



TOWN & COUNTRY
COLLECTIVE



ST. DONAT'S

CASTLE

2024

MENUS



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MENU A

STARTERS

Vegetable Soup, Braised Pearl Barley
Chicken Liver Pate, Red Onion Marmalade
North Atlantic Prawn Tian, Pickled Cucumber Ribbons
Heirloom Tomato & Black Olive Salad (VG)

MAINS

All served with creamed mash and seasonal vegetables

Butter Roasted French Trimmed Chicken Breast, Pigs & Blankets, Stuffing
Slow Braised Blade Of Welsh Beef, Merlot Sauce
Boned & Rolled Pork, Gwynt Y Ddraig Cider Sauce
Lentil & Rosemary Cassoulet Filo Parcel (VG)

Available added extras:

*Potato Choice Cauliflower Cheese, Braised Red Cabbage,
Creamed Leeks, Pigs in Blankets, Rosemary Roasted Baby Potatoes, Yorkshire Puddings*

DESSERTS

Sticky Toffee Pudding, Butterscotch
Lemon Tart, Fresh Raspberries
Baked Vanilla Cheesecake, Peppered Strawberries
Poached Conference Pear, Raspberry Syrup (VG) (GF)

*Available added extras: Trio of desserts, Cheese Tower,
Homemade fudge, Ice cream, Macaroons, Cake Pops*

£59.95 per person



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MENU B

STARTERS

Roasted Tomato & Basil Soup, Mascarpone Cream
Ham Hock & Apricot Terrine, Pickled Silverskin Compote
Salmon & Caper Butter Ballontine, Lemon Aioli
Oven Roasted Peaches, Raspberries Emulsion, Rocket (VG)(GF)
Baked Figs, Watercress & Balsamic (VG)(GF)

MAINS

All served with dauphinoise potatoes and seasonal vegetables

Ballotine Of Chicken, Wrapped in Bacon, Stuffed with Leek & Caerphilly Cheese
Roasted Sirloin Of Welsh Beef, Cabernet Jus
Confit Shoulder Of Lamb, Laverbread Jus
Seasonal Tagine, Chermoula Roast Squash & Giant Cous Cous (VG)

Available added extras:

*Potato Choice, Cauliflower Cheese, Braised Red Cabbage,
Creamed Leeks, Pigs in Blankets, Rosemary Roasted Baby Potatoes, Yorkshire Puddings*

DESSERTS

Lemon & Treacle Golden, Steamed Sponge Pudding
Rhubarb & Custard Tart, Cranberry Compote
Biscoff Cheesecake, Vanilla Chantilly
Chocolate Orange Brownie, Vanilla Ice Cream (VG) (GF)

*Available added extras: Trio of desserts, Cheese Tower,
Homemade fudge, Ice cream, Macaroons, Cake Pops*

£65.95 per person



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MENU C

STARTERS

Roasted Heritage Carrot Velute, Star Anise Syrup

Mosaic Game Terrine, Brandy Mulled Cherries

Caviar & Scallop Ceviche, Dill Crème Fraiche

Butternut Squash Carpaccio, Blanched Almonds, Micro Herbs Salad (VG)(GF)

MAINS

All served with fondant potatoes and seasonal vegetables

Corn Fed Chicken Breast, Wrapped in Parma Ham, Truffled Farce

Fillet Of Abergavenny Beef, Pancetta Jus, Yorkshire Pudding

Herb Coated Rack Of Welsh Lamb, Redcurrant Reduction

Wild Mushroom & Black Truffle Risotto (VG)

Available added extras:

*Potato Choice Cauliflower Cheese, Braised Red Cabbage,
Creamed Leeks, Pigs in Blankets, Rosemary Roasted Baby Potatoes, Yorkshire Puddings*

DESSERTS

Au Vodka & Berry Jam Roly Poly, Welsh Vanilla Pod Ice Cream

Halen Mon Salted Caramel Torte, Coffee Bay Cymru Mascarpone

Welsh Cake & Honey Cheesecake, Barti Du Rum & Raisin Ice Cream

Caramelised Pineapple Carpaccio, Champagne Sorbet (VG) (GF)

*Available added extras: Trio of desserts, Cheese Tower,
Homemade fudge, Ice cream, Macaroons, Cake Pops*

£69.95 per person



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DRINKS PACKAGES

WINE PACKAGE A

Glass of chilled Prosecco or bottled beer on arrival

Half a bottle of selected House Wine with the reception meal

Glass of sparkling Prosecco for the toast

£27.25 per head

WINE PACKAGE B

Glass of chilled Prosecco, bottled beer or Pimms and Lemonade on arrival

Half a bottle of selected House Wine with the reception meal

Glass of sparkling House Champagne for the toast

£29.35 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 sparkling House Champagne for the toast

£35.65 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

£14.95 per head



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EVENING CATERING

CHEESE TABLE

Selection of 4 Welsh and Continental Cheese
Savoury Biscuits, Artisan Breads, Chutneys, Celery and Grapes

£19.95 per person – 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 and Tomato and Red Onion Salad

£28.95 per head - Minimum number of guests 80

BARBECUE MENU

Welsh Beef 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 and Tomato and Red Onion Salad

£28.95 per person

SAVOURY PIES

Selection of 3 Pies: Chicken & Chorizo, Minced Beef & Onion, Goats Cheese & Spinach

Chunky Chips

£21.95 per person

LIGHT SNACKS

Battered Fish Bites and Chip Cones

£16.95 per head



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CHILDRENS MENU

Our children's menu caters for children up to 12 years.

Please note that these menus are designed for set choices only.

MAIN

Chicken Goujons, Potato Wedges and Vegetables

Sausages and Mash

Cottage Pie and Vegetables

Pasta with Tomato Sauce (v)

DESSERT

Chocolate Brownie and Ice Cream

Waffle, Chocolate Sauce and Ice Cream

Trio of Ice Cream

£18.95 PER CHILD

Inclusive of blackcurrant or orange squash



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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

Vegetable Spring Rolls sweet chilli jam (v)

SELECTION OF THREE CANAPES £8.95 PER PERSON



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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

Linen Napkins

Table Cloths

Waiting Staff

Cake Stand & Knife

CLASSIC 1920'S ICE CREAM TRIKE

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

(SUBJECT TO AVAILABILITY)

Prices in this brochure are inclusive of VAT at 20% and are valid

from the 1st January 2024 until 31st December 2024.

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