



ST. DONAT'S
CASTLE

WEDDING MENUS

2022



ST. DONAT'S CASTLE

CANAPE MENU

COLD CANAPES

Wye Salmon Tartlets
lemon & dill mayonnaise

Baby Assorted Finger Cocktail Sandwiches
filled with smoked salmon, egg & cucumber, beef & grain mustard

Smoked Salmon & Chive Cream Cheese Blini

Tiny Walnut Breads
filled with Welsh farmhouse cheese (v)

Pembrokeshire Crab & Cream Cheese Mousse Tart

Wild Mushroom Duxelles Vol Aux Vent
cream cheese & chive topping (v)

Fresh Asparagus wrapped in Smoked Salmon
dill dressing

Smoked Salmon Mousse Tartlets

Chicken Parfait & Tomato Chutney En Croute

Choux Bun
filled with a creamy cheese & shallot mousse (v)

Camembert topped with Cranberry En Croute (v)

WARM CANAPES

Grilled Welsh Goats Cheese En Croute
caramelised onions, balsamic & port reduction (v)

Mini Tartlets
of Caerphilly cheese & leek (v)

Mini Bangers & Mash or Vegetarian Bangers & Mash

Confit of Lamb Shoulder
mash & lamb jus

Mini Scottish Haggis

Vegetable Spring Rolls
sweet chilli jam (v)

SELECTION OF THREE CANAPES £7.95 PER HEAD, ADDITIONAL CANAPES £2.95 PER CANAPE



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BEVERAGES ON ARRIVAL

House Wine 175ml £6.75
Alcoholic Punch £6.95
Non-Alcoholic Punch £3.75
Bucks Fizz £5.95
Prosecco £6.95
House Champagne £7.50
Pimms & Lemonade £5.50
Fruit Juice £2.95
Glass of Laurent Perrier Brut £7.50
Btl Peroni £5.75

THE FOLLOWING ARE MERELY SUGGESTED WINES FOR YOUR FUNCTION. WE WOULD BE HAPPY TO OFFER A FULLER CHOICE IF REQUIRED

DRINKS PACKAGES

WINE PACKAGE A

Glass of chilled Prosecco or Bottled Beer on arrival
Half a bottle of selected House Wine with reception meal
Glass of Prosecco for the toast

£25.95 PER HEAD

WINE PACKAGE B

Glass of chilled Prosecco, Bottled Beer or Pimms & Lemonade on arrival
Half a bottle of selected House Wine with the reception meal
Glass of House Champagne for the toast

£27.95 PER HEAD

WINE PACKAGE C

Two glasses of chilled Prosecco or Bottled Beer on arrival
Half a bottle of selected House Wine with the reception meal
Glass of House Champagne for the toast

£33.95 PER HEAD

NON ALCOHOLIC DRINKS PACKAGE

Orange Juice on arrival
Half a bottle of Schloer with the reception meal
Glass of sparkling Apple Juice for the toast

£13.95 PER HEAD



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MENU A

STARTERS

Cream of Leek & Potato Soup
blue cheese croutons (v)

Grilled Goats Cheese on a Toasted Crumpet
sweet onion relish, rocket, mature balsamic glaze (v)

Smoked Salmon Roulade
cucumber ribbons & lemon crème fraîche

Smooth Chicken Parfait
pimento chutney & ciabatta

MAIN COURSE

Supreme of Chicken stuffed with Cream Cheese
fondant potato, white wine & chive sauce

Slow Roasted Pork Two Ways with Apple Puree
dauphinoise potato, shallots & calvados sauce

Fillet of Salmon
boulangère potatoes, roasted peppers, beurre blanc sauce

Slow cooked Blade of Welsh Beef
garlic infused fondant potato, cabernet jus

Butternut Squash and Red Onion Filo Tart
cherry tomatoes, per las cream (v)

DESSERTS

Glazed Lemon Tart
fresh berry compote, Chantilly cream

Baked New York Cheesecake
fruit coulis

Strawberry Meringue Nest
strawberries, brandy cream

Chocolate and Caramel Tart
vanilla pod cream

Coffee & Chocolate Mint Crisps

£49.95 PER HEAD



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MENU B

STARTERS

Per Las and Pear Tart
caramelised onion, balsamic reduction (v)

Salad of Smoked Trout
mango and chilli salsa

Roasted Plum Tomato and Sweet Pepper Soup
mascarpone cheese (v)

Pressed Ham Hock Terrine
apple puree, pickled beetroot, toasted bread

MAIN COURSE

Rolled Shoulder of Lamb stuffed with Apricot and Onion
Dauphinoise potato, redcurrant jus

Chicken Ballotine wrapped in Parma Ham
garlic mash, braised savoy cabbage, cream sauce

Cod Loin Fillet
basil mash, tarragon sauce vierge

Roasted Welsh Beef with Yorkshire Pudding
pomme parmentier potatoes, red wine reduction

Porcini Mushroom Tortellini
wild mushroom cream sauce (v)

DESSERTS

Sticky Toffee Pudding
warm toffee sauce, vanilla ice cream

Chocolate Cheesecake
vanilla ice cream

Cherry and Rum Bakewell Tart
clotted cream

Vanilla Panna Cotta
wild berry compote

Coffee & Chocolate Mint Crisps

£55.95 PER HEAD



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MENU C

STARTERS

Feta Cheese, Caramelised Onion and Fig Tart
dressed rocket (v)

