

Wedding Breakfast

*Please select one dish from each course to create your 3 course menu
Our chef would be happy to price any additional dish not listed on here, all dietary requirements are catered for
3 course meal price from £29.95*

Starters

Our Homemade Soups choose from or advise your preference

Vegetable or Tomato and Basil

Leek and Potato or Honey Roasted Parsnip

Wild Mushroom and Thyme

A Crown of Cantaloupe Melon with Forest Berry Compote, Blackcurrant Sorbet and a Duo of Fresh fruit Sauces

Confit of Field Mushroom Glazed with Goats Cheese and Onion Compote Finished with Babyleaf Salad

Terrine of Chicken and Roasted Mediterranean Vegetables with Fresh Garden Herbs

Wrapped in Smoked Bacon and Served with a Pommery Mustard Seed Dressing

Chefs own Chicken Liver Pate Flavoured with Seville orange and Ruby Port

Served with Homemade Pickle and Freshly Baked Butter Brioche

Roasted Vegetable and Mozzarella Tart with Balsamic Roasted Cherry Tomatoes and Basil Pesto Dressing

*A Timbale of Smoked Salmon Filled with a Cocktail of Flaked Scottish Salmon, North Atlantic Prawns and Crayfish Tails Bound in a
Brandy Scented Marie Rose Sauce*

Homemade Smoked Mackerel Pate served with Dressed Rocket Leaves and Warm Walnut Bread

Main Courses

*Seared Breast of Chicken Coated in a Sauce of Button Mushrooms,
Roasted Baby Onions and Bacon Lardons*

*Roasted Loin of Pork with Savoury Stuffing, Glazed Braeburn Apple
And Somerset Cider Creamed Jus*

*Roasted Breast of Turkey with Shallot and Cranberry Stuffing
Chipolatas Wrapped in Bacon and Rich Pan Gravy*

*Steamed Fillet of Scottish Salmon with a White Wine
And Watercress Cream Reduction
(£1.95 Supplement)*

*Roasted Loin of North Atlantic Cod Wrapped in Parma Ham
Served with Vermouth Beurre Blanc
(£1.95 Supplement)*

*Top Sirloin of Beef Served with Yorkshire pudding and Horseradish Sauce
And a Rich Roast Gravy
(£1.95 Supplement)*

*Slowly Braised Shoulder of Lamb Served with Rosemary Roasted Potatoes
Finished with a Redcurrant Jus
(£1.95 Supplement)*

*Supreme of Chicken Stuffed with a Mushroom Duxelle Wrapped in Parma Ham
Glazed with Wine and Tarragon Cream Sauce*

Vegetarian Options

Spicy Vegetable Terrine Served with Steamed Rice or Flat Bread

Roasted Vegetable Risotto with Garden Herbs and Parmesan Shavings

Spinach, Ricotta and Wild Mushroom Lasagne

Roasted Bell Pepper Filled with Vegetable Cous Cous and Glazed with Mozzarella Cheese

A Marinated Vegetable Kebab Served with Tomato Salsa and Savoury Rice

Sweet Potato and Courgette Curry with Braised Saffron Rice

Our team of chefs are at your disposal

We can prepare any dish to suit your requirements

Desserts

*A Fresh Fruit Salad of Orchard Fruits and Berries
Served with Fresh Double Cream*

*Homemade Sticky Toffee Pudding with Butterscotch Sauce
(£1.25 Supplement)*

*Steamed Dark Chocolate Sponge Pudding with Chocolate Sauce
(£1.25 Supplement)*

*Dainty Profiteroles Filled with Chantilly Cream
And Coated in Warm Belgian Chocolate Sauce*

Light Milk Chocolate Torte with Raspberry Coulis

Meringue Nest Filled with Chantilly Cream and Fresh Fruit

*Homemade Vanilla Crème Brûlée
With Freshly Baked Shortbread and Vanilla Pod Ice Cream*

*Chef's Secret Recipe
Bread and Butter Pudding with Vanilla Pod Custard*

Freshly Brewed Coffee and Chocolate Mint @ £2.25 per person or Coffee and Petit Fours @ £3.50 per person

Arrival Drinks Reception

Package one @ £15.95 per person

Glass of bucks fizz on arrival

Glass of wine with meal

Glass of bubbly for toast

Package two @ £19.50 per person

Glass of Cava on arrival

Two glasses of wine with meal

Glass of Cava for toast

Alternative options @ £5.95 per glass, per person

Kir Royal

Pimms

Fruit Punch (Vodka based)

Peach Bellini Snaps

Canapés

Choose from Chefs Selection below

3 Choices @ £3.95 Per Person

4 Choices @ £4.95 Per Person

Arancini (vegetable Risotto Balls Deep Fried)

