



FOOD MENU

NOTES ON PRICES

Food is priced on a per person basis; you will find a price guide on the back page

INCLUSIONS

Tables, chairs, cutlery, white crockery, glassware and table linen is included. You also, needn't worry about how your food is served; we have an in-house food and beverage team who will look after you and your guests professionally and seamlessly

ALLERGENS

Do let us know of any allergies that you or your guests have when making your food choices. We've made a note of the dishes that are free of common allergens (Ve = vegan, v = vegetarian, gf = gluten free and df = dairy free).

CANAPÉS

MEAT

Yorkshire Pudding, Roast Beef, Horseradish, Chives
Sticky Balsamic & Mustard Sausages (gf/df).
Duck Liver Parfait, Plum Chutney, Savoury Biscuit
Chopped Caesar Salad En Croute
Croque Monsieur. Sourdough, Gruyere, Smoked Ham, Dijon, Bechamel
Spiced Panko Breaded Belly Pork & Plum Sauce (df).
Chorizo & Manchego Bon Bon, Garlic Aioli

FISH

Crab on Toast, Lemon & Dill Mayonnaise (df).
Smoked Salmon Blini, Horseradish, Dill, Salmon Roe
Thai Fishcake, Tomato Chutney, Coriander Crisp (df).
Teriyaki Salmon, Sesame Seed (df).
Smoked Haddock, Leek & Gruyere Tart (gf).
Prawn Profiterole, Avocado, Roasted Lemon Mayonnaise

VEGETARIAN

Whipped Goats Cheese Bruschetta, Walnuts, Fig, Honey
Peach, Mozzarella, Basil, Lime (gf).
Butternut Squash Arancini, Perl Las, Tomato Jam
Grilled Asparagus Wrapped in Puff Pastry, Hollandaise
Smoked Applewood Cheddar Toasts, Tomato, Black Olive & Thyme Salsa

PLANT BASED

Heirloom Tomato & Basil Bruschetta, White Balsamic (Ve/gf).
Carrot and Onion Bhaji, Mango Chutney (Ve/gf).
Spinach Falafel, Garlic & Lemon Hummus (Ve/gf).

If canapes are chosen for all guests, any Vegetarian, Vegan and Gluten intolerant guests will be offered the three plant-based canapés detailed above



*When it comes to your Wedding Breakfast aka. the main meal of the day,
there are a number of menus to suit different price points, tastes and styles of service.*

*Please choose one starter, one main and one dessert for the entire party.
Should you wish to offer guests a choice of two starters, two mains and two desserts to choose from
(pre-order required) an additional £9pp will apply.*



CLASSIC MENU

STARTERS

- Roasted Tomato Soup.** Herby Croutons, Basil Oil (df).
Farmhouse Terrine. Crackling Crumb, Shallot, Plum Chutney, Bread Thins (df).
Mediterranean Chicken Salad. (gf/df).
Crispy Brie. Dressed Leaves, Pickled Red Onion (v).
Gun Powder Cauliflower. Mango Chutney, Pomegranate (Ve/gf).

MAINS

- Pan Roasted Chicken Breast.** Root Crisps, Roast Potatoes, Sage & Onion Sauce
Baked Fillet of Hake. Buttered New Potatoes, Samphire, Creamy Leek Sauce (gf).
Wild Mushroom Risotto. Watercress, Parsley Oil (Ve/gf).
Pork Loin. Hasselback Potato, Tenderstem, Cider & Wholegrain Gravy (gf/df).
Greek Salad. Heirloom Tomatoes, Red Onion, Cucumber, Avocado, Feta (v/gf).

DESSERTS

- Vanilla Crème Brûlée.** Berries, Buttery Shortbread
Rhubarb Fool. Rhubarb Compote, Crème Anglaise, Chantilly, Pistachio (gf).
Blackcurrant Bakewell. Cherry Coulis, Vanilla Ice Cream
Dark Chocolate Cheesecake. Biscuit, Burnt White Chocolate, Raspberry Sorbet
Toffee & Apple Crumble. Vanilla Ice Cream (Ve/gf).

SPRING & SUMMER

Our Spring & Summer selections form part of our seasonal menu and are available during the months of April to September.

