green veg medley (Ve)
- Mediterranean vegetable roasted tian, vegan pesto, Herby
roasted sweet potato (GF)

Choose any dessert to finish

Children's Menu

Smaller appetites (Under 8s) £15

Larger appetites (9+) No Canapé box, included in adults
canapé numbers £20

Canapé alternative (Smaller Appetites)

Goody Bag: Juice, chocolate, fruit, crisps, bubbles

Mains

- Small adults meal (not available with pies)
- Margherita pizza and chips.
- Pasta with tomato or cheese sauce
- Veggie sausages and chips

Desserts

- Brownie and ice cream.
- Ice cream and sweet treats.

Dessert £10 per person

All to include tea and coffee served in the orangery.

Dessert Options (V)

- Sticky toffee pudding, butterscotch sauce, vanilla ice cream (GF)
 - Sicilian lemon posset, fresh raspberries (GF)
- Strawberry pavlova meringue nest layered with chantilly cream and fresh strawberries and a strawberry and mint compote (GF)
- Goosey chocolate fondant, salted caramel ice cream, chocolate chard
 - Lotus biscuit and baileys cheesecake drizzled in chocolate sauce
 - Fresh mango and passionfruit cheesecake
 - Madagascan vanilla creme brûlée, buttery shortbread
- Blueberry and almond frangipane tart, clotted cream ice cream

Also available:

- Individual cheese boards, Chef's 3 cheeses, selection of crackers, grapes, pear chutney £12 per person. (V)
- Own wedding cake £5 per person (this will include pouring cream & berries). (Dietaries need to be labeled)

Vegan desserts

Coconut, mango and pineapple fool
Sticky toffee pudding, vanilla ice cream

Wedding favours

- Blooming Rosedew gin (25ml) -Limoncello (25ml) £3.50
- Welsh cakes £2.50 -Chocolate truffles £3.50 -Macaroons £2.50

Evening Food / Night before food

Barn Braai (BBQ) £15 per person

- Veg garden burger in bun with vegan cheese, baby gem lettuce and tomato.
- Roasted vegetable and plantbased skewer
- Glamorgan saus (V) / Vegan sausage (Ve)
- Smoked paprika potato wedges.
- Chef's salad.
- Corn on the cob.
- Fried onions.

Farmers Pantry kebab and skin on fries £15 per person

Charred flat bread, crispy and fresh Fattoush salad, Asian Slaw, garlic sauce and served with two kebab skewers per person

- Sticky 'chickn' and veg skewers
- Trio falafel, red pepper humous
- Halloumi skewer

Taco Bar £15 per person

- BBQ Jackfruit
- Sticky 'chickn' and veg skewers
- Vegan bean chilli
- Sautéed peppers and onion
- Grated vegan cheese
- Sliced tomato and cucumber
- Shredded lettuce
- Tortilla chips
- Sour cream, salsa + guacamole

Evening Food / Night before food

Pizza, fries and garlic bread £15 per person

½ of 12” per person, guests will have the choice of 4 fresh flavours

-Margherita (V)

-Goats cheese and red onion (V)

(Can be made Ve / GF)

Paella £15 per person

-Veggie paella served with flatbreads (Ve)

Dirty Fries £12 per person

-Skin on fries topped with nacho cheese sauce, bacon bits, spring onions and fresh chillies with a choice of 1 below

topping:

-Veggie chilli con carne (Ve, GF)

-Tempura Veg mixed with sweet chilli sauce (Ve)

Evening Food / Night before food

DIY – BBQ (Night Before)

Do It Yourself BBQ: we supply meat package for your wedding party where you can host your own BBQ from one of the cottages (£POA)

(Please note: Night before food is a minimum of 20 guests, use of the Orangery is welcome)

Cheese Wedding Cake and Grazing Evening Food

5 tier Welsh cheese cake displayed during your day with garnish and cake knife.

Once the cake cut photo is taken, the tiered cheese cake will be taken into the kitchen to be cut into portions and served with the below

To feed 80-100 guests

10ft Grazing Buffet for the evening

- Crackers, breadsticks, focaccia
- Chutneys
- Bombay mix
- Humous
- Crudités
- Vegan sausage rolls
- Sticky 'chickn' and veg skewers
- Stuffed red peppers, mini gherkins, olives
- Grapes, strawberries, figs

Total- £925

Additional evening guests priced at £7 per person

e.g to feed 150 guests = £1275



TERMS AND CONDITIONS

- No external catering are permitted at the venue, including evening food vans or ice cream vans.
- Following food hygiene guidelines we cannot allow any 'BYO' dessert or cheese tables. If you choose to serve your own wedding cake as a dessert, allergen cards and proof of hygiene certificate must be given.
- If you decide to bring any bar snacks, they're not to compensate for any canapés or starters.
- Once you have paid your deposit you will be contacted to be booked in for a taster session for a menu of your choice. Please note your taster session will be approximately 3-6 months before your date.
- Prices are to include waiting staff and crockery.
- A £500 non refundable deposit is required upon booking which will be taken off your final catering invoice. We ask for final numbers, food choices and allergen information 4 weeks before the wedding with final balance to be paid 3 weeks before your date. We require a detailed table plan at the final balance time indicating where anyone with specific food choices or dietary requirements and children are sat with their name.
- All evening food options are also available the night before the wedding served from the Orangery room for a minimum of 20 guests.
- All prices are **exclusive of VAT.**