

WEDDING MENUS

MIX & MATCH

STARTERS

Chargrilled Goats Cheese, Heritage Tomatoes, Basil Oil Vinaigrette (v)
Potted Chicken Liver Pate, Spiced Apricot Chutney, Rustic Bread
Home Cured Dill Salmon, Pickled Beetroot, Horseradish Cream
Baked Fig, Feta, Balsamic Glaze (v)
Ham Hock Press, Beetroot Relish, Ciabatta
Crushed Avocado, Sweet Mango, Toasted Sourdough (v)

Meat Sharing Platter – Finest Cured Meats, Welsh Cheese, Marinated Olives, Sun-Dried Tomatoes, Hummus, Dipping Oils, Artisan Breads *

Vegetarian Sharing Platter – Chargrilled Aubergine, Courgette & Bell Peppers, Cheeses, Crudities, Marinated Olives, Sun-Dried Tomatoes, Hummus, Dipping Oils, Breads * (v)

MAINS

Lemon Tarragon Chicken, Sauvignon Sauce, Pesto Potatoes
Rioja Braised Beef, Mushroom & Shallot Sauce, Dauphinoise Potatoes
Roast Belly Pork, Caramelised Apple, Chorizo Mash
Herb Crusted Welsh Lamb, Redcurrant Port Jus, Olive Mash *
Soy Glazed Salmon, Ginger & Lime, Coriander Rice
Marinated Seared Tuna, Spiced Lentil Salsa, Wilted Spinach, Pesto Potatoes
Butternut Squash & Red Onion Filo Tart, Burnt Onion Puree, Minted New Potatoes (v)
Moroccan Infused Vegetable Tagine, Lemon & Pomegranate Couscous, Greek Yoghurt (v)

Accompanied with locally sourced organic seasonal vegetables

* £4.00 supplement charge per person on these dishes



DESSERTS

'Great British' Sherry Trifle
Vanilla Pannacotta, Poached Rhubarb
Pimm's Soaked Summer Pudding, Honey Mascarpone Cheese
Raspberry Crème Brûlée, Citrus Shortbread
Orange Tart, Dark Chocolate Sauce
Cherry Frangipane, Amaretto Crème Anglaise
Baked Pear & Honey Tart, Clotted Cream
Pumpkin Cheesecake, Gingerbread Cookie

Coffee & Chocolates

£48.00 PER PERSON

All vegetarian starters and main courses can be offered as vegan if requested, and we are able to offer vegan alternatives on selected desserts.

All prices quoted includes crockery, cutlery, glassware, staffing, table linen and VAT.



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BUDDHA BOWLS & BOARDS

BOARDS

Choose 2 Boards:

Jerk Chicken Thighs, Avocado Mango Salsa
Sweet and Sticky Crispy Beef, Sesame and Soy
Glazed Sticky Belly Pork, Caramelised Apple
Baked Salmon, Pesto Crumb
Middle Eastern Lamb Kofta, Tzatziki Dip
Crispy Falafel Bites, Red Pepper Hummus (v)
Chilli and Lime Marinated Grilled Halloumi (v)

SALAD BOWLS

Choose 5 Bowls:

Asparagus, Cucumber, Pea & Dill
Vine Tomato, Mozzarella & Pesto
Teriyaki Rice Noodle Salad
Red Slaw
Carrot, Beetroot & Zesty Orange
Baby Leaf & Herb Salad
Couscous, Carrot, Sultana, Coriander
Roasted Peppers, Courgette, Aubergine & Balsamic
Quinoa, Chickpea, Chard, Red Pepper
Blue Cheese, Pear, Rocket & Walnut Salad
Broad bean, Courgette, Mint
Sweet Potato, Chickpea, Kale
Herb Roasted New Potatoes
Selection of Artisan Breads

Choose 1 Dessert from our Dessert Menu

£36.00 PER PERSON



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CHILDRENS

MAINS

Crispy Chicken Goujons, Fries, Peas
Meatballs, Penne Pasta, Tomato Ragu
Cheeseburgers, Fries, Burger Relish
Fishless Fingers, Chips, Peas (v)
Mushroom & Walnut Spaghetti Bolognese, Cheese (v)
Mini Vegetable Lasagne, Crusty Garlic Bread (v)

DESSERTS

White Chocolate Brownie, Ice Cream
Apple Filled Churros, Nutella
Mini Cheesecake, Sprinkles
Sweet Shop Ice Cream Sundae
Fruit Skewers, Yoghurt Dip

£17.50 PER CHILD (UNDER 12)

‘LITTLE ONES’ EXTRAS

Chicken Bites, Dipping Sauce
Mini Sausages, Ketchup
Quorn Dippers, Sweet Chilli Jam (v)
Sweet Potato Falafel, Salsa (v)
Milk, Cookies
Mini Popcorn Boxes
Mixed Iced Doughnuts
Ice Cream Tubs
Milkshakes, Marshmallows

£2.50 – PER CHILD, PER EXTRA



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CANAPÉS

Braised Beef Nuggets, Shallot Mayo
BBQ Tenderstem Broccoli, Romesco Sauce, Crispy Polenta (v)
Plum Tomato, Spring Onion, Basil, Bruschetta (v)
Beef Carpaccio, Rocket, Parmesan, Crisp Bread
Mini Yorkshire Puddings, Smoked Mackerel, Creamed
Horseradish
Smoked Aubergine, Toasted Flatbread, Pine Nuts, Basil (v)
Pan Fried Scallop, Pea Puree *
Tempura Battered Prawn, Chilli Coconut Relish
Vegetable Tempura, Wasabi Mayo (v)
Chicken & Chorizo Mini Skewers
Mini Cod Goujons, Tartar Sauce
Mini Pulled Pork Burgers, Apple Slaw
Sweet Potato & Chilli Rosti, Minted Yoghurt (v)
Salt & Chilli Chicken Strips, Lemon Aioli

