

Example Wedding Menu Pack

Hotel **plas** Hyfryd
Narberth, Pembrokeshire

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If you have something in mind for your menu that doesn't appear here please, we are happy to create bespoke menus

If you have any Dietary requirements, allergies or intolerances please inform us when booking and ask a member of staff for advice



the heart of Narberth

Canapé Menu

Mini Toasts & Croutes a combination of the following toppings:

Welsh Farmhouse Cheeses

Smoked Salmon & Herbs Cream Cheese

Mozzarella and Sun Dried Tomatoes

Perl Wen (Welsh Brie) & Onion Chutney

Perl Las (Welsh Blue) & Walnut Pâté

Home-made Pâté

Melon wrapped in Smoked Ham

Chorizo with Black Olives and Capers

Fine Ratatouille with Parmesan Shavings

BBQ Pulled Pork with Pickles

Please remember that this is only a sample of what we can offer, our chef would be more than happy to discuss any of your requirements or suggestions

Choose 3 Canapés for £ 4.95 per person

Choose 5 Canapés for £ 6.95 per person

Traditional Wedding
Breakfast Menu



Starters

£31.95 per Person

Choose up to **three** of the following choices

Homemade Soup

Choose From

*Carrot & Coriander, Minestrone, Sweet Pepper & Squash, Cream of Vegetable,
Tomato & Basil, Leek & Potato*

Duck Liver Parfait

Melba toast, Chutney & Baby Leaves

Creamy Garlic Mushrooms

Rosemary & Sea Salt Ciabatta Croutes

Tomato & Mozzarella Salad

Rocket & Balsamic Dressing

Melon, Mango & Pineapple Salad

Serrano Ham & Citrus Dressing

Caesar Salad

Smoked Bacon, Croutes, Black Olives, & Parmesan Crisps

Pear, Stilton & Walnut Pate

Lemon Vinaigrette, Celery & Apple

Grilled Goats Cheese

Sweet Peppers, Baby Leaves & Pine Nuts

Smoked Salmon, Prawn & Avocado Tortilla Rolls

Sour Cream, Cucumber & Dill

King Prawns & Chorizo

Rocket Leaves, Sweet Peppers & Garlic butter

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Traditional Wedding
Breakfast Menu



Main Course

Choose up to **three** of the following choices
plus a vegetarian option (Page 7)

Poached Salmon Fillet

White Butter Sauce, Dill & Fresh Asparagus

Stuffed Fillet of Chicken

Mushrooms, Ham & Parsley with Madeira Sauce

Traditional Roasts

Roast Topside of Welsh Beef

Homemade Yorkshire Puddings and Horseradish

Roast Chicken

Homemade Stuffing

Roast Loin of Pork

Homemade Stuffing & Apple Sauce

Fresh Roast Turkey

Homemade Stuffing, Pigs in Blanket & Cranberry Sauce

Shoulder of Welsh Lamb

Rosemary & Mint Sauce

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Traditional Wedding

Breakfast Menu

Vegetable & Potatoes

Potato Options

Choose two of the following options to accompany your main course:

Boiled New

Tossed in Butter & Fresh Chopped Parsley

Crispy Roast

Lightly Seasoned with Herbs & Cracked Black Pepper

Roast Wedges

Seasoned with Rosemary & Sea Salt

Dauphinoise

Roasted in the Oven with Cream & Garlic

Duchess

Creamed with Thyme & Glazed with Butter

Vegetable Options

All main course dishes are served with a panache of fresh seasonal vegetables

Choose **two** of the following options to accompany your main course; these are served in dishes to share on the table

Cauliflower Cheese

Cheesy Leeks

Roast Parsnips with Honey & Sesame Seeds

Braised Red Cabbage with Cider & Apple

Braised Winter Cabbage with Bacon & Thyme

Roast Mediterranean Vegetables

Sweet Potato & Carrot Mash

Vegetarian

Choose one from the following:

Leek, Goats Cheese & Walnut Tart
Winter Leaves

Lentil & Mushroom Cakes
Cranberry & Port Jus

Leek, Mushroom & Chestnut Parcels
Tarragon Cream Dressing

Tempura Style Crispy Vegetables
Dipping Sauces

Grilled Goats Cheese Bruschetta
Spinach, Walnuts & Roast Peppers

Wild Rice & Parsnip Sausages
Carrot & Rosemary Mash & a Cranberry Gravy

Artichoke & Courgette Timbale
Crunchy Stir Fried Vegetables & Basil Cream

Leek, Pea & Mint Risotto
Roast Cherry Tomatoes

Tagliatelle
Basil Cream, Asparagus & Grilled Mediterranean Vegetables

Example Contemporary Wedding Breakfast Menu

Starters

Smoked Salmon, Prawn, Avocado Tortilla Rolls
Sour Cream, Cucumber & Dill

Smoked Duck Salad
Pear & Walnut Salad

Welsh Rarebit
Creamed Leaks & Crispy Serrano Ham

Spinach & Ricotta Samosa
Tomato & Red Onion Salad

Main Course

Café de Paris Chicken
Brandy, Garlic & Herb Better Melt & Wedge Potatoes

Roast Pork Fillet
Honey, Thyme, Balsamic Glaze & Shallots & New Potatoes

Steak & Ale Pie
Creamed Potatoes & Green Beans

Baked Fillet of Cod
Lemon Balm Pesto Crust & Creamed Potatoes

Plus a vegetarian option (Page 6)

Dessert

Please choose **Three** choices from the dessert list

Or

Select **Three** to be served as a trio of mini desserts
(Please speak to the wedding coordinator if you are interested in this option)

This is only an example menu, we are happy to create bespoke offerings for your wedding day

Children's Menu

Childs Portion of Main Course Choices

Cheese Omelette

Chicken Goujons

Fish Goujons

Scampi

Chipolata Sausages

Ham & Egg

Served with:

Chips, Mash or New Potatoes
&
Beans, Peas or Salad

Dessert

Child Sized Portion of Dessert Choice

or

Ice Cream

£13.95 per child

Dessert Menu

Crumble

Choose From

Apple & Blackcurrant, Red Summer Berries, Winter Dark Fruits

Citrus Tart

Fruit Compote

Poached Pears

Choose From

Orange & Grenadine Syrup or Red Wine & Spices

French Apple Tart

Pear & Almond Tart

Fresh Fruit Meringue Nests

Meringue Roulade

Choose From

Fresh Fruit, Red Berry, Hazelnut & Toffee or Black Forrest

Trifle

Choose From

Tiramisu or Raspberry & Drambuie or Traditional Sherry

Cheese Cake

Choose From

Baked Vanilla or Lemon & Lime or Raspberry or Baileys

Profiteroles

Choose From

Chocolate Sauce or Rum & Coffee Sauce or Toffee Sauce

Sticky Toffee Pudding

Bread & Butter Pudding

Choose From

Traditional or Barabirith or Croissant Ginger & Honey

Chocolate Torte

Choose From

Orange or Coffee & Rum

Chocolate Fondant

Choose From

Milk & Dark Chocolate or Salted Caramel & Milk Chocolate

All desserts are homemade, if you would like any options not listed above please ask

Afternoon Tea



Example Selection of Finger Sandwiches:

Chicken Salad
Beef
Cheese & Tomato
Egg & Cress

Horseradish & Mustard condiments to accompany

Smoked Salmon & Cream Cheese Canapés

Welsh Cheeses on Toasted Croutes

Homemade Vegetable Crisps

Welsh Cakes

Bara Brith

Scones with Jam & Cream

Choose three of the following cakes

Carrot Cake
Coffee & Walnut Cake
Chocolate Brownies
Victoria Sponge
Lemon Drizzle Sponge
Banana Cake
Orange & Almond

£18.95 per Person

Selective Buffet



Meat Options

- Piri-Piri Chicken Skewers with Sweet Peppers
- Satay Chicken Skewers with Dipping Sauce
- Lemon, Garlic & Chilli Chicken Fingers
- Chicken, Mushroom & Madeira in Filo Pastry
- Potato Skins Baked Cheese & Ham
- Local Sausages Wrapped with Smoked Bacon
- Mini Pizzas – Ham
- Homemade Chicken Goujons
- Homemade Mini Beef Burgers

