



WEDDING RECEPTION FOR 57 GUESTS AT PWLL-Y-FAEDDA 10TH JUNE 2006

CANAPÉS

Lamb koftas with tzaziki
Pork sausages wrapped in bacon on sticks
Spicy potato wedges and dips
Salmon and dill filo crackers
Y Fenni cheese straws

STARTER

Tomato, orange and basil soup served with organic rolls and butter
Wild mushroom and salmon terrine with crème fraiche and dill, with organic rolls and butter.

MAIN COURSES

Cold rare roast topside of beef and Chicken Galantine
Cold whole poached salmon garnished with scallop and prawn kebabs and oysters in their shells
Caramelised onion and goats cheese filo tartlets
Served with:
Roast new potatoes with rosemary and garlic and hot new boiled potatoes with parsley butter.
Caesar salad
Whole cherry tomatoes and mini plum tomatoes with sliced beef tomatoes, pickling onions and chive vinaigrette.
French beans, asparagus, broad bean, green olives and herb dressing.
Red and white cabbage coleslaw

PUDDINGS

3 layered chocolate mousse cake with summer fruit compote and pouring cream
Blackberry and apple crumble with custard

Welsh cheese board biscuits and grapes.

Coffee, tea and chocolates

Bacon baps with tomato ketchup and brown sauce for 90 guests (paper napkins).

Crockery, cutlery, glasses for sparkling wine on reception, champagne flutes for toasts, red and white wine and water glasses on the table and beer glasses.

4 members of Waiting staff and co-cook

Portable refrigeration

Ivory table linen for 7no 5' diameter round tables and ivory linen napkins, cake table, buffet table cloth and register table