



# *Plas Isaf*

COUNTRY BARN & GARDENS

## *Wedding Breakfast Menus*

*The following menus are examples of some popular choices but we are flexible and open to suggestions. Whenever possible we use local produce in all our menus therefore we can guarantee tractability of all our meat, fish and fresh produce.*

### *Selection of Starters*

**SALMON FISHCAKE SERVED WITH A DILL AND LEMON MAYONNAISE ON A ROCKET SALAD**

**GRILLED GOATS CHEESE SAT ON A GARLIC CROUTON  
SERVED WITH A FRESH CRISP SALAD AND SEASONAL CHUTNEY**

**PAN-FRIED MUSHROOMS SERVED IN A CREAMY GARLIC SAUCE TOPPED WITH PUFF PASTRY**

**SMOKED SALMON AND PRAWNS SERVED WITH A HORSERADISH CREAM AND LIME VINAIGRETTE ON A BED OF  
MIXED SALAD LEAVES**

**SMOKED HADDOCK LEMON AND DILL TART SERVED WITH A HERB MAYONNAISE**

**DUCK AND ORANGE PATE WITH CARAMELISED ONION OR A CHICKEN LIVER PATE  
WITH RED ONION RELISH & CRANBERRY SAUCE AND MELBA TOAST**

**PEARLS OF MELON WITH A CHAMPAGNE SORBET AND A RASPBERRY COULIS**

**WELSH LEEK TARTLET  
TOPPED WITH SMOKED SALMON AND GARNISHED WITH A ROCKET SALAD**

**FIELD MUSHROOMS STUFFED WITH TOMATOES SALSA & STILTON  
WRAPPED IN BACON WITH A ROCKET SALAD**

**HOMEMADE CREAM OF VEGETABLE SOUP  
HOMEMADE TOMATO & BASIL SOUP  
HOMEMADE LEEK & POTATO SOUP  
HOMEMADE CARROT & CORIANDER SOUP  
ALL OUR SOUPS ARE SERVED WITH CROUTONS**

**FRESH BREADS TO ACCOMPANY THE STARTERS ON EACH TABLE**

### *Selection of Main Courses*

**PARMESAN AND HERB CRUSTED SALMON SERVED WITH A LIME, CHILLI SAUCE**

**ROAST LOIN OF PORK ACCOMPANIED WITH APPLE AND APRICOT STUFFING  
AND A CIDER SAUCE**

**SUPREME OF CHICKEN WRAPPED IN BACON  
SERVED WITH A LEMON AND TARRAGON SAUCE**

**ROAST LEG OF LAMB WITH A GARLIC, ROSEMARY AND REDCURRANT SAUCE**

**BREAST OF CHICKEN STUFFED WITH APRICOT STUFFING**

**ROAST SIRLOIN OF LOCAL WELSH BEEF  
RED WINE OR BEEF GRAVY & YORKSHIRE PUDDINGS**

**ROAST DENBIGHSHIRE TURKEY, RICH GRAVY  
SERVED WITH PIGS IN BLANKETS AND SAGE AND ONION STUFFING**

**ALL OUR MAIN COURSES ARE SERVED WITH DISHES OF NEW POTATOES, FRESH MARKET VEGETABLES AND GRAVY BOATS ON EACH TABLE**

### *Selection of Desserts*

**WARM TREACLE TART SERVED WITH A BUTTERSCOTCH SAUCE**

**STEAMED CHOCOLATE SPONGE PUDDING SMOTHERED IN A RICH CHOCOLATE SAUCE**

**SUMMER PUDDING SERVED WITH A CHANTILLY CREAM**

**FRESH FRUIT PAVALOVA SERVED WITH A DUO OF SAUCES**

**RICH DARK CHOCOLATE TART SERVED WITH A WHITE CHOCOLATE SAUCE**

**BELGIAN WHITE CHOCOLATE CHEESECAKE WITH SEASONAL COULIS**

**HOMEMADE STICKY TOFFEE PUDDING SERVED WITH A BUTTERSCOTCH SAUCE**

**TART AU CITRON WITH RASPBERRY COULIS**

**PROFITEROLES WITH A RICH CHOCOLATE SAUCE**

**LEMON SYLLABUB WITH SUGAR DUSTED VANILLA THINS**

**FRUIT CRUMBLE**

**EATON MESS**

**SHARED SELECTION OF CHEESE AND BISCUITS WITH TRADITIONAL ACCOMPANIMENTS (\*)**

*\*Supplement as a dessert, add as an additional course after dessert. £7 per person)*

***FOLLOWED BY COFFEE AND MINTS***

### *Vegetarian Options (main course)*

**BLUE CHEESE AND ONION FLAN SERVED WITH MIXED LEAVES AND SEASONAL CHUTNEY**

**AUBERGINE, TOMATO, GARLIC AND ONION GRATIN TOPPED WITH PARMESAN**

**MUSHROOM, BRIE, ROCKET AND REDCURRANT FILO TART**

**FIELD MUSHROOMS, STUFFED WITH ROASTED MEDITERRANEAN VEGETABLES,  
TOPPED WITH GOATS CHEESE**

**MEDITERRANEAN VEGETABLE TARTLET TOPPED WITH GOATS CHEESE**

**SPINACH, FETA, PINE NUT AND SPRING ONION FILO PIE, WITH A TOMATO FONDUE SAUCE**

**STUFFED ROASTED AUBERGINE FILLED WITH COURGETTES, PEPPERS, BASIL AND OLIVES SERVED WITH A  
SUN BLUSHED TOMATO PESTO TOPPED WITH FETA CHEESE**

**SWEET PEPPER FILLED WITH RATATOUILLE TOPPED WITH FETA CHEESE**

### *Children's Menu under 12*

#### *Starter*

**MELON AND STRAWBERRY  
SALAD  
A GLASS OF ORANGE OR APPLE  
JUICE**

#### *Mains*

**SMALL PORTION OF ADULT MEAL  
SAUSAGE AND CHIPS  
CHICKEN DIPPERS AND CHIPS  
FISH FINGERS AND CHIPS**

#### *Dessert*

**A SMALL PORTION OF ADULT  
PUDDING  
FRESH FRUIT SALAD  
VANILLA ICE CREAM**