



Allt Yr Ynys Hotel
Wedding & Function Menus

First Course Selection

(V – suitable for vegetarians)

Leek and potato broth with a quenelle of chive crème fraîche (V) – £5.75

Lightly curried celeriac and apple soup with garlic croutons (V) – £5.75

Cream of field mushroom soup scented with rosemary (V) – £5.75

King prawns served on shredded iceberg lettuce with roasted peppers, and a spiced tomato and brandy mayonnaise – £7.95

Fanned Ogen or Gallia melon with a seasonal fruit salad (V) – £6.10

Tian of marinated salmon with crème fraîche and cucumber,
and a tomato, chilli and red onion salsa – £6.95

Terrine of our own smoked breast of maize fed chicken with saffron potatoes
and leeks and a seasonal salad dressed with balsamic vinaigrette – £7.00

Glazed duck leg confit with an orange and sherry vinegar dressed salad – £7.00

A slice of fine chicken liver parfait with red onion
compote, Melba toast and seasonal salad – £6.75

Pan fried pavé of salmon on creamed leeks with tossed salad, roast cherry
tomatoes, basil oil and an aged balsamic reduction – £7.25

A salad of sliced plum tomatoes and buffalo mozzarella
cheese with a pesto dressing (V) – £6.50

Carpaccio of marinated beetroot with rocket salad, Parmesan
cheese and aged balsamic vinegar (V) – £6.40

Please note that provision of multiple choices per course may entail additional charges
and will of necessity increase the meal service time.



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Main Course Meat Dishes

(V – suitable for vegetarians)

Roast breast of maize fed chicken with fondant potatoes, creamed mushrooms and smoked bacon, Vichy carrots and rosemary jus – £15.65

Traditional roast maize fed chicken with chipolata sausage, bacon, spicy stuffing, roast potatoes and gravy – £15.75

Braised pave of Welsh Black beef brisket with Lyonnaise potatoes, wild mushroom sabayon and a red wine sauce – £16.75

Roast sirloin of Welsh Black beef with roasted potatoes, caramelised shallots, Yorkshire pudding, horseradish cream and a rich port wine gravy – £18.50

Roast loin of Old Spot pork with a mustard and herb crust, apple sauce, braised red cabbage, roasted potatoes and light Dijon mustard gravy – £16.75

Roast stuffed saddle of Welsh lamb with Mediterranean vegetables, Dauphinoise potatoes, and an olive and a parsley jus – £18.50

Traditional roast leg of Welsh lamb with roasted potatoes, braised cabbage and smoked bacon, and an onion gravy made from its own juices – £17.50

Pan fried Gressingham duck breast with sautéed potatoes, caramelised onions, wild mushrooms and a Madeira sauce – £18.25

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Intermediate or Main Course Fish Dishes

(These dishes may be served either as an intermediate or main course)

A nage of seasonal fish – £16.75

(pieces of the freshest fish cooked in a light bouillon with new potatoes and tender vegetables, thickened with saffron rouilly and served with a tapenade crostini)

Baked herb encrusted Cornish cod – £17.50

(A pavé of Cornish cod baked with a lemon, olive and garlic crust served with pureed potatoes, roasted leeks and a tomato, basil and olive oil vinaigrette)

Poached salmon escalope Misers' Feast – £16.50

(Escalope of salmon with a "Misers' Feast" of pan fried potatoes, leeks and bacon, roast tomatoes, and a shallot and chive dressing)

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Intermediate Course Sorbets

Lemon and thyme sorbet - £4.75

Champagne sorbet - £5.95

Orange and cardamom granité - £5.00

Blackcurrant sorbet - £4.75

Bloody Mary granité - £5.50

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Main Course Vegetarian Dishes

(prices are chargeable as per the selected non-vegetarian main course item)

Risotto of forest mushrooms in Parmesan cheese tuile basket
with tender vegetables and a coriander foam

Gateau of Mediterranean vegetables with tomato confit,
garlic beignets and a pesto dressing

Baked aubergine with a cheese and herb crust, wild pilau rice
and a tomato and thyme sauce

Fondant of assorted root and seasonal vegetables with
parmentier potatoes and a herb butter sauce spiked with lentils

Tian of braised leeks and asparagus with white
bean, tomato and coriander cassoulet

Open lasagne of wild mushrooms, spinach and
quail eggs with a chive beurre blanc

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Dessert Course Selection

Classic lemon tart with a compote of warm fruits of the forest
and fromage blanc sorbet - £6.30

Mille feuille of chocolate and raspberry mousse
between sheets of chocolate with a mint syrup - £7.25

Vanilla scented poached pear with
orange pannacotta - £6.25

Apple frangipane tart with crème Anglaise
and bitter chocolate sauce - £6.25

A selection of the finest British cheeses with
biscuits, celery, apples and grapes - £8.50

Iced Amaretto almond liqueur parfait with macerated
prunes and an Earl Grey tea syrup - £6.50

Vanilla and strawberry cheesecake with a duo of
strawberry and vanilla sauces - £6.25

Profiteroles filled with Chantilly cream
served with hot chocolate sauce - £6.95

Hot chocolate tartlet with
orange crème Anglaise - £6.25

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Canapé Selection - £7.50 per guest
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Parmesan cheese crisps (V)

Halved steamed Jersey Royal potatoes with chive and garlic cream cheese,
poached quails' eggs and pancetta

Mini-chicken satays

Chicken liver bouchées

Smoked salmon blinis with crème fraîche

Sushi-Nori with roasted peppers and wasabi (V)

Mini-Thai polenta and crab fishcakes

Please note that minimum numbers for the above are 25.
Lesser numbers may incur a higher charge.



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Wedding Buffet Menu - £29.50 per guest

Starters:

Half a Gallia melon filled with seasonal fruits
or
Leek and potato broth with a quenelle of chive crème fraîche

Decorated platters of:

Honey roasted Old Spot gammon
Dressed whole poached Scottish salmon
Glazed ballotine of Herefordshire turkey with sage and onion stuffing
Roast sirloin of Welsh Black beef
Leek, goat milk cheese and marinated tomato tart

Vegetable and Salad Accompaniments (please select five):

Mixed leaf salad with vinaigrette dressing
Coleslaw with curried mayonnaise
Waldorf salad
Sliced plum tomatoes with feta cheese and basil oil
Cucumber with a dill crème fraîche
Sliced beetroot and chopped walnuts with a balsamic vinaigrette
Hot buttered and minted Jersey Royal potatoes

A selection of breads, ciabatta and focaccia

Desserts:

Chocolate profiteroles filled with whipped Jersey cream
or
Banana and toffee cheesecake

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Finger Buffet Menu - £13.50 per guest

Spicy chicken drumsticks

Selection of assorted sandwiches (includes vegetarian options)

Goat cheese, leek and tomato tart (V)

Slices of meat and vegetarian pizza

Warm smoked bacon, mushroom and thyme tartlet

Shallow fried Dim-Sum with sweet chilli sauce

Warm mini-Scotch eggs

Mini Melton Mowbray pork pies

Desserts

(subject to a supplement of £5.25 per guest)

Mini-chocolate éclairs

Mini-fruit tarts

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Barbecue Menu - £13.75 per guest

Chinese style spare-ribs rubbed with Szechuan peppers

Our own beef burgers with braised sweet onions and bread rolls

Chicken thighs tandoori

Hereford pork and leek sausages

Salmon and vegetable brochettes

Oven baked jacket potatoes with chive and garlic butter

Greek salad with an olive oil dressing

Coleslaw with sultanas

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