Fish Options

- Smoked Salmon & Cream Cheese
- Crab, Prawn & Ginger Filo Pastry Parcels
- Homemade Fish Goujons

Vegetarian Options

- Selection of Toasted Crostini with Welsh Farmhouse Cheese
- Mediterranean Vegetables with Sea Salt & Rosemary
- Sweet Potato, Courgette & Basil Frittata
- Spicy Vegetable Samosas
- Feta & Spinach Samosas
- Stilton & Sweet Pepper Filo Pastry Tart
- Mini Pizzas – Margarita
- Potato Skins Baked Cheese, Onions & Peppers
- Roasted Wedge Potatoes with Chive & Cream Dip

*All our Fish, Meat, Cream, Eggs & Butter is Welsh produce
Our Fruit, Vegetables and Dairy products are sourced as locally as possible*

- Choose any **7** for **£13.00** per person
- Choose any **9** for **£15.00** per person
- Choose any **11** for **£17.00** per person

Evening Snack Options

To follow an early evening buffet



Choose one of the following:

Homemade Mini Beef Burgers & Potato Wedges

Accompanied by
Mature Cheddar Cheese
Homemade Relish

Cod Bites & Chips

Accompanied by
Seasoning & Sauces

BBQ Pulled Pork Buns & Potato Wedges

Accompanied by
Homemade Pickles
Salad

Lamb Kofta in Pitta Breads

Accompanied by
Homemade Tzatziki
Pistachio, Honey & Thyme Dip
Cucumber, Feta & Red Onion Salad

Welsh Cheese Board

Selection of Welsh cheeses
Crackers & Traditional Accompaniments

Tempura Style Crispy Vegetables

Dipping Sauces

£7.95 per Person

Pig Roast

Roast Pork

The pork is freshly cooked on the premises & is served from heated chaffing dishes

*Fresh Bap Style Rolls
Fresh Apple Sauce
Home-made Sage, Thyme & Onion Stuffing*

A Choice of FOUR of the Following Salads

*Mixed Leaf Salad
Greek Style Salad
Pasta Salad
Coleslaw
Tomato, Basil & Red Onion Salad
Waldorf Salad
Niçoise Salad
Oriental Salad with Beansprouts
Cucumber with Dill*

With a Choice of TWO of the Following Potatoes

*Roast Potato Wedges
New Potatoes
Garlic Potatoes cooked with Cream
Jacket Potatoes*

£13.95

Add a Dessert for an extra £4.00

Mexican

Carnitas – Pulled Pork

Slow cooked pork with Onions, Garlic, Cumin, Oregano & Chilli

Served With Bowls of:

*Tortillas
Red Onions
Sweet Peppers
Pico De Gallo
Cucumber & Mint*

Accompanied by:

Mexican Red Rice

Freshly cooked rice with tomatoes, herbs & spices

Nachos

Homemade with Melted Cheddar & Jalapeños

Sweet Corn on the Cob

Homemade Guacamole

Sour Cream Dip

Hot Chilli Salsa

Mixed Bean Salad

Green Salad

£14.95

Add a Dessert for £4.00

Add mini Mojitos/Margaritas for £3.00

Moroccan

Fragrant Spiced Lamb

Slow roast with Cinnamon, Lemon, Mint & Cumin

Served With:

Rice, Lentils & Almonds

Accompanied by:

Kofta Meatballs

Cooked in Tomato, Garlic & Oregano

Jewelled Couscous

With Chickpeas, Sweet Pepper & Pomegranate

Flat Breads

Homemade Hummus & Olives

Fattoush

Mixed Salad

Spiced Wedge Potatoes

Tomato, Red Onion & Parsley Salad

£14.95

Add a Dessert for £4.00

Caribbean

Jerk Chicken

Spiced Pork & BBQ Ribs

Accompanied by:

Creole Rice

Sweet Peppers, Red Onion, Coriander & All Spice

Roast Vegetables

Sweet Potatoes, Chickpeas

Cajun Wedges

Black Bean Sweet Pepper Salsa

Hot Slaw Salad

Mixed Leaf

Sweet Chilli & Lime Dressing

£14.95

Add a Dessert for £4.00

Add mini Pina Colada/Caribbean Punch for £3.00