

TEMPLE OF PEACE

WEDDING MENUS MIX & MATCH

STARTERS

Chargrilled Goats Cheese, Heritage Tomatoes, Basil Oil Vinaigrette (v)

Potted Chicken Liver Pate, Spiced Apricot Chutney, Rustic Bread

Home Cured Dill Salmon, Pickled Beetroot, Horseradish Cream

Baked Fig, Feta, Balsamic Glaze (v)

Ham Hock Press, Beetroot Relish, Ciabatta

Crushed Avocado, Sweet Mango, Toasted Sourdough (v)

Meat Sharing Platter – Finest Cured Meats, Welsh Cheese, Marinated Olives,
Sun-Dried Tomatoes, Hummus, Dipping Oils, Artisan Breads *

Vegetarian Sharing Platter – Chargrilled Aubergine, Courgette & Bell Peppers,
Cheeses, Crudities, Marinated Olives, Sun-Dried Tomatoes, Hummus, Dipping
Oils, Breads * (v)

MAINS

Lemon Tarragon Chicken, Sauvignon Sauce, Pesto Potatoes

Rioja Braised Beef, Mushroom & Shallot Sauce, Dauphinoise Potatoes

Roast Belly Pork, Caramelised Apple, Chorizo Mash

Herb Crusted Welsh Lamb, Redcurrant Port Jus, Olive Mash *

Soy Glazed Salmon, Ginger & Lime, Coriander Rice

Marinated Seared Tuna, Spiced Lentil Salsa, Wilted Spinach, Pesto Potatoes

Butternut Squash & Red Onion Filo Tart, Burnt Onion Puree, Minted New
Potatoes (v)

Moroccan Infused Vegetable Tagine, Lemon & Pomegranate Couscous, Greek
Yoghurt (v)

Accompanied with locally sourced organic seasonal vegetables

* £4.00 supplement charge per person on these dishes

DESSERTS

'Great British' Sherry Trifle

Vanilla Pannacotta, Poached Rhubarb

Pimm's Soaked Summer Pudding, Honey Mascarpone Cheese

Raspberry Crème Brûlée, Citrus Shortbread

Orange Tart, Dark Chocolate Sauce

Cherry Frangipane, Amaretto Crème Anglaise

Baked Pear & Honey Tart, Clotted Cream

Pumpkin Cheesecake, Gingerbread Cookie

Coffee & Chocolates

£48.00 per person

All vegetarian starters and main courses can be offered as vegan if requested, and we are able to offer vegan alternatives on selected desserts

All prices quoted includes crockery, cutlery, glassware, staffing, table linen and VAT

BUDDHA BOWLS & BOARDS

BOARDS

Choose 2 Boards:

Jerk Chicken Thighs, Avocado Mango Salsa
Sweet and Sticky Crispy Beef, Sesame and Soy
Glazed Sticky Belly Pork, Caramelised Apple
Baked Salmon, Pesto Crumb
Middle Eastern Lamb Kofta, Tzatziki Dip
Crispy Falafel Bites, Red Pepper Hummus (v)
Chilli and Lime Marinated Grilled Halloumi (v)

SALAD BOWLS

Choose 5 Bowls:

Asparagus, Cucumber, Pea & Dill
Vine Tomato, Mozzarella & Pesto
Teriyaki Rice Noodle Salad
Red Slaw
Carrot, Beetroot & Zesty Orange
Baby Leaf & Herb Salad
Couscous, Carrot, Sultana, Coriander
Roasted Peppers, Courgette, Aubergine & Balsamic
Quinoa, Chickpea, Chard, Red Pepper
Blue Cheese, Pear, Rocket & Walnut Salad
Broad bean, Courgette, Mint
Sweet Potato, Chickpea, Kale
Herb Roasted New Potatoes
Selection of Artisan Breads

Choose 1 Dessert from our Dessert Menu

£36.00 per person

CHILDREN'S

MAINS

Crispy Chicken Goujons, Fries, Peas
Meatballs, Penne Pasta, Tomato Ragu
Cheeseburgers, Fries, Burger Relish
Fishless Fingers, Chips, Peas (v)
Mushroom & Walnut Spaghetti Bolognese, Cheese (v)
Mini Vegetable Lasagne, Crusty Garlic Bread (v)

DESSERTS

White Chocolate Brownie, Ice Cream
Apple Filled Churros, Nutella
Mini Cheesecake, Sprinkles
Sweet Shop Ice Cream Sundae
Fruit Skewers, Yoghurt Dip

£17.50 per child (under 12)

'LITTLE ONES' EXTRAS

Chicken Bites, Dipping Sauce
Mini Sausages, Ketchup
Quorn Dippers, Sweet Chilli Jam (v)
Sweet Potato Falafel, Salsa (v)
Milk, Cookies
Mini Popcorn Boxes
Mixed Iced Doughnuts
Ice Cream Tubs
Milkshakes, Marshmallows

£2.50 – per child, per extra

CANAPÉS

Braised Beef Nuggets, Shallot Mayo

BBQ Tenderstem Broccoli, Romesco Sauce, Crispy Polenta (v)

Plum Tomato, Spring Onion, Basil, Bruschetta (v)

Beef Carpaccio, Rocket, Parmesan, Crisp Bread

Mini Yorkshire Puddings, Smoked Mackerel, Creamed Horseradish

Smoked Aubergine, Toasted Flatbread, Pine Nuts, Basil (v)