Confit of Duck Leg
watercress salad, hoisin dressing

Forest Mushroom Soup
truffle oil (v)

Charcuterie Sharing Board
continental meats, Welsh cheddar, olives, sun-dried tomatoes, dipping oils, breads

MAIN COURSE

Medallions of Welsh Beef Fillet
fondant potato, madeira sauce

Fillet of Sea Bass
bubble and squeak, tomatoes, lemon and fresh herb olive oil

Slow Braised Shank of Welsh Lamb
creamy colcannon of leeks, potatoes and rich rosemary sauce

Breast of Guinea Fowl
fondant potato, spaghetti of carrots, redcurrant jus

Moroccan Spiced Vegetable Tagine
fragrant couscous (v)

DESSERTS

Crème Brulee
vanilla shortbread

Chocolate Fondant
Kahlua anglaise

Bara Brith Bread and Butter Pudding
Welsh gold ice cream

Individual Raspberry Pavlova
chantilly cream

Coffee & Chocolate Mint Crisps

£62.95 PER HEAD



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CHILDRENS MENU

Children over 12 are charged at half price of the adults meals, or alternatively we would be happy to discuss a tailor-made menu for the little ones.

Please note that these menus are designed for set choices only

MAIN

Chicken Goujons, Potato Wedges and Vegetables
Sausages and Mash
Fish Fingers, Fries and Peas
Cottage Pie and Vegetables
Pasta with Tomato Sauce (v)

DESSERTS

Chocolate Brownie and Ice Cream
Waffle, Chocolate Sauce and Ice Cream
Trio of Ice Cream

£17.95 PER HEAD

This price included orange or blackcurrant squash



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EVENING CATERING

CHEESE TABLE

Selection of 4 Welsh and Continental Cheese
savoury biscuits, artisan breads, chutneys, celery and grapes
£14.00 PER HEAD, MINIMUM OF 80 GUESTS

HOG ROAST MENU

Whole Spit Roasted Pig carved onto a Soft Bap
Fresh Apple Sauce
Rich Sage and Onion Stuffing
Assorted Pickles and Relishes
Mixed Garden Salad
Tomato & Red Onion Salad
savoury biscuits, artisan breads, chutneys, celery and grapes
£20.50 PER HEAD, MINIMUM OF 80 GUESTS

BARBEQUE MENU

Pure 100% Beef 'American Style' Burgers served in a Floured Bap
Selection of Cumberland Pork, Spicy, Leek and Dijon Sausages served with Crusty French Bread
Mini Cajun Chicken Skewers
Selection of Pickles, Relishes and Mustards
Mixed Garden Salad
Tomato & Red Onion Salad
savoury biscuits, artisan breads, chutneys, celery and grapes
£23.95 PER HEAD

SAVOURY PIES

Selection of 3 Pies: Chicken & Chorizo, Minced Beef & Onion, Goats Cheese & Spinach
Chunky Chips
£17.95 PER HEAD

LIGHT SNACKS

Battered Fish Bites and Chip Cones
£13.95 PER HEAD



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WINE LIST

WHITE WINES

- House Chardonnay (Chile) - £22.00
- House Sauvignon Blanc (Chile) - £22.00
- Capriano Pinot Grigio (Italy) - £26.00
- Chenin Blanc (South Africa) - £24.00
- Allen Scott Marlborough Sauvignon Blanc (New Zealand) - £30.50

RED WINES

- House Cabernet Sauvignon (Chile) - £22.00
- House Merlot (Chile) - £22.00
- House Rioja (Spain) - £27.00
- House Shiraz (South Africa) - £26.00
- Allen Scott Pinot Noir (New Zealand) - £32.50

ROSÉ WINES

- House Rosé (Chile) - £22.00
- Capriano Pinot Grigio Blush (Italy) - £26.00

CHAMPAGNE & SPARKLING WINES

- House Brut Champagne - £45.00
- Laurent Perrier Brut - £55.00
- Monopole Brut De Brut Dry Sparkling - £25.50
- Canal Canals Cava Reserva - £29.00
- Prosecco Spumante - £27.00

Prices in this brochure are inclusive of VAT at 20%
and are valid from the 1st January 2022 until 31st December 2022
If there is a VAT increase, food and drink prices will be adjusted accordingly

All food and beverage is to be solely supplied by
Town and Country Catering
Regrettably we do not allow corkage



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CHECKLIST

Here's a basic checklist that you might find useful for your wedding

The menu price includes the following as standard:

- Crockery
- Cutlery
- Glassware (if drinks package taken)
- Linen Napkins
- Table Cloths
- Waiting Staff
- Cake Stand & Knife

NAPERY

We offer a choice of linen napkins and tablecloths in Ivory or White
We are also happy to organise other colours at a small additional charge

CAKE STAND

A round or square silver cake stand and bridal knife
is supplied with our compliments

CLASSIC 1920'S ICE CREAM TRICYCLE

Up to 100 guests catered for with a choice of 3 flavoured ice creams
served with tall luxury waffle cones, chocolate flakes, selection of sweets and ice cream sauces
and hire of the bike

£375.00

Subject to availability

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Please note that these menus are designed for set choices only
with vegetarian meals and special dietary requirements catered for separately