



## **Signature Abergavenny Wedding Breakfast**

A Celebration of Welsh Provenance and Seasonal Luxury  
Inspired by the rich culinary heritage of Wales, our wedding breakfast showcases exceptional produce sourced from renowned Welsh farmers, fishermen and artisan producers. From the fertile pastures of Breconshire and Monmouthshire to the pristine waters surrounding the Gower Peninsula and Pembrokeshire coast, every dish has been carefully crafted to celebrate the finest ingredients our country has to offer.

### **À La Carte Menu**

Freshly Baked Artisan Bread from The Angel Bakery, Abergavenny  
A selection of freshly baked artisan breads crafted daily by the renowned bakery at The Angel Hotel, Abergavenny, served with whipped Welsh salted butter and a roasted beetroot & smoked garlic hummus made using locally grown Monmouthshire produce.



## Starters

### Hand-Dived Welsh Scallops

Hand-dived scallops landed along the Pembrokeshire Coast, perfectly seared and served on a silky cauliflower purée with brown butter, golden raisins, capers and crisp pancetta, finished with foraged herb oil from the Brecon Beacons.

### Oak-Smoked Gower Salmon

Traditionally oak-smoked salmon from the Gower Peninsula, accompanied by dill crème fraîche, compressed cucumber ribbons, pickled shallots and citrus-dressed baby herbs grown in Monmouthshire.

Golden Cross Goats' Cheese & Heritage Beetroot Salad (V)  
Award-winning goats' cheese produced in Carmarthenshire, served with roasted and pickled heritage beetroot from Monmouthshire market gardens, candied walnuts, blackberry gel and seasonal micro leaves.

### Confit Welsh Duck Terrine

Slow-cooked Welsh duck reared in the Wye Valley, pressed with apricot, orange and thyme, served with toasted brioche, spiced fruit chutney and peppery watercress.

### Brecon Beef Carpaccio

Thinly sliced dry-aged Welsh beef sourced from the lush grazing lands of Breconshire, delicately dressed with truffle aioli, aged Parmesan, wild rocket and cold-pressed rapeseed oil from the Welsh Borders.



## Main Courses

### Roasted Breast of Welsh Duck

Tender duck from the Wye Valley, served with a duck leg croquette, fondant potato, glazed baby carrots from Monmouthshire, blackberry purée and a rich port wine jus.

### Dry-Aged Fillet of Brecon Beef

Prime Welsh beef from the rolling hills of Breconshire, aged for exceptional flavour and tenderness, served with truffle potato purée, roasted heritage vegetables, confit shallot and a Cabernet Sauvignon jus.

### Herb-Crusted Loin of Welsh Lamb

Succulent lamb reared on the rich pastureland of the Usk Valley and Brecon Beacons National Park, accompanied by dauphinoise potato, braised shoulder bonbon, minted pea purée and rosemary-infused lamb jus.

### Pan-Roasted Fillet of Turbot

Line-caught turbot landed along the Pembrokeshire Coast, served with saffron crushed potatoes, charred fennel, samphire and a Champagne beurre blanc.

### Wild Mushroom & Black Truffle Pithivier (V)

A golden puff pastry filled with wild mushrooms foraged from the woodlands surrounding the Brecon Beacons, paired with celeriac, black truffle, fondant potato and a rich Madeira sauce.



## Desserts

### The Welsh Chocolate Experience

Layers of Valrhona dark chocolate delice, chocolate crèmeux, salted caramel, gold leaf, cocoa tuile and warm chocolate sauce poured at the table.

### Pembrokeshire Strawberry & Elderflower Symphony

A celebration of sweet Pembrokeshire strawberries, paired with elderflower panna cotta, strawberry sorbet, crisp meringue shards and edible flowers.

### White Chocolate & Welsh Honey Dome

A delicate white chocolate sphere filled with honey parfait made using wildflower honey harvested from hives throughout the Brecon Beacons, served with honeycomb, caramelised apple and warm honey sauce.

### Lemon & Champagne Celebration

Lemon verbena tart with Champagne jelly, raspberry sorbet, candied lemon and white chocolate textures, elegantly presented as a contemporary dessert plate.

### Grand Abergavenny Dessert

An indulgent showcase of pistachio sponge, dark chocolate ganache, Welsh honey ice cream, caramelised nuts, gold chocolate decoration and seasonal berry compote sourced from local Monmouthshire growers.

### Welsh Artisan Tea, Coffee & Petit Fours

Freshly brewed tea and artisan coffee served with:

Handmade Welsh cakes using traditional recipes from South Wales

Dark chocolate truffles

Lemon macarons

Salted caramel bonbons

Pistachio financiers