

Cwmaman Institute Wedding Banquet Menu 4

Appetizer

Gala Melon served with a port and raspberry cooler sauce

Starters

Soup of your choice *served with a freshly baked roll*

Glass of Fruit Juice

Main Meal

Roast Topside of Beef *served with Yorkshire pudding and horseradish*

Roast Turkey breast *served with stuffing balls and cranberry sauce*

Roast Lamb *served with mint sauce*

Vegetarian option available

Main meal is served with, boiled potatoes, roast potatoes, and a selection of three vegetables

Dessert

Choice from a wide range of desserts including traditional gateaux, cheesecakes and trifles

Cheese & Biscuits

A selection of crackers served with an assortment of cheeses

Tea and coffee *served with after dinner mints*

£15.95 per head



The Wedding couple are asked to choose a starter, main meal, and 2 desserts which will then be the set menu for the day.