



The Walled Garden After Dark

As the sun sets over the Monmouthshire countryside and the celebrations continue beneath the stars, gather with family and friends in our enchanting Walled Garden for an unforgettable evening feast. Showcasing the finest Welsh produce and designed for relaxed, sociable dining, our evening menus are crafted to complement the warmth and atmosphere of your wedding celebration.

The Gourmet Burger Experience

Handcrafted burgers, artisan breads and indulgent accompaniments, freshly prepared and served from our outdoor kitchen.

Choose Two Signature Burgers

- The Tredilion Classic – prime Welsh beef, mature Welsh cheddar, caramelised onions and house burger sauce
- The Black Mountain – slow-cooked Welsh brisket, smoked bacon jam, Perl Las blue cheese and crispy shallots
- The Orchard Chicken – buttermilk chicken, apple slaw and tarragon aioli
- The Brecon Lamb Burger – minted Welsh lamb, whipped feta, pickled cucumber and herb yoghurt
- The Garden Burger (v) – roasted beetroot, wild mushroom and Perl Wen with red onion marmalade
- The Plant-Based Burger (vegan) – moving mountains patty, smoked tomato relish and crisp baby gem

Served With

Hand-cut rosemary sea salt fries, truffle and parmesan fries, heritage slaw, house pickles and relishes, brioche and artisan potato buns



The Lavish Welsh Barbecue

A lavish outdoor feast celebrating the exceptional flavours of Wales.

From the Grill

- Dry-aged Welsh beef sirloin steaks
- Herb-marinated Welsh lamb cutlets
- Free-range chicken supreme with wild garlic butter
- Chargrilled king prawns with lemon and parsley

Vegetarian From the Fire

- Vegetable burger with salsa and salad (v)
- Portobello mushrooms with Perl Las and thyme (v)
- Grilled halloumi skewers with honey and chilli (v)

Accompaniments

- New potato and chive salad
- Heritage tomato, basil and mozzarella salad
- Ancient grain salad with roasted vegetables and herbs
- Garden leaf salad with cider vinaigrette
- Artisan breads with whipped Welsh butter
- Selection of house-made sauces, relishes and pickles



The Walled Garden Seafood & Steak Experience

An indulgent open-fire dining experience designed for unforgettable celebrations beneath the stars. Featuring exceptional Welsh produce and premium coastal ingredients, this elevated feast offers the very best of land and sea.

From the Grill

- Dry-aged Welsh ribeye steaks with rosemary, garlic and smoked sea salt
- Torched Pembrokeshire lobster tails with lemon verbena butter
- Chargrilled king prawns with garlic, parsley and citrus

Signature Sauces

- Café de Paris butter
- Garlic and herb butter
- Chimichurri
- Black peppercorn sauce
- Lemon verbena beurre blanc

Accompaniments

- New potato and chive salad
- Heritage tomato, basil and mozzarella salad
- Ancient grain salad with roasted vegetables and herbs
- Garden leaf salad with cider vinaigrette
- Artisan breads with whipped Welsh butter
- Selection of house-made sauces, relishes and pickles



Desserts from the Fire

- Griddled peaches with Monmouthshire honey, vanilla mascarpone and toasted almonds
- Dark chocolate and sea salt s'mores with handmade marshmallows
- Flame-roasted pineapple with spiced rum caramel and coconut cream
- Charred strawberries with basil sugar and whipped mascarpone
- Caramelised banana, Welsh salted caramel and hazelnut praline with cream