

Pantyrhys Menu



Choose 3 courses from the menu below, with an option of 2 dishes from each course at a price of £44.50 per person. If you would like an option of 3 dishes from each course the cost will be £49.50 per person.

To Start

Homemade Soup - To suit the season and your taste, served with WarmBara
Charcuterie Board - Cured Meats, Per Las, Olives and Crusty Bara
Smoked Haddock and Leek Rarebit Croquette, Spiced Tomato Jam and Chive Oil
Gower Cockle, Mussel and Lavabread Gartin with Crostini and Parmesan
Provencale Seafood Soup, Saffron Rouille and Crotons
Smoked Chicken and Roasted Red Pepper Terrine with Piccalilli and Sourdough

To Follow

Roast Rump of Welsh Beef with Tracklements
Slow cooked Welsh Pork Belly, Chorizo and Cannellini Bean Cassoulet, Bacon Jam and
Apple Compote
Roast Loin of Gower Bay Hake, Peperonata and Pistou
Seared Escalope of Loch Fyne Salmon, Samphire, Chive Velouté and New Potatoes
Pan Roasted Chicken Supreme, Roasted Cherry Vine Tomatoes, Champ and Mushroom
Forestiere
Grilled Fillet of Silver Mullet, Braised Gem Lettuce and Pea Risotto with Salsa Verde

And Finally...

Sticky Toffee Pudding, Toffee Sauch and Cornish Clotted Cream
Lemon Posset, Raspberries and Cranachan
Rhubarb Syllabub, Ginger Snap Crum with Miso Caramel
Chocolate Delice, Iced Berries, Warm White Chocolate Sauce and Balsamic
Tonka Bean Crème Bruelle with Shortbread
Penrallt Trifle
Cheese Selection can be added for **£7.50 per person.**

Please speak to our wedding co-ordinator for any other dietary requirements.

