



COLDRA COURT HOTEL  
BY CELTIC MANOR

SILVER WEDDING PACKAGE MENU

STARTER

**Leek and Potato Soup** (V,C,S)

With warm bread roll

**Chicken Liver Paté** (E,D,S,G)

Plum chutney, toasted brioche, pea shoot salad

**Feel-Good Salad** (V,Se,D,S)

Quinoa, toasted seeds, roasted butternut squash, pomegranate,  
samphire, chargrilled broccoli, chilli, kale

**Tomato and Mozzarella Salad** (V,E,D)

Wild rocket nut-free pesto, balsamic

MAIN COURSES

**Pan Roasted Breast of Chicken, Stuffed With Halloumi** (Mu,SD,D)

Roast potatoes, seasonal vegetables, Rioja red wine jus

**Wild Mushroom, Spinach and Mascarpone Lasagne** (V,D,S,G)

**Twenty-Four Hour Slow Cooked Pork Belly** (Mu,SD,D)

Fondant potato, roasted vegetables, crackling, local Welsh cider sauce

**Herb Crusted Cod Loin** (D,S,G,F)

Crushed potatoes, white wine nage

DESSERTS

**Profiteroles** (V,E,D,G)

With chocolate sauce

**Salted Caramel and Chocolate Tart** (V,E,D,S,G)

**Key Lime Pie** (V,E,D,N,G)

**Strawberry Cheesecake** (V,E,D,G)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.



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## GOLD WEDDING PACKAGE MENU

### STARTER

**Cream of Mushroom and Thyme Soup** (V,D,C,S)  
With warm bread roll

**Chicken and Chorizo Terrine** (E,D,S,G)  
Onion chutney, toasted brioche, pea shoot salad

**Marinated Halloumi** (V,D,G,N)  
Toasted pine nuts, tomato couscous

**House Smoked Duck Breast** (E,D)  
With watermelon salad

### MAIN COURSES

**Roast Beef and Yorkshire Pudding** (SD,D,G,E)  
Roast potatoes, seasonal vegetables, Rioja red wine jus

**Caramelised Shallot Tart** (V,D,S,G)  
Wild rocket and balsamic

**Roasted Loin of Pork** (SD)  
Fondant potato, roasted vegetables, crackling, red wine jus

**Pan Fried Cajun Salmon** (E,D,S,G,F)  
With sweetcorn salsa

### DESSERTS

**Strawberry Cheesecake** (V,E,D,G)  
Raspberry compote, Italian meringue

**Lemon Tart** (V,E,D,G)  
Clotted cream and fruit compote

**Bakewell Tart** (V,E,D,N,G)  
Raspberry ripple ice cream

**Chocolate Truffle Torte** (V,E,D,S,G)

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## PLATINUM WEDDING PACKAGE MENU

### STARTER

**Limoncello and Welsh Sea Salt House Cured Salmon** (E,D,S,G,F)  
Granary bread, lemon net, seashore salad

**Woodland Pulled Pork, Pistachio, Cherry and Parma Ham Terrine**  
(Mu,SD,D,G)  
Vale of Glamorgan chutney, grilled sourdough

**Roasted Portobello Mushroom with Sun Blushed Tomato Salsa**  
(V,Mu,SD,D)  
Baked with Welsh blue cheese

**Breast of Wood Pigeon** (V,Mu,SD,D)  
Spiced lentils, radicchio marmalade, herb salad

### MAIN COURSES

**Shank of Welsh Lamb** (SD,D)  
Colcannon potato cake, roasted carrots, rosemary, garlic sauce

**Welsh Roast Beef** (SD,D,G,E)  
Cider and mustard crust, Yorkshire pudding, glazed root vegetables, roast potatoes, red wine jus

**Seared Cornish Sea Bass Fillet** (E,D,S,G,F)  
Curried risotto arancini, red pepper and saffron sauce

**Risotto Alla Primavera** (V,Mu,SD,D)  
Seasonal vegetable risotto with grilled halloumi

### DESSERTS

**Maple Syrup Cheesecake** (V,E,D,G)  
Caramelised banana and ginger tuile

**Salted Caramel Torte** (V,E,D,G)  
Madagascan vanilla mascarpone, popcorn ice cream

**Penderyn Single Malt Welsh Whisky Chocolate Torte** (V,E,D,G,SD)  
Cornish clotted cream

**Granny Smith and Welsh Cider Mousse** (V,E,D,G,SD)  
Apple sorbet, cinnamon biscuit

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## WEDDING EVENING BUFFET MENUS

### SILVER PACKAGE MENU

- Selection of sandwiches (D,G,F,E,Mu)
- Margherita pizza slices (D,G)
- Potato wedges with garlic mayonnaise (E)
- Southern fried chicken drumsticks with spicy tomato relish (E,D,G,Mu)
- Red and white coleslaw (E)

### GOLD PACKAGE MENU

- Selection of sandwiches (D,G,F,E,Mu)
- Selection of Californian wraps (D,G,F,E,Mu)
- Margherita pizza slices (D,G)
- Pork pies with red onion relish (D,E,G,Mu,SD)
- Miniature hamburgers with pickles and ketchup (D,E,G,Mu,SD)
- Vegetable samosas with pear and mango chutney (V,C,Mu,G,D)
- Red and white coleslaw (E)
- German potato salad (D,E,Mu,G)

### PLATINUM PACKAGE MENU

- Filled bagels with five delicious fillings (D,G,F,E,Mu)
- Salmon gravadlax with dill and mustard dressing (F,Mu,SD)
- Gruyere, tomato and spring onion quiche (G,D,E)
- Duck spring roll with hoi sin sauce (G,D,SD)
- Cajun chicken with Moroccan couscous and grilled pittas (G,Mu)
- Southern fried chicken drumsticks with spicy tomato relish (E,D,G,Mu)
- Miniature cheese beef burgers (D,E,G,Mu,SD)
- Melon with Parma ham and figs
- Caesar salad with poached free range egg (Mu,SD,G)
- Pesto dressed pasta salad with mixed seasonal leaves (N,Mu)

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