



TOWN & COUNTRY
CATERING

THE GUILDHALL,
LLANTRISANT

WEDDING MENUS
2020



TOWN & COUNTRY

CATERING

CANAPE MENU

COLD CANAPES

Wye Salmon Tartlets

cloaked in lemon and dill mayonnaise

Baby Assorted Finger Cocktail Sandwiches

filled with smoked salmon, egg and cucumber, welsh black beef and grain mustard

Smoked Salmon and Chive Cream Cheese Blini

Pembrokeshire Crab and Cream Cheese Mousse Tart

Tiny Walnut Breads

filled with welsh farmhouse cheese (v)

Wild Mushroom French Cone

finished with cream cheese and chive topping (v)

Chicken Parfait and Tomato Chutney en croute

Savoury French Cone

filled with a chicken duxelle

WARM CANAPES

Grilled Welsh Goats Cheese en croute

with caramelised onions, balsamic and port reduction (v)

Mini Tartlets

of Caerphilly cheese and leek quiche (v)

Mini Bangers and Mash

Camembert topped with Cranberry

on pumpernickel bread (v)

Vegetable Spring Rolls

with sweet chilli jam (v)

Selection of three canapes £6.25 per head

Additional canapes £2.10 per canape



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DRINKS PACKAGES

WINE PACKAGE A

Glass of chilled Bucks Fizz or Bottled Beer on arrival
Glass of selected House Wine with the reception meal
Glass of sparkling Prosecco for the toast
£14.95 per head

WINE PACKAGE B

Glass of chilled Prosecco or Pimms and Lemonade on arrival
Half a bottle of selected House Wine with the reception meal
Glass of sparkling Prosecco for the toast
£20.95 per head

WINE PACKAGE C

Glass of chilled House Champagne on arrival
Half a bottle of selected House Wine with the reception meal
Glass of sparkling House Champagne for the toast
£27.95 per head

NON-ALCOHOLIC DRINKS PACKAGE

Orange Juice on arrival
Half a bottle of Schloer with the reception meal
Glass of sparkling Apple Juice for the toast
£9.95 per head

The above are suggested packages for your function
We would be happy to offer alternatives if required



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MENU 1

Please select one starter, main and dessert course for all your guests

STARTERS

Cream of Leek and Potato Soup
blue cheese croutons (v)

Grilled Goats Cheese on a Toasted Crumpet
sweet onion relish, rocket and mature balsamic glaze (v)

Smoked Salmon Roulade
cucumber ribbons and lemon crème fraîche

Smooth Chicken Parfait
pimento chutney and ciabatta

MAIN COURSE

Supreme of Chicken Stuffed with Cream Cheese
fondant potato, white wine and chive sauce

Slow Roasted Pork Two Ways with Apple Puree
dauphinoise potato, shallots and calvados sauce

Fillet of Salmon
boulangere potatoes, roasted peppers and beurre blanc sauce

Slow Cooked Blade of Welsh Beef
creamy mash, Welsh ale confit of garlic jus

Butternut Squash and Red Onion Filo Tart
cherry tomatoes and per las cream (v)

DESSERTS

Glazed Lemon Tart
fresh raspberries and chantilly cream

Baked New York Cheesecake
fruit coulis

Strawberry Meringue Nest
strawberries and brandy cream

Chocolate and Caramel Tart
vanilla pod cream

Coffee and Chocolate Mint Crisps

£36.95 PER HEAD



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MENU 2

Please select one starter, main and dessert course for all your guests

STARTERS

Perl Las and Pear Tart

caramelised onion and balsamic reduction (v)

Salad of Smoked Trout

mango and chilli salsa

Roasted Plum Tomato and Sweet Pepper Soup

mascarpone cheese (v)

Pressed Ham Hock Terrine

apple puree, pickled beetroot and toasted bread

MAIN COURSE

Rolled Shoulder of Lamb Stuffed with Apricot and Onion

dauphinoise potato and redcurrant jus

Chicken Ballotine wrapped in Parma Ham

garlic mash, braised savoy cabbage and cream sauce

Cod Loin Fillet

basil mash and tarragon sauce vierge

Roasted Welsh Beef with Yorkshire Pudding

hand cut roast potatoes and red wine reduction

Porcini Mushroom Tortellini

wild mushroom cream sauce (v)