Mini Duck Spring Roll with Hoi Sin Sauce

Stuffed Cherry Tomato with Spring Onion & Cream cheese

Goats Cheese Brushetta with Balsamic Glaze

Tempura King Prawn with Lemon Dressing

Sun Blushed Tomato & Mozzarella Brochette with Pesto Oil

Mini Quiche of Welsh Cheese & Leeks

Smoked Salmon & Asparagus Tartlets

Chicken Liver Parfait En Croute

Ratatouille & Parmesan Crostini

Evening Finger Buffet Selector

*To create your own buffet please select 5 items £14.95 per person
(Additional items can be added £3.25 per item, per person)*

Selection of Sandwiches on White or Brown Bread

(Tuna Mayonnaise, Ham and Mustard, Egg and Cress, Beef and Tomato, Turkey and Cranberry, Cheese and Onion)

Spiced Jacket Potato Wedges with Cream Cheese and Chives

Assorted Quiche Slices (Vegetarian available)

Roasted Chicken Drumsticks

Mini Melton Pork Pies with Branston Pickle

Chinese Style Spare Ribs with Soy Sauce and Honey Dip

Golden Puff Pastry Filled with Cheese, Ham and Mushroom

Garlic Bread Slices Topped with Mozzarella Cheese and Fine Herbs

Individual Roasted Pepper and Goats Cheese Tartlets

Tandoori Marinated Chicken with Minted Yogurt Dressing and Kebabs

An Indian Selection of Samosas, Pakoras and Bahajhis with Mango Chutney

Breaded Salmon Goujons with Lemon and Parsley Mayonnaise

Freshly Baked Sausage Rolls with Butter Puff Pastry

Cheese and Tomato Pizza Slices

Evening Supper Selection from £16.95 per person

Cottage Pie Served with Pickled Beetroot
Chicken and Mango Curry Served with Rice and Nann Bread
Vegetable or Beef Lasagne Served with Garlic Bread
Vegetable of Chilli Con Carne Served with Rice
Classic Mini Fish and Chips with Tartar Sauce
Traditional Lamb Hot Pot with Pickled Red Cabbage

Light Supper

Cured Welsh Bacon or Pork and Leek Sausage Baps
Vegetarian Sausage or Vegetarian Burgers
£5.95 per person

Homemade wedges or chips
£2.95 per person

Salads
(Dressed salad leaves/coleslaw/tomato and onion/potato salad)
£3.25 per person

Evening Dessert Selection

Chilled Desserts from £4.95 per person

Double Chocolate Torte with Pouring Cream

Cream filled Chocolate Profiteroles

Exotic Fresh Fruit Salad with Cream

Freshly Prepared Tiramisu

Glazed Citrus Lemon Tart with Chantilly Cream

Vanilla Baked Cheesecake with Homemade Summer Berry Compote

Hot Desserts from £5.50 per person

Apple, Sultana and Cinnamon Crumble with Warm Vanilla Pod Custard

Freshly Baked Bread and Butter Pudding, Warm Apricot Compote and Double Cream

Warm Apple and Blackberry Pie served with Clotted Cream

Bryn Howel Cheese Board from £7.95 per person

Fine Cheese with Apple, Celery and Grapes served with a Selection of Breads and Pickles

Choose the perfect room for your civil ceremony and Wedding breakfast

Once you have made provisional arrangements for your marriage at Bryn Howel Hotel, you should then contact the superintendent registrar at Ruthin on 01824 706174. The marriage can only take place in the presence of the superintendent registrar and registrar, therefore any arrangements for the use of the hotel depends on first confirming the availability with the registrar.

The Oak Room

*Part of the original buildings
This oak panelled beamed room is ideal for
Intimate ceremonies for up to 30 guests,
Wedding breakfasts for up to 20 guests.*

Room Hire

Civil Ceremony £195.00

Wedding Breakfast from £250.00

The Valley Room

*With its Panoramic Views of the Dee valley and Llangollen Canal
The Valley Room makes a beautiful Marriage Room
Which will accommodate up to 80 Guests and up to 40 for a Wedding Breakfast*

Room Hire

Civil Ceremony £295.00

Wedding Breakfast from £350.00

The Cedar Tree Suite

*With panoramic views over the Vale of Llangollen,
The suite will seat up to 110 for your wedding breakfast.*

Room Hire

Civil Ceremony £395.00

Wedding Breakfast from £495.00

The Glyndwr Suite

*For Large Weddings up to 160 for a Sit Down Wedding Breakfast
And up to 250 for Evening Reception, with its own private Bar*

Room hire

Civil Ceremony £495.00

Wedding Breakfast From £595.00

Evening Reception From £495.00