STARTERS

- Pea & Mint Soup.** Crispy Smoked Bacon (gf/df).
- Grilled Mackerel.** Horseradish, Beetroot, Saffron Aioli (gf/df).
- Goats Cheese Bruschetta.** Avocado, Parma Ham, Pistachio & Mint
- Smoked Salmon Pate.** Sourdough, Pickled Radish, Watercress & Dill, Scorched Lemon
- Smoked Ham Hock & Edemame Salad.** Dijon Vinaigrette, Gruyere Crouton
- Cumin Spiced Courgette Rosti.** Roasted Red Pepper Humous, Courgette & Pomegranate Molasses (Ve/gf).
- Cherry Tomato Gazpacho.** Basil Oil, Heritage Tomatoes (Ve).

MAINS

- Free Range Breast of Chicken.** New Potatoes with Sun-Blushed Tomatoes, Almond & Thyme Greens, Blue Cheese Sauce (gf).
- Roast Pork Loin.** Pine Nut & Parsley Crumb, Parmentier Potatoes, Parma Ham Asparagus, Creamy Green Peppercorn Sauce
- Slow Roast Confit Lamb Shoulder.** Pommès Boulangère, Green Beans, Shrewsbury Sauce (gf/df).
- Braised Beef Cheeks.** Rosemary Duck Fat Roasties, Balsamic Roasted Shallots, Summer Greens, Bordelaise Sauce (gf/df).
- Pan Fried Cod.** Bouillabaisse with Prawns & Mussels, Parsley (gf/df).
- Summer Squash & Ricotta Ravioli.** Brown Butter, Crispy Sage & Parmesan Crumb (v).
- Mediterranean Tart.** Tomato Ragu, Thyme (Ve).

DESSERTS

- Raspberry Blondie.** Honeycomb Ice Cream, Butterscotch, Lemon Balm
- Glazed Lemon Tart.** Honeyed Crème Fraiche, Raspberry Reduction
- Raspberry & Pistachio Semi-Fredo.** Macerated Raspberries, Pistachio Crumb, Mint (gf).
- Scrumptious Summer Berry Pavlova.** Chantilly Cream, Mint (gf).
- White Chocolate & Passionfruit Cheesecake.** Mango Sorbet, Orange, Ginger Crumb. Contains Gelatine
- Peach & Nectarine Oat Crumble.** Vanilla Ice Cream (Ve/gf).
- Orange Posset.** Ginger Biscuit, Clementine Suzette (Ve/gf).

AUTUMN & WINTER

Our Autumn & Winter selections form part of our seasonal menu and are available during the months of October to March.

STARTERS

- Roasted Butternut Squash Soup.** Crispy Kale, Buttered Gnocchi
- Poached Cod.** Potato Rosti, Roasted Baby Leeks, Wilted Spinach, Creamy White Wine Sauce (gf).
- Poached Pear, Chicory & Blue Cheese Salad.** Pickled Red Onion, Walnuts, Parsley (gf).
- Venison Ploughman's.** Venison Salami, Cave Aged Cheddar, Garlic Focaccia, Stone Fruit & Syrup
- Black Pudding Croquettes.** Celeriac Puree, Pickled Walnuts
- Coconut & Sweet Potato Tart.** Raspberry Vinaigrette Dressed Leaves, Spinach & Coconut Sauce (Ve).
- Leek & Potato Bon Bon.** Parsnip Puree, Parsley Oil (Ve).

MAINS

- 12 Hour Braised Featherblade of Beef.** Colcannon, Roasted Chantenay, Bourguignon Sauce (gf).
- Apricot & Thyme Roasted Pork Belly.** Cinnamon Roasted Apples, Parsnip Gratin, Sugar Snap Peas, Creamy Mustard Sauce (gf).
- Pancetta Wrapped Chicken.** Pommes Anna, Charred Leeks & Tenderstem, Thyme Jus (gf/df).
- Pan Fried Filet of Salmon.** Braised Saffron Potatoes, Winter Cabbage, Cauliflower Purée (gf/df).
- Crispy Potato Topped Pie.** Roasted Root Vegetable filling, Chestnut & Sage Sauce (Ve/gf).
- Winter Squash & Kale Risotto.** Crispy Kale, Cheese Crisp, Basil Oil (Ve/gf).

