



Gwesty Plas y Goedlen
Woodlands Hall Hotel

Wedding Menu

BANQUETING SELECTOR

We ask that you make one selection from each course for all your guests, we will be happy to cater for any specific dietary need for your guests.

Canapes

Please select 5 items of your choice

Smoked Salmon Beignets

Chicken Liver and Chutney

Mini Fruit Kebabs (v)

Mini Goat's Cheese Tartlets (v)

Mini Fish and Chips

Mackerel Mousse and Whiskey Pate

Tomato and Mozzarella Bruschetta (v)

Mini Roast Beef and Yorkshire Pudding

To Begin

Soup

Cream of Vegetable

Roast Vined Tomato and Basil

White Onion and Thyme

Butternut Squash and Cumin

Cream of Mushroom with Sherry

Broccoli and Stilton

Salad of Feta Cheese Sunblushed Tomato and Basil

Home-cured Salmon Salad dressed with Sweet Lime Syrup

Dovetail of Melon served with a Duo of Coulis

Smooth Home-made Chicken Liver Pate with House Chutney

Chicken and Bacon Terrine with Apricot and House Chutney

Tartlet of Goat's Cheese with Home-made Red Onion Marmalade

Main Event

All will be served with Roast Potato and Seasonal Vegetables and Potato

**Traditional Roast Turkey,
Trimmings and Gravy**

**Roast Loin of Pork Stuffed
with Apricot Stuffing and
Thyme Jus**

**Roast Topside of Welsh Black
Beef with Yorkshire Pudding
and Panned Gravy**

**Chicken Wrapped in Parma
Ham with a Rich White Wine
and Wild Mushroom Sauce**

**Oven Baked Salmon with a
Pesto Crust Sat in a Pool of
Tomato Coulis**

**Confit Shoulder of Lamb with a
Garlic and Rosemary Jus**

**Pan Fried Sea Bass with a Rich
Ginger Sauce Sat on Braised
Fennel**

**Slowly Braised Rump Steak Sat
on Mash Potato and Laced in a
Sweet Pepper Sauce**

Vegetarian Options

**Roasted Mediterranean Vegetable Wellington with Tomato
Coulis**

Goat's Cheese, Basil and Sunblushed Tomato Risotto

**Moroccan Style Cous Cous Stuffed in Sweet Red Pepper
Finished off with Balsamic Glaze**

To Finish

Dessert

**Home-made Lemon Tart with a
Duo of Coulis**

**Home-made Sticky Toffee Pudding
with Butterscotch Sauce**

**Vanilla Cream filled Profiteroles
with a Warm Chocolate Sauce**

**Home-made Vanilla Cheesecake
with Woodland Berry Compot**

**Warm Apple Pie with Vanilla
Scented Custard**

**Fresh Strawberries and Vanilla
Cream (seasonal only)**

Cheese Course

Replacement for Dessert or Served as a Fourth Course

**Welsh and Borderland Cheeses with Chutney and
Accomplements**

Freshly Filtered Coffee and After Dinner Mints

Buffet Selection

All Buffets MUST cater for the total number of guests attending the party, as insufficient food reflects poorly on the Hotel and we may be unable to provide additional food at the time.

Finger Buffet Selection

Choose 5 items or more

SELECTION OF SANDWICHES

BBQ RIBS

OVEN BAKED SAUSAGE ROLLS

CAJUN SPICED CHICKEN
DRUMSTICKS

STEAK CHIPS (V)

GARLIC AND HERB BREAD (V)

ASSORTED VEGETARIAN
QUICHES (V)

ONION BHAJIS

POTATO AND SMOKED
BACON SALAD

ORIENTAL SPRING ROLLS (V)

BUTTERED JACKET
POTATOES (V)

POTATO AND SPRING ONION
SALAD (V)

HOME-MADE COLESLAW (V)

HOUSE TOSSED SALAD (V)

ROAST MEAT PLATTER

Hot Additional Buffet Items

MILD CHICKEN CURRY AND RICE

HOME-MADE CHILLI CON CARNE AND RICE

LAMB HOT POT

HOME-MADE LASAGNE OR VEGETARIAN LASAGNE

BACON AND SAUSAGE ROLLS

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DRESSED SALMON AND AND SHELLFISH PLATTER

BACON AND SAUSAGE ROLLS WITH STEAK CHIPS
AND SAUCES

Hog Roast Company

Prices Available on Request

BREAD ROLLS

BUTTERED NEW POTATOES

APPLE SAUCE

MUSTARDS

HOME-MADE COLESLAW

POTATO AND SPRING ONION SALAD

TOSSED HOUSE SALAD

HERB SCENTED SALAD

Beverage Packages

The Hotel does not allow you to bring your own wines for consumption on the Hotel Premises.

Below are suggested beverage packages. Should you wish to compile your own beverage package, we will be more than happy to provide you with a quotation or suggest alternatives to make your package truly individual.

Package One

RECEPTION BEVERAGE ON ARRIVAL

**ONE GLASS OF HOUSE RED OR WHITE
WINE TO ACCOMPANY YOUR MEAL**

A GLASS OF SPARKLING WINE TO TOAST

Package Two

RECEPTION BEVERAGE ON ARRIVAL

**ONE GLASS OF HOUSE RED OR WHITE
WINE TO ACCOMPANY YOUR MEAL**

A GLASS OF CHAMPAGNE TO TOAST

Reception Drinks

PIMMS

MULLED WINE

BUCKS FIZZ

BELLINI

Children's Beverages

CHILDREN'S BEVERAGES

ONE SOFT DRINK ON ARRIVAL

ONE SOFT DRINK WITH THE MEAL

ONE GLASS OF FIZZ FOR THE TOAST

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1LTR JUG OF FRESH ORANGE JUICE

1.5LTR STILL AND SPARKLING MINERAL WATER