

WEDDING CELEBRATION FOR 22 GUESTS AT PLAS GLANSEVIN  
14<sup>TH</sup> VALENTINES 2009

You are getting married at Dan Yr Ogof caves at 3pm return about 4.30 - 5pm.

Canapes and champagne for 24. Waitress served:

- parmesan shortbread with red onion marmalade & goats cheese
- Y Fenni cheese straws
- Parma ham wrapped melon balls
- Choux puffs with curried crab & red apple
- Blinis with creme fraiche and lump fish roe ( no smoked salmon)
- A selection of Dips & crudites

Sit down with 23 people for dinner at 8 to 8.30pm, hopefully!

Starter

Baked goats cheese with red onion maramlade on a bed of rocket ( light dressing)

Main

Beef Wellington served hot with potato wedges or sauteed potatoes and mange tout & baby carrots with a red wine jus

Dessert

Your white chocolate mud cake as your wedding cake. I will supply a raspberry coulis to accompany this.

Coffee and after dinner mints

(Including waiting staff and VAT at 15%)

**PRICE PER HEAD £31.20**