Pan Fried Scallop, Pea Puree *

Tempura Battered Prawn, Chilli Coconut Relish

Vegetable Tempura, Wasabi Mayo (v)

Chicken & Chorizo Mini Skewers

Mini Cod Goujons, Tartar Sauce

Mini Pulled Pork Burgers, Apple Slaw

Sweet Potato & Chilli Rosti, Minted Yoghurt (v)

Salt & Chilli Chicken Strips, Lemon Aioli

£6.50 - 3 Canapés per person

£10.00 - 5 Canapés per person

* £2.00 supplement charge per person on these canapés

DRINKS

PACKAGE A

Glass of Prosecco or a bottle of Peroni on Arrival
Half a Bottle of House Wine with the Meal
Glass of Prosecco for Toasting

£19.50 per person

PACKAGE B

Glass of Kir Royale on Arrival
Half a Bottle of House Wine with the Meal
Glass of Champagne for Toasting

£25.00 per person

'TEMPLE TIPPLES'

PIMPED UP PROSECCO

2 Glasses of Prosecco, Shimmer Glitter, Fresh Fruit, Cassis, Purees

£11.00 per person

GIN BAR

2 Glasses of Local Craft Gins, Cucumber, Elderflower, Fruits, Mint, Rosemary
Served with Fever Tree Tonics

£12.00 per person

CAFN CWRW

Selection of Ice Chilled Lagers & Beers

100 Bottles - £450.00

150 Bottles - £650.00

200 Bottles - £800.00

EVENING CATERING

WOODLAND WELSH CHEESES

Welsh Cheeses – Selection of 3 Welsh Cheeses or Vegan Cheeses

Welsh Chutneys

Celery, Sweet Grapes, Figs

Crackers & Biscuits

All served on Chef's Tree Logs

£12.50 per person (minimum 80 guests)

STREET PIZZA

Choice of 3 Pizzas:

Margherita – Mozzarella, Cheddar, Fresh Basil (v)

Canadian Hog – Maple Glazed Ham, Pineapple

Fired Hog – Pulled Pork, Green Peppers, BBQ Drizzle

Steakhouse – Rump Steak Strips, Caramelised Red Onions,

Prosciutto Fungi – Prosciutto Ham, Mushrooms, Black Olives, Rocket

Provençal - Brie, Courgette, Aubergine (v)

Welsh Rarebit – Welsh Rarebit, Spring Onions, Chilli Jam (v)

Allotment – Roasted Vegetables, Sun Dried Tomatoes, Black Olives (v)

£16.00 per person

PAELLA PAN

Choice of 2 Paella Pans:

Chicken Paella – Marinated Chicken, Chorizo

Seafood Paella – Prawns, Mussels, Monkfish, Squid Rings

Spanish Vegan Paella – Sweet Peppers, Chestnut Mushrooms, Asparagus,
Chickpeas

Choice of 3 Salad Bowls

Artisan Breads

£18.00 per person

BAR TARIFF

WINE

House Wine	175ml	£4.70
House Wine	250ml	£6.60
House Wine	Bottle	£19.50
Prosecco	125ml	£5.50
Prosecco	Bottle	£25.00

LIQUOR

Pimm's	50ml	£4.00
Baileys	50ml	£4.00
Amaretto	25ml	£3.80
Archers	25ml	£3.50
Malibu	25ml	£3.50
Cointreau	25ml	£3.80
Tia Maria	25ml	£3.80
Southern	25ml	£3.80
Comfort	25ml	£3.80
Jagermeister	25ml	£3.80
Sambuca	25ml	£3.80
Tequila		

BRANDY

Courvoisier	25ml	£3.50
Remy Martin VSOP	25ml	£5.00

SOFT

J20	275ml	£2.50
Red Bull	250ml	£2.80
Appletiser	275ml	£2.50
Juices/Mixers	125ml	£1.50
Fever Tree Tonics	200ml	£2.20
Coca Cola	200ml	£2.00
Lemonade	200ml	£2.00
Still/Spakling	330ml	£2.50
Water		
Still/Spakling	750ml	£4.00
Water		
Mixer Splash	Dash	£0.50

DRAUGHT

San Miguel	Pint	£5.00
San Miguel	Half	£2.50
Somersby	Pint	£5.00
Somersby	Half	£2.50

BOTTLED BEER/CIDER

Peroni	330ml	£4.50
Corona	330ml	£4.50
Local Ale	500ml	£4.50
Local Cider	500ml	£4.50
Heinken 0%	330ml	£3.50

RUM

Bacardi	25ml	£3.50
Captain Morgans	25ml	£3.50
Morgans Spiced	25ml	£3.50
Havana Club	25ml	£4.00

VODKA

Smirnoff Red	25ml	£3.50
Grey Goose	25ml	£5.00

FORTIFIED

Martini Dry	50ml	£3.50
Harvey Bristol	50ml	£3.50
Cream Ruby Port	50ml	£4.00

GIN

Gordons	25ml	£3.50
Bombay Sapphire	25ml	£4.00
Aberfalls Range	25ml	£4.50
Hendricks	25ml	£5.00

WHISKEY

Bells	25ml	£3.50
Malt Whiskey	25ml	£4.00
Penderyn	25ml	£5.00
Jamesons	25ml	£3.80
Jack Daniels	25ml	£3.80

PLEASE CHECK YOUR CHANGE AS MISTAKES CAN NOT BE RECTIFIED LATER
ALL BEERS CONTAIN WHEAT AND BARLEY AND CIDERS CONTAIN SULPHATES