DESSERTS

- Chocolate Brownie.** Vanilla Ice Cream, Mocha Sauce
- Sticky Toffee Pudding.** Salted Caramel Ice Cream, Sticky Toffee Sauce, Strawberry
- Chocolate Delice.** Blood Orange Sorbet, Granola Crumb
- Pecan & Date Pie.** Hot Salted Caramel Sauce, Toffee Crumb, Clotted Cream Ice Cream (gf).
- Brioche Bread & Butter Pudding.** Rum & Raisin Ice Cream, Spiced Rum-Soaked Raisins, Candied Orange Peel
- Steamed Sponge Pudding.** Blueberry Compote, Vanilla Custard, Lemon Balm (Ve).
- Spiced Apple Tart Tatin.** Calvados Cream, Caramelized Cashews (Ve).

FINE-DINING

STARTERS

Pan-Fried Scallops. Saffron & Cauliflower Puree, Salt-Baked Baby Beets, Crispy Kale, Chorizo Crumb (gf).

Duck Breast. Cumberland Sauce, Braised Fennel, Chicory (gf/df).

Lobster Bisque. Lobster & Prawn, Chives (gf).

Panko Pig Cheeks. Creamy Polenta, Carrot & Ginger Puree, Apple & Pork Stock Reduction, Pea Shoots

Spiced Sweet Potato Rosti. Confit Cherry Tomatoes & Garlic, Saffron Cream, Basil Oil, Red Amaranth (Ve/gf).

MAINS

3 Bone Rack of Lamb. Pistachio & Parsley Cous Cous, Heritage Carrot, Pomegranate Reduction

Roasted Guinea Fowl. Truffle & Shallot Puree, Sautéed Morels, Madeira Jus (gf/df).

Shropshire Blue topped Fillet Steak. Garlic & Parsley Gratin, Wilted Greens, Port & Rosemary Jus (gf).

Salmon & Asparagus Wellington. Walnut, Spring Onion & Chive Mash, Saffron & White Wine Velouté

Pea & Asparagus Arancini. Truffled Spinach, Butternut Squash Velouté (v).

DESSERTS

Mille Feuille. Rosewater & Raspberry, Cardamom Crème Pâtissière

Dark Chocolate & Almond Parfait. Meringue, Strawberry & Black Pepper Reduction (gf).

Ginger & Almond Pudding. Caramel Custard, Stem Ginger Ice Cream, Micro Herb (v).

Rum Poached Pineapple. Lemon Sorbet, Candied Lime, Pistachio Crumb (gf/df).

Trio of Continental Cheeses. Walnut Bread, Truffle Honey, Salted Butter

*The below listed items are the perfect addition to any menu,
additional costs apply and can be found in the price guide on the back page*

Artisan Bread & Salted Butter

Wenlock Spring Bottled Still & Sparkling Water

Tea & Coffee. Served with milk & sugar after dessert

Cheese Course. Served before your dessert (the French way) or after your dessert (the English way)
If chosen, the service of your wedding breakfast will be extended by 15 minutes

Camembert, Goats Cheese, Saint Agur and Edam
Roasted Almonds and Pecans, Black Olive Butter, Chutney
Oat Biscuits, Dressed Rocket, Orange Blossom Honey, Cornichons

Petit Fours. Chocolate Truffles from Artisan Chocolatier Sarah Bunton



SHARING

ROAST SHARER

Designed to be shared by the whole table, family service style! Your chosen roast can be carved in the kitchens prior to service, or we can leave it to the head of the table – don't worry, we'll provide an apron and all carving equipment.

All roasts are served with Duck Fat Roast Potatoes, Cauliflower Cheese, Buttered Spring Greens, Honey Roasted Carrots and lashings of Pan Jus. Choose 1.

Porchetta. Sage & Fennel Stuffing, Apple & Pear Compote

Roast Sirloin of Beef. Horseradish Crème Fraiche, Yorkshire Pudding

Roast Leg of Lamb. Redcurrant Jam (gf).

Simply choose a starter and dessert from the relevant seasonal menu to accompany your roast.