DESSERTS

Sticky Toffee Pudding

warm toffee sauce and vanilla ice cream

Chocolate Cheesecake

vanilla ice cream

Cherry and Rum Bakewell Tart

clotted cream

Vanilla Panna cotta

wild berry compote

Coffee and Chocolate Mint Crisps

£42.95 PER HEAD



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MENU 3

Please select one starter, main and dessert course for all your guests

STARTERS

Feta Cheese, Caramelised Onion and Fig Tart
dressed rocket (v)

Confit of Duck Leg
watercress salad and hoisin dressing

Forest Mushroom Soup
truffle oil (v)

Charcuterie Sharing Board
continental meats, Welsh cheddar, olives, sun-dried tomatoes, dipping oils and breads

MAIN COURSE

Medallions of Welsh Beef Fillet
fondant potato and madeira sauce

Fillet of Sea Bass
bubble and squeak, tomatoes, lemon and fresh herb olive oil

Slow Braised Shank of Welsh Lamb
creamy colcannon of leeks and potatoes and rich rosemary sauce

Pan-Fried Venison Steak
honey, rosti potato, spaghetti of carrots and redcurrant jus

Moroccan Spiced Vegetable Tagine
fragrant couscous (v)

DESSERTS

Crème Brulee
vanilla shortbread

Chocolate Fondant
kahlua anglaise

Bara Brith Bread and Butter Pudding
Welsh gold ice cream

Individual Raspberry Pavlova
chantilly cream

Coffee and Chocolate Mint Crisps

£49.95 PER HEAD



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CHILDRENS MENU

Children under 12 are charged at half price of the adult meals,
or alternatively we would be happy to discuss a tailor-made menu for the little ones

Please note that these menus are designed for set choices only

MAIN

Chicken Goujons, Potato Wedges and Vegetables

Sausages and Mash

Fish Fingers, Fries and Peas

Cottage Pie and Vegetables

Pasta with Tomato Sauce (v)

DESSERT

Chocolate Brownie and Ice Cream

Waffle, Chocolate Sauce and Ice Cream

Trio of Ice Cream

£14.50 per head

This price includes orange or blackcurrant squash



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FULL AFTERNOON TEA MENU

Selection of Cocktail Finger Sandwiches to include:

Ham & Wholegrain Mustard
Egg Mayonnaise & Watercress
Smoked Salmon & Cream Cheese
Tuna Mayonnaise & Cucumber

Hand Reared Pork Pies
Cumberland Sausage Rolls
Vegetarian Mini Quiches

A Selection of Cakes to include:

Homemade Scones with Clotted Cream & Strawberry Jam
Duo of Chocolate Mousse
Victoria Sponge
Tarte au Citron
Cheesecake

Tea & Coffee

£21.95 per head



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EVENING CATERING

HOG ROAST MENU

Minimum number of guests 80

Whole spit Roasted Pig carved onto a Soft Bap

Fresh Apple Sauce

Rich Sage and Onion Stuffing

Assorted Pickles and Relishes

Mixed Garden Salad and Tomato and Red Onion Salad

£17.95 per head

BARBECUE MENU

Pure 100% Beef 'American Style' Burgers served in a Floured Bap

Selection of Cumberland Pork, Spicy, Leek and Dijon Sausages served with Crusty French Bread

Mini Cajun Chicken Skewers

Selection of Pickles, Relishes and Mustards

Mixed Garden Salad and Tomato and Red Onion Salad

£18.95 per head

CHEESE PLATTER

Selection of 4 Welsh and Continental Cheese

Savoury Biscuits, Artisan Breads, Chutneys, Celery and Grapes

£13.95 per head

SAVOURY PIES

Selection of 3 Pies: Chicken & Chorizo, Minced Beef & Onion, Goats Cheese & Spinach

Chunky Chips

£12.95 per head

LIGHT SNACKS

Bacon Baps and Potato Wedges

£10.95 per head