£6.50 - 3 CANAPÉS PER PERSON

£10.00 - 5 CANAPÉS PER PERSON

* £2.00 SUPPLEMENT CHARGE PER PERSON ON THESE
CANAPÉS



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DRINKS

PACKAGE A

Glass of Prosecco or a bottle of Peroni on Arrival
Half a Bottle of House Wine with the Meal
Glass of Prosecco for Toasting

£19.50 PER PERSON

PACKAGE B

Glass of Kir Royale on Arrival
Half a Bottle of House Wine with the Meal
Glass of Champagne for Toasting

£25 PER PERSON

'GUILDHALL GLASSES'

PIMPED UP PROSECCO

2 Glasses of Prosecco, Shimmer Glitter, Fresh Fruit, Cassis, Purees

£11.00 PER PERSON

GIN BAR

2 Glasses of Local Craft Gins, Cucumber, Elderflower, Fruits, Mint,
Rosemary

Served with Fever Tree Tonics

£12.00 PER PERSON

CAFN CWRW

Selection of Ice Chilled Lagers & Beers

100 Bottles - £450.00

150 Bottles - £650.00

200 Bottles - £800.00



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EVENING CATERING

WOODLAND WELSH CHEESES

Welsh Cheeses – Selection of 3 Welsh Cheeses or Vegan Cheeses
Welsh Chutneys
Celery, Sweet Grapes, Figs
Crackers & Biscuits

All served on Chef's Tree Logs

£12.50 PER PERSON (MINIMUM 80 GUESTS)

STREET PIZZA

Choice of 3 Pizzas:

Margherita – Mozzarella, Cheddar, Fresh Basil (v)
Canadian Hog – Maple Glazed Ham, Pineapple
Fired Hog – Pulled Pork, Green Peppers, BBQ Drizzle
Steakhouse – Rump Steak Strips, Caramelised Red Onions,
Prosciutto Fungi – Prosciutto Ham, Mushrooms, Black Olives, Rocket
Provencal - Brie, Courgette, Aubergine (v)
Welsh Rarebit – Welsh Rarebit, Spring Onions, Chilli Jam (v)
Allotment – Roasted Vegetables, Sun Dried Tomatoes, Black Olives (v)

£16 PER PERSON

PAELLA PAN

Choice of 2 Paella Pans:

Chicken Paella – Marinated Chicken, Chorizo
Seafood Paella – Prawns, Mussels, Monkfish, Squid Rings
Spanish Vegan Paella – Sweet Peppers, Chestnut Mushrooms,
Asparagus, Chickpeas

Choice of 3 Salad Bowls
Artisan Breads

£18.00 PER PERSON



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BAR TARIFF

WINE

House Wine	175ml	£4.70
House Wine	250ml	£6.60
House Wine	Bottle	£19.50
Prosecco	125ml	£5.50
Prosecco	Bottle	£25.00

LIQUOR

Pimm's	50ml	£4.00
Baileys	50ml	£4.00
Amaretto	25ml	£3.80
Archers	25ml	£3.50
Malibu	25ml	£3.50
Cointreau	25ml	£3.80
Tia Maria	25ml	£3.80
Southern Comfort	25ml	£3.80
Jagermeister	25ml	£3.80
Sambuca	25ml	£3.80
Tequila	25ml	£3.80

BRANDY

Courvoisier	25ml	£3.50
Remy Martin	25ml	£5.00

SOFT

J20	275ml	£2.50
Red Bull	250ml	£2.80
Appletiser	275ml	£2.50
Juices/Mixers	125ml	£1.50
Fever Tree Tonics	200ml	£2.20
Coca Cola	200ml	£2.00
Lemonade	200ml	£2.00
Still/Spakling	330ml	£2.50
Water		
Still/Spakling	750ml	£4.00
Water		
Mixer Splash	Dash	£0.50

BOTTLED BEER/CIDER

Peroni	330ml	£4.50
Corona	330ml	£4.50
Local Ale	500ml	£4.50
Local Cider	500ml	£4.50
Heinken 0%	330ml	£3.50

RUM

Bacardi	25ml	£3.50
Captain Morgans	25ml	£3.50
Morgans Spiced	25ml	£3.50
Havana Club	25ml	£4.00

VODKA

Smirnoff Red	25ml	£3.50
Grey Goose	25ml	£5.00

FORTIFIED

Martini Dry	50ml	£3.50
Harvey Bristol	50ml	£3.50
Cream Ruby Port	50ml	£4.00

GIN

Gordons	25ml	£3.50
Bombay Sapphire	25ml	£4.00
Aberfalls Range	25ml	£4.50
Hendricks	25ml	£5.00

WHISKEY

Bells	25ml	£3.50
Malt Whiskey	25ml	£4.00
Penderyn	25ml	£5.00
Jamesons	25ml	£3.80
Jack Daniels	25ml	£3.80

PLEASE CHECK YOUR CHANGE AS MISTAKES CAN NOT BE RECTIFIED LATER
ALL BEERS CONTAIN WHEAT AND BARLEY AND CIDERS CONTAIN SULPHATES



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