MEDITERRANEAN SHARER

Designed to be enjoyed al-fresco, the Mediterranean sharer will be prepared and served buffet style from the garden kitchen or Tapas style (and indoors) if a formal seating plan is preferred.

The Mediterranean Sharer includes Bread, Paella & Dessert

Wood-Fired Garlic & Rosemary Focaccia. Flavoured Oils & Olives

Choose 4.

Sea Salt Cracking Pork Belly with Salsa Verde (gf/df).

Garlic & Lemon Chicken Thigh with Dill Yogurt (gf).

Meatballs in Spiced Tomato Sauce (gf/df).

Gambas Pil Pil. Prawns in Garlic & Chilli (gf/df).

Harissa Spiced Halloumi Skewers (gf).

Tomato Salad with Serano Ham & Manchego. Almond, Parsley Dressing (gf).

Paella. Chicken, Prawns & Roasted Chorizo

Lemon Tiramisu. Layers of Limoncello Soaked Sponge, Whipped Mascarpone & Lemon Curd

*Our Sharing Menu is available all year round
Please enquire with the Wedding Team regarding pricing and service logistics.*

FOR THE CHILDREN

Don't forget your smaller guests! You can choose a smaller portion of your "Grown-Up" menu, or a starter, main and dessert from the "kid approved" options below.

STARTERS

Dough Balls & Garlic Butter.

Fish Dippers. Breaded Fish Goujons, Ketchup and Mayonnaise Dipping Pots

Crudités. Cucumber and Carrot Sticks, Hummus (gf/df).

Melon & Strawberries. (gf/df).

MAINS

Macaroni Cheese. Garlic Bread

Chicken Nuggets. Chips, Baked Beans

Sausage & Mash. Local Sausages, Creamy Mashed Potatoes, Green Beans, Gravy (gf).

Roast Chicken. Roast Potatoes, Seasonal Vegetables, Gravy (gf/df).

DESSERTS

Chocolate Brownie. Vanilla Ice Cream, Chocolate Sauce

Fruit Salad. Orange Sorbet (gf/df).

Ice Cream Sundae. Scoops of Vanilla & Strawberry Ice Cream, Fruit Sauce, Biscuit Crumble

Jelly & Cream. Raspberry Jelly, Vanilla Cream, Buttery Shortbread

DRINKS ADD ON

Fruit Shoot - £2.50pp

Orange & Passionfruit J2O - £3.30pp



IN THE EVENING

Please choose one option from the below (being conscious of the season).

The Wedding Team will advise on how to order from this menu with regards to quantities and dietary requirements.

FROM THE GARDEN KITCHEN (SPRING & SUMMER)

Wood-Fired Pizza. Roma-Style Bases, House Tomato Sauce & Mozzarella Cheese (Choose 4).

Margherita. Tomato, Mozzarella & Basil

Pepperoni, Piquillo Peppers & Hot Honey

Brie, Courgette & Caramelized Onion

Hawaiian. Ham Hock & Charred Pineapple

Fennel & Chili Sausage, Broccoli & Parsley

Shredded BBQ Chicken, Red Onion

Shredded Hoisin Duck & Plum Sauce, Cucumber & Spring Onion

Roasted Mushrooms, Smoked Cheddar, Garlic Butter & Parsley

Roasted Leeks, Gorgonzola, Toasted Walnuts, Honey & Chives

Roasted Tomatoes & Basil (Ve).

Kebabs.

Harissa Spiced Lamb, Feta, Rocket, Tzatziki, Wood-Fired Flatbread

Griddled Mediterranean Vegetables, Vegan Feta, Rocket, Vegan Tzatziki, Wood-Fired Flatbread (Ve).

Chicken Caesar Burger.

Chicken Breast, Smoked Bacon, Lettuce, Parmesan Shavings & Caesar Sauce, Brioche Bun

Carrot & Onion Bhaji, Mango Chutney, Tomato & Cucumber, Raita, Sesame Bun (Ve).

Roast Pork Baps.

Slow Roasted Pork & Crackling, Apple Sauce, Sage & Onion Stuffing, Gravy, Floured Bap

BBQ Pulled Jackfruit, Pickles, Red Cabbage Slaw, Floured Bap (Ve).

Hot Dogs. (Choose 1).

