

An example of our  
Orangery Wedding Menu Choices

Soups

Leek Potato and Chive Soup

Celery and Stilton Soup

Carrot and Coriander Soup

Welsh Cawl

Entrees

Seasonal Melon with Passion Fruit Sorbet

Deep Fried Camembert served with a Redcurrant Jelly and  
a Salad Garnish

Melon Fan-served with Exotic Fruits and Mango Coulis

Chicken Liver Pate with a Cumberland Sauce

Parma Ham with Melon Fan

Main Courses

Roast Leg of Pork Served with an Apple Sauce

Roast Turkey served with Traditional Trimmings

Chicken Supreme Veronique, a White Wine and Grape  
Sauce

Roast Leg of Lamb with Rosemary and Garlic

Supreme of Chicken with a Port and Stilton Sauce

Roast Rib of Beef with Yorkshire Pudding

Roast Duck with a rich Orange Sauce  
Roast Sirloin of Beef with a Rich Red Wine Sauce  
Lamb Fillets served with a Redcurrant Sauce  
Roast Sirloin of Welsh Black Beef with Roasted  
Shallots and Chef's Vegetables

Seasonal Wild Game is available on request including the  
famous Margam Venison and Wild Boar

Vegetarian options are available on request

### Deserts

Home Made Sherry Trifle  
French Apple Tart  
Fruit Salad  
Apple Strudel  
Chocolate Profiteroles  
Home Made Luxury Cheesecakes  
Fruit Pavlova  
Summer Pudding

A Selection of Welsh Cheese

The desert can be followed with Coffee and Petit Fours