



the
plas
the heart of Karberth

*Your
Wedding
2021*



Relax and leave it with us...

The Plas is run by a small friendly team who love what they do and will go the extra mile to ensure you have the perfect day. We will offer you a fantastic support system as the team will be with you every step of the way, from the moment you enquire to the big day itself, allowing you to enjoy the whole experience.



We are always happy for you to visit the Plas and discuss your plans in person. Taking a look at the hotel allows you to uncover its full potential and will allow you to really get a feel of how special a place it is.

So let us make it extra special for you...

From the moment you enquire about our Wedding packages, our Wedding Coordinator explains all of the various options to make your very own package. Our Ludlow Function Suite can host up to 130 comfortably and our wedding menus are considered some of the best in the county. We are licensed to host civil ceremonies on site and brides and grooms can avail of the beautiful Honeymoon Suite for the evening, with our compliments. Nothing is too much trouble, and we are fortunate to receive the most glowing of reports from extremely happy customers.

'How to Sum up our amazing wedding at Hotel Plas Hyfryd... Bethan and the team had a lot of unusual requests from us for our wedding but met them all with smiles on their faces and friendliness. The food was out of this world and all of the guests were talking about how great it was... We loved that the team were as excited about our wedding as we were'

The Winfields.



The Venue...

The Plas is a beautiful Country house set right in the heart of Narberth. We have 15 beautiful bedrooms and reception rooms to cater for all sizes of event.

All of our rooms can be used for your ceremony as we are fully licensed under the Marriage Regulations Act 1995 to conduct the Ceremony on these premises.

The Landsker room offers private dining for up to 16 guests for a more intimate wedding breakfast.

The Dining Room comfortably seats 40 guests, and can offer a relaxed and comfortable feel for your breakfast.

The Ludlow Suite is our larger area, with doors that open onto our outdoor space. The Ludlow can seat up to 130 guests during the day, but is licensed for up to 200 in the evening.



Be Our Guest...

All of your guests are our guests too, and will be greeted by our friendly and welcoming service team. A variety of arrival drinks can be served to welcome the guests, and we offer a fully stocked and staffed bar to suit everyone's tastes.



Exceeding Expectations every time...

Your Wedding breakfast will be prepared to the highest standard, using the finest local Welsh Produce. Every Care is taken to ensure that all of your guests are taken care of, and all dietary requirements are fully met.



Menus



Canapés Selection

For the perfect accompaniment to your arrival drink why offer your guests a selection of canapés from the list below. These will be served along with your arrival drink while the photographs are taking place.

- Pickled Vegetable Nori Roll (v)
 - Smoked Salmon & Cream Cheese, Granary Croute
 - Oregano & Sundried Tomato Pastry Straws (v)
 - Moroccan Chicken Boudin, Minted Yogurt
 - Melon & Serrano Ham
 - Sweet Chilli & Sesame Duck Rillettes
 - Perl Wen & Cranberry Chutney, Thick Cut Croute (v)
 - Ratatouille & Parmesan Wonton (v)
 - BBQ Pulled Beef with Pickles
 - Caerphilly Cheese Scone with Onion Chutney & Cheddar Shavings (v)
- Choose 3 Canapes for £5.95, 5 for £7.95

Spring & Summer Nibbles

- Espresso cups of chilled Gazpacho with Ciabatta Croutes
- Espresso cups of Chilled Vichyssoise
- Bruschetta with toppings & Parmesan Shavings
- Breadsticks & Dips

Autumn & Winter Warmers

- Espresso cups of –
- Roasted Tomato Soup, Parmesan Toasts
- Leek & Potato Soup, Cheddar soldiers
- Button Mushroom & Roasted Garlic Soup, Rosemary croutes
- Lamb Cawl, Cheddar fingers, Torn Bread

