

BANQUETING SELECTOR

We ask that you make one selection from each course for all your guests, we will be happy to cater for any specific dietary need for your guests.

CANAPES £4.25 per person

Please select 5 items of your choice

Smoked Salmon Beignets

Chicken Liver and Chutney

Mini Fruit Kebabs (v)

Mini Goat's Cheese Tartlets (v)

Mackerel Mousse and Whiskey Pate

Mini Fish and Chips

Tomato and Mozzarella Bruscetta (v)

Mini Roast Beef and Yorkshire Pudding

TO BEGIN

Soup £4.25 per person

Cream of Vegetable

Roast Vined Tomato and Basil

White Onion and Thyme

Butternut Squash and Cumin

Cream of Mushroom with Sherry

Broccoli and Stilton

Smooth Home-made Chicken Liver Pate with House Chutney £4.95

Chicken and Bacon Terrine with Apricot and House Chutney £4.95

Tartlet of Goat's Cheese with Home-made Red Onion Marmalade £4.95

Home-cured Salmon Salad dressed with Sweet Lime Syrup £5.95

Salad of Feta Cheese Sunblushed Tomato and Basil £4.95

Dovetail of Melon served with a Duo of Coulis £4.25

MAIN EVENT

Traditional Roast Turkey, Trimmings and Gravy £10.95

Roast Loin of Pork Stuffed with Apricot Stuffing and Thyme Jus £10.95

Roast Topside of Welsh Black Beef with Yorkshire Pudding and Panned Gravy £11.95

Chicken Wrapped in Parma Ham with a Rich White Wine and Wild Mushroom Sauce £10.95

Oven Baked Salmon with a Pesto Crust Sat in a Pool of Tomato Coulis £12.95

Confit Shoulder of Lamb with a Garlic and Rosemary Jus £11.95

Pan Fried Sea Bass with a Rich Ginger Sauce Sat on Braised Fennel £13.95

Slowly Braised Rump Steak Sat on Mash Potato and Laced in a Sweet Pepper Sauce £10.95

All will be served with Roast Potato and Seasonal Vegetables and Potato

VEGETARIAN OPTIONS

Roasted Mediterranean Vegetable Wellington with Tomato Coulis £9.95

Goat's Cheese, Basil and Sunblushed Tomato Risotto £10.95

Moroccan Style Cous Cous Stuffed in Sweet Red Pepper Finished off with Balsamic Glaze £9.95

TO FINISH

All Desserts £4.25

Home-made Lemon Tart with a Duo of Coulis

Home-made Vanilla Cheesecake with Woodland Berry Compot

Home-made Sticky Toffee Pudding with Butterscotch Sauce

Warm Apple Pie with Vanilla Scented Custard

Vanilla Cream filled Profiteroles with a Warm Chocolate Sauce

Fresh Strawberries and Vanilla Cream (seasonal only)

CHEESE COURSE

£5.95 as a replacement for Dessert

£4.95 Served as a Fourth Course

Welsh and Borderland Cheeses with Chutney and Accomplements

Freshly Filtered Coffee and After Dinner Mints £1.95

BUFFET SELECTION

All Buffets MUST cater for the total number of guests attending the party, as insufficient food reflects poorly on the Hotel and we may be unable to provide additional food at the time.

FINGER BUFFET SELECTOR

Choose 5 items or more

Selection of Sandwiches £1.50 per head

BBQ Ribs £2.00 per head

Oven Baked Sausage Rolls £1.50 per head

Cajun Spiced Chicken Drumsticks £2.00

Steak Chips (v) £1.50 per head

Garlic and Herb Bread (v) £1.50

Assorted Vegetarian Quiches (v) £1.50 per head

Potato and Smoked Bacon Salad £1.50 per head

Onion Bhajis £1.25 per head

Oriental Spring Rolls (v) £1.25 per head

Buttered Jacket Potatoes (v) £1.50 per head

Potato and Spring Onion Salad (v) £1.25 per head

Home-made Coleslaw (v) £1.25 per head

House Tossed Salad (v) £1.25 per head

Roast Meat Platter £1.50 per head

HOT ADDITIONAL BUFFET ITEMS

£3.50 per head

Mild Chicken Curry and Rice

Home-made Chilli Con Carne and Rice

Lamb Hot Pot

Home-made Lasagne or Vegetarian Lasagne

Bacon and Sausage Rolls

Dressed Salmon and Shellfish Platter £6.00 per head

Bacon and Sausage Rolls with Steak Chips and Sauces £4.50 per head

HOG ROAST COMPANY

Prices Available on Request

Bread Rolls

Buttered New Potatoes

Apple Sauce

Mustards

Home-made Coleslaw

Potato and Spring Onion Salad

Tossed House Salad

Herb Scented Salad

BEVERAGE PACKAGES

The Hotel does not allow you to bring your own wines for consumption on the Hotel Premises. Below are suggested beverage packages. Should you wish to compile your own beverage package, we will be more than happy to provide you with a quotation or suggest alternatives to make your package truly individual.

Package One £11.95 per person

Reception Beverage on Arrival

One Glass of House Red or White Wine to Accompany your Meal

A Glass of Sparkling Wine to Toast

Package Two £15.95 per person

Reception Beverage on Arrival

One Glass of House Red or White Wine to Accompany your Meal

A Glass of Champagne to Toast

Reception Drinks

Pimms Mulled Wine

Bucks Fizz Bellini

Children's Beverages

One Soft Drink on Arrival

One Soft Drink with the Meal

One Glass of Fizz for the Toast £5.50 per head

1Ltr Jug of Fresh Orange Juice £6.50

1.5Ltr Still and Sparkling Mineral Water £3.75

**WOODLANDS HALL HOTEL
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Dear Bride and Groom,

Congratulations on your recent engagement!

Your wedding day is a very special day in your life and so you want everything to be just right. We at The Woodlands Hall Hotel, with 30 years' experience, would like to help you plan this special day and to assist you in every way we can. If you are looking to have a small intimate Wedding Celebration or a larger more elaborate affair, we will give you the special attention that you deserve, allowing you and your guests to enjoy the very best of your special day.

We have put these Wedding Menus together for you and combined with our guidance and experience, we are sure that your wishes will be met here at The Woodlands Hall.

The Woodlands Hall boasts a marvellous position and stands in its own well manicured, tree scattered grounds which makes it a superb venue for your wedding and those all important photographs.

We are proud to say that we are licensed to hold Civil Wedding Ceremonies. Being married at our Hotel means there is no need to travel between venues.

We thank you for your enquiry into our Wedding Brochure.

Please do not hesitate to get in touch if you would like further information.

Best wishes for your future happiness.

Yours sincerely,