Macaroni Cheese & Bacon

Pulled Beef Chilli, Tex Mex Cheese & Rocket

Chip Shop Curry, Crispy Onions & Watercress... ft. a Battered Hot Dog Sausage!

Boston Beans, Sour Cream & Chives (Ve).

Loaded Skin-On Fries. (Choose 1).

Nacho Cheese Sauce, Sour Cream & Guac, Lime Wedges, Coriander & Chilli (gf).

Truffle Oil, Parmesan & Rocket (gf).

Crispy Buffalo Chicken & Blue Cheese Sauce

Crispy Paneer, Onion Chutney, Lemon Pepper Raita & Popadom

Koren-Style Bulgogi Jackfruit, Kimchi, Sriracha Aioli, Avocado & Coriander (Ve).

FROM THE CASTLE KITCHENS (AUTUMN & WINTER)

Fish & Chips.

Crispy Beer Battered Hake, Chips, Mushy Peas, Curry & Tartare Sauce

Tempura Vegetables, Chips, Mushy Peas, Curry & Tartare Sauce (Ve).

Welsh Cheese Board.

Five Cheeses, Artisan Bread, Savoury Biscuits, Homemade Chutney, Pickled Apples, Fruit & Celery

Roast Pork Baps.

Slow Roasted Pork & Crackling, Apple Sauce, Sage & Onion Stuffing, Gravy & Floured Bap

BBQ Pulled Jackfruit, Pickles, Red Cabbage Slaw, Floured Bap (Ve).

Noodles.

Egg Noodles, Stir Fried Veggies, Garlic & Soy, Prawn Crackers

Choose 1 Meat & 1 Sauce.

Sesame Chicken, Crispy Beef or Satay Tofu

Hoisin Sauce, Satay Sauce or Sweet Chilli Sauce

Bowl Food

Katsu Chicken, Lime & Coriander Rice, Pak Choi, Pickled Red Cabbage

Thai Green Chicken Curry, Jasmine Rice, Chutney (gf/df).

Moroccan Lamb Tagine, Cous, Cous, Caramelized Onions & Mint Yogurt

Tofu Tikka Masala, Basmati Rice, Tenderstem, Cashews & Coriander (Ve).

SIDES

The below listed items can be added to any evening menu, but can't be served on their own additional costs apply and can be found in the price guide on the back page

Skin on Fries or Sweet Potato Fries

Green Salad or Pasta Salad or Potato Salad

Coleslaw

PRICE GUIDE

AFTER THE CEREMONY	2026	2027	2028	2029
Canapés / 3 Per Person	£13	£14	£15	£16
Canapes / 5 Per Person	£19	£20	£21	£22
WEDDING BREAKFAST				
Classic	£62	£65	£68	£71
Seasonal	£73	£76	£79	£82
Fine-Dining	£85	£88	£91	£94
Sharing	£73	£76	£79	£82
Artisan Bread & Butter / Add On	£2.75	£3	£3.25	£3.50
Bottled Still & Sparkling Water / Add On	£4.20	£4.40	£4.60	£4.80
Tea & Coffee / Add On	£2.75	£3	£3.25	£3.50
Petit Fours / Add On	£2.20	£2.40	£2.60	£2.80
Cheese Course / Add On	£9	£10	£11	£12
Children's Two-Course	£22	£24	£26	£28
Children's Three-Course	£30	£32	£34	£36
IN THE EVENING				
Wood-Fired Pizza	£17	£18	£19	£20
Lamb Kebabs	£19	£20	£21	£22
Chicken Caesar Burger	£17	£18	£19	£20
Roast Pork Baps	£19	£20	£21	£22
Hot Dogs	£17	£18	£19	£20
Loaded Skin-On Fries	£17	£18	£19	£20
Fish & Chips	£17	£18	£19	£20
Welsh Cheese Board	£17	£18	£19	£20
Noodles	£17	£18	£19	£20
Bowl Food	£17	£18	£19	£20
Skin-On or Sweet Potato Fries / Add On	£4.75	£5	£5.25	£5.50
Green Salad, Pasta Salad or Potato Salad / Add On	£4.25	£4.50	£4.75	£5
Coleslaw / Add On	£3.75	£4	£4.25	£4.50