Choose one Seasonal option for £3.95

Choose one Seasonal option and 2 Canapes £6.95

Choose one seasonal option and 4 Canapes £8.95



Menu A

Please choose 2 starters, 2 mains (plus vegetarian option), and 2 desserts

Leek & Potato Soup,
Croutes, Chive oil

Roasted Tomato Soup,
Parmesan Gnocchi, Basil oil

Pressed Ham Hock Terrine
Pickles, Leaves, Piccalilli dressing

Smoked Salmon,
Soused Cucumber, Crème Fraiche, Dill Salad

Garlic Mushroom Bruschetta,
Grilled Cheddar, Ciabatta Croute

Peppercorn Crusted Roast Local Beef
Braised Red Cabbage, Yorkshire pudding

Fillet of Plaice
Lemon & Prawn Butter, Tarragon Pomme Puree

Roast Breast of Chicken
Wrapped Chipolata, Chorizo Stuffing Croquette

Grilled Fillet of Haddock
Herb Crumb Crust, Crushed New Potatoes

Leek Rarebit Parcel
Creamed Greens, Mild Mustard Grain Dressing

Chocolate Truffle Mousse
Baileys Cream, Cocoa Biscuits

Lemon Meringue Slice
Meringue Drops, Lemon Curd & Lime Cream

Vanilla Shortbread
Raspberry Cream, Freeze Dried Raspberry, Raspberry Gel & Foam

Pear & Blackberry Fool
Nutmeg Brandy Snap, Honeycomb Chunks

Chocolate & Cherry Torte
Black forest Cream, White chocolate Ganache

Coffee, Tea & Homemade Shortbread
£32.95



Menu B

Please choose 2 starters, 2 mains (plus vegetarian option), and 2 desserts

Sweet Potato & Squash Soup
Crème Fraiche & Toasted Seeds

White Onion Soup
Crispy Shallots & Torn Sourdough

Terrine of Chicken Liver Parfait
Onion Chutney, Toasted Croutes

Smoked Mackerel Croquette
Buttered leeks, Dill Dressing

Perl Wen Tartlet
Caramelised Beetroot, Walnut Dressing

Slow Cooked Medallions of Beef Sirloin
Roasted Onion, Garlic Mushroom Ragout, Port Reduction

Fillet of Grilled Salmon
Sesame & Spring Onion Fishcake, Sweet Chilli & Soy Dressing

Confit Duck Leg
Thyme Mash, Smoked Bacon & Baby Onion Cassoulet

Rosti Coated Cod Fillet
Pea & Parsley Potato Cake, Pea Puree, Olive oil & White Balsamic

Chargrilled Parmesan Polenta
Aubergine Puree, Cherry Tomato, Braised Fennel

Dark Chocolate & Merlyn Liquor Ganache Slice
White Chocolate Crumble, Chocolate Chip Cream

Passion Fruit & Elderflower Trifle
Ginger Cake Pieces,

Chocolate Marquis
Candied Pecans, Rum Soaked Raisins, Biscotti, Hot Chocolate Ice Cream

Baked Vanilla Custard
Apple Gel, Muscavado Toffee Sauce, Shortbread, Cinnamon Cream

Salted Caramel Mascarpone Cheesecake
Brandy Snap, Chantilly, Toasted Almond & Oat Biscuit

Coffee, Tea & Home Made Fudge
£37.95



Menu C

Please choose 2 starters, 2 mains (plus vegetarian option), and 2 desserts

Cauliflower & Cheddar Soup
Crispy greens, Truffle Oil

Spiced Parsnip Soup
Parsnip Bhaji, Curry Oil

Pressed Terrine of Confit Chicken, Foie Gras & Leek
Caramelised Onion & Cranberry Chutney, Toasted Croutes

Salad of Poached & Smoked Salmon, Lobster & Tiger Prawn
Cream Cheese, Cucumber & Fennel Salad, Caviar Dressing

Sun Dried Tomato, Olive & Pine Nut Arancini
Warm Red Pepper, Shallot & Balsamic Salsa

Slow Cooked Beef with Oxtail & Bresaola
Rosemary Potato Terrine, Braising Liquor & Ale Jus

Pan Seared Fillet of Sea Bass
Celeriac & Nori Fondant, Crab Wontons, Shellfish Bisque

Loin of Lamb with Pesto & Oregano Crust
Roasted Mediterranean Vegetable Cous Cous, Tomato Reduction

Roasted Fillet of Monkfish wrapped in Bacon
Herb Mash, Pancetta & Red Wine Sauce

Wild Mushroom Cannelloni (v)
Mozzarella & Parsley Crust

White Chocolate & Lemon Sphere
Raspberry Pastille, Ripple Cream, Raspberry Gel, White Chocolate & Raspberry Crumble

Strawberry "Eton Mess"
Strawberry Panna Cotta, Crushed Meringue, Iced Clotted Cream Parfait, Strawberry Foam

Chocolate & Coconut Macaroon
Dark Chocolate Mousse, Passion Fruit Ganache, Sesame Honeycomb

Granny Smith Bavarois
Caramel Popcorn, Vanilla Cream, Scorched Baby Apple, Hazelnuts

Cappuccino Mousse
Malted Milk Foam, Chocolate Shavings, Amoretti Biscuits

Coffee, Tea & Chocolate Truffles
£42.95



Themed Wedding Evening Buffets

Traditional “Pig Roast”

Slow Braised Pork Shoulders & Legs

With

Farmhouse style Floured Baps
Sage, Onion & Thyme Stuffing
Cider & Bramley Apple Sauce
Cracked Pepper Mayo
Pickles

Cajun Wedges with Sour Cream

Or

Rosemary & Rock Salt Wedges with BBQ Sauce

Salad Accompaniments

(Please choose 4)

White Cabbage Coleslaw
New Potato, Spring Onion & Chive Salad
Tossed Leaves with Balsamic Dressing
Chopped Tomato, Cucumber & Red Onion with Basil Dressing
Rice Salad with Sweet Chilli & Sesame Dressing
Cous Cous Salad with Roasted Mediterranean Vegetables

£16.95

Swap Slow Braised Pork for Sage & Onion Roast Chicken £1.50 Supplement

Swap Slow Braised Pork for Mexican Shredded Beef £2 Supplement

Swap Slow Braised Pork for Pulled Moroccan Spiced Lamb £4 Supplement

Desserts

Add two of the following to upgrade your evening Buffet
£4p.p

Raspberry Cheesecake with Shortbread Crumble
Crushed Meringue Eton Mess
Vanilla Cream Choux Buns with Rum Ganache
Strawberry & Pimms Trifle
Chocolate & Honeycomb Tart
Panna Cotta with Poached Red Berries



Themed Wedding Evening Buffets

Asian Fusion

Cantonese Style Sticky Sour Chicken
Sesame & Sweet Chilli Duck Noodles
Beef with Cashews & Mushroom Broth

Spring Onion & Jasmine Rice

Salads

Miso, Sprouts & Bean Salad
Spiced Asian Slaw
Water Chestnut, Beansprout & Radish
Teryaki Spiced Pickles

Accompaniments

Prawn Crackers
Spiced Citrus Mango Salsa
Puffed Rice with Coconut, Lime & Ginger
Kimchi Pickle

£19.95

Swap any hot dish for Kung Pao Chicken £1.50 Supplement
Swap any hot dish for Beef with Black Bean & Roasted Peppers £2 Supplement
Swap any hot dish for Sesame, Garlic & Ginger Tiger Prawns £ Supplement

Desserts

Add two of the following to upgrade your evening Buffet
£4p.p

Green Tea Cheesecake
Caramelised Pineapple & Ginger Slice
Lime fool with Sesame Honeycomb
Mango Parcels with Honey & Cardamom
Lychee Jellies with Lemongrass Cream
Five Spice Chilled Rice Pudding



Themed Wedding Evening Buffets

All American Festival

Sticky Glazed Pork Belly
BBQ Chicken Pieces
Mini Sliders with Sauté Onions
Roasted Corn & Seasoned Potato Wedges

Salads

Shredded iceberg, Blue Cheese dressing, Croutons
Cobb Salad
Texan Bean Salad
Waldorf salad

Accompaniments

Tomato & Red Onion Salsa
Pickles
BBQ Sauce
Ranch Mayo

£19.95

Add Bacon & Cheddar to your Mini Sliders £1.50 Supplement
Swap Ribs or Chicken for Mini Hot Dogs £2 Supplement
Swap any Hot Item for Pepper Crusted Beef Steaks £4 Supplement

Desserts

Add two of the following to upgrade your evening Buffet
£4p.p

Baked Blue Berry Cheesecake
Chocolate Fudge Slice
Key Lime Pie
Oreo Cookie Dirt Pudding
Lemon Chiffon Slice
Alabama Red Velvet "Trifle"



Wedding Evening Finger Buffet Selector

Cold

Poached Salmon with Herb Mayo
Chicken Liver Parfait, Granary Croute
Choux Puff with Truffled Egg Mayo (v)
Chilli & Lime Houmous, Carrots, Celery & Cucumber (v)
Serrano Ham with Apple Chutney & Ciabatta
Pulled Beef Wraps
New Potato, Leek & Blue Cheese Frittata (v)
Melon & Ham Skewers
Smoked Salmon, Cucumber & Cream Cheese Stacks
Roasted Pepper & Parmesan Tartlets (v)
Savoury Scone with Cheddar & Chutney (v)
Goats Cheese, Tarragon & Walnut Bon Bon's (v)

Hot

Fishcakes with Tartare Sauce
French Bread Pizzas (v)
Minted Lamb Filo Parcels
Sesame Chicken Goujons with sweet Chilli
Chorizo Pork Puff Pastry rolls
Satay Chicken Skewers
Baked Garlic & Cheddar Mushrooms (v)
Sausages Wrapped in Bacon
Teryaki Duck & Spring Onion Spring Rolls
Cajun new Potato Wedges (v)
Roasted New Potatoes with Rosemary & Sea Salt (v)
Curried Pea Samosas (v)

Choose 6 of the above for £13.95, 8 for £15.95, 10 for £17.95
Evening Buffet options come with Pickles, Breadsticks & Tortilla chips

Desserts

Chocolate & Amoretti Biscuit Tart
Lemon Meringue Slice
Raspberry Choux Buns
Black Forest Cake
Key Lime Pie
Marshmallow & Cookie Rocky Road
Chocolate Orange Sponge Cake
Coconut Cream Tart
"Shot Glass" Trifle
Chocolate Marquis with Ginger Biscuit
Strawberry Meringue
Pecan Pie with Cinnamon Crumble

Choose 2 desserts for £4 per person







