



TYN DWR HALL

Your Wedding Menu

2024

Your Wedding Menu 2024

Our team are experts in providing outstanding food and service, with an imaginative approach. We will create an unforgettable culinary experience for you and your guests to enjoy and remember long after your wedding day.

Driven by our passion for food, our menus have been created using the very best seasonal produce from many of our local Welsh suppliers, some of which are on our doorstep.

Your special day deserves our undivided attention, and our team will work closely with you to give you advice and support in creating your perfect menu.

Your wedding breakfast will take place in the beautiful surroundings of our Garden Room, with panoramic views of the rolling Welsh hills set in the Dee Valley.

TASTING EXPERIENCE

As part of your wedding journey, you will be invited to attend our 'Chef's Banquet' tasting experience. You will be treated to a selection of different dishes from across our menu, chosen by our Head Chef.

The experience will begin with a wine tasting, where you will have the opportunity to sample wines ready for your special day.

This complimentary experience for two is a special moment for you both to share at the hall before your big day.

Our tasting experiences are held once or twice a year, on a Monday-Wednesday and are subject to availability.

Our couples thoroughly enjoy this experience as do we, it's the perfect opportunity to get to know the Tyn Dwr family.

MENU CHOICES

Your wedding breakfast includes;

Canapés
Freshly baked bread and Welsh salted butter
Starter, main and dessert
Tea, coffee and Merlyn fudge

Should any of your guests have dietary requirements or allergies, our team will be more than happy to discuss them with you further.

Once the lights are dimmed and the music begins, we think you can have a little more fun with your evening food choices. Our exciting options are big crowd pleasers and we can guarantee to satisfy appetites after some late-night dancing.

We also have some extra treats to upgrade your menu, why not add a sorbet course, a cake of cheese or perhaps some midnight snacks to enjoy by the fireplace, a perfect end to a perfect day.

Please see the last page for further dining information.

We look forward to meeting you both and beginning your Tyn Dwr journey with us.





Tyn Dwr Hall Menu

£75.00

Canapés

LAND AND SEA

Please select two from Land and Sea

Sticky Dragon Sausage

Welsh honey glaze

Welsh Black Fillet

Triple cooked chip, bearnaise sauce

Smoked Salmon

Cream cheese crostini, keta caviar

Thai Crab Cakes

Tomato chutney, coriander crisp

Ham Hock

Pressed terrine, cheese curd, pickled onion

Duck Won-Ton

Hoisin, spring onion, toasted sesame

Milano Salami

Confit tomato, mozzarella, pesto

Shepherd's Pie

Lamb, rosemary, buttered mash

DAIRY

Please select one vegetarian option

Goats Cheese Bon Bon

Balsamic, red onion gel

Vol-au-vent

Wild mushroom, tarragon cream sauce

Halloumi Chip

Chilli jam

Arancini

Butternut and sage, Perl Las cheese

GARDEN

Please select one vegan option

Polenta Chip

Charred red pepper coulis

Crostini

Salted shallot, confit tomato, basil

California Roll

Cucumber, confit peppers, wasabi emulsion

Bhaji

Samphire, harissa

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Tyn Dwr Hall Menu

Starters

Please select one dish

Cream of White Onion Soup

Snowdonia Black Bomber cheese, smoked oil, crispy onions (v)

Chicken Liver Parfait

Spiced apple chutney, onion seed toast, micro rocket

Kedgerree

Smoked haddock, crispy hen's egg, coriander oil

Perl Las

Pickled beetroot, poached pear, toasted pumpkin seeds (v)

Burrata

Heritage tomato salad, red pepper romesco, parmesan and pumpkin seed cracker (v)

Butternut Squash Soup

Curry oil, sage crisps, poppy seed twist (vg)

Asparagus

Parma ham, poached hen's egg, hollandaise sauce

Game Scotch Egg

Wholegrain mustard and celeriac remoulade, homemade brown sauce

Homemade Fishcake

Crushed garden peas, warm tartare sauce

Korean Short Rib

Pickled radish, carrot, cucumber salad, Korean BBQ dressing

Seared Scallops

Bury black pudding, orange and cardamon syrup
(£7.50 supplement)

Wild Pigeon Wellington

Pigeon breast, served pink, spinach mushroom duxelles, pomme puree, sticky jus
(£7.50 supplement)

Tyn Dwr Hall Menu

Starters

CHARCUTERIE

(£6.50 supplement)

Meat

Choose two

Trealy farm fennel salami

Serrano ham

Milano salami

Prosciutto

Pastrami

Spanish chorizo

Cheese

Choose two

Diced feta

Manchego

Snowdonia Green Thunder

Perl Las

Aged parmesan

Snowdonia Black Bomber

Pickles and Olives

Choose two

Pesto marinated olives

Halkidiki olives

Cornichons

Sun dried tomatoes

Marinated artichoke and peppers

Bread

Choose one

Rosemary focaccia

Tomato focaccia

Welsh beer bread

Onion bread

Olive bread

Tyn Dwr Hall Menu

Mains

Please select one dish

Roast Sirloin of Welsh Beef

Served pink

Yorkshire pudding, rosemary and garlic roasted potatoes, crushed root vegetables, glazed roasted carrot, buttered seasonal greens, red wine jus

Crispy Pork Belly

Braised pig cheek, celeriac creamed potatoes, seasonal vegetables, apple gel

Seared Seabass and Orzo

Pickled fennel, samphire, roasted cherry tomatoes

Slow Braised Beef Feather Blade

Boulangère potatoes, roasted shallot, seasonal baby vegetables, peppercorn sauce

Duck Breast

Honey and poppy seed glazed breast, potato rösti, roasted heritage beetroot, baby carrots, truffle granola, cherry jus

Butter-roasted Chicken Supreme

Smoked creamed potatoes, wild mushrooms, charred tenderstem broccoli, shallot and spinach puree, jus

Braised Ox Cheek Cawl

Creamed potatoes, baby carrots, savoy cabbage, baby onions, root vegetable crisps

Chicken Caesar Salad

Wedge gem lettuce, sour dough croutons, garlic baby potatoes, smoked anchovies, parmesan crumb, Caesar dressing

Bouillabaisse

Pan fried salmon supreme, cod cheeks, king prawns, saffron baby potatoes, rouille

Chicken, Leek and Ham Hock Pie

Triple cooked chips, panache of buttered greens, glazed roasted carrot, mustard cream sauce

Welsh Lamb Rump

Served pink

Fondant potatoes, minted pea puree, radish, buttered young vegetables, rosemary jus (£12.00 supplement)

Deconstructed Beef Wellington

Served pink

Dauphinoise potatoes, sautéed savoy cabbage and bacon, mushroom duxelles, parsnip truffle puree, pastry shard (£15.00 supplement)



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Tyn Dwr Hall Menu

Desserts

Please select one dish

Tyn Dwr Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (v)

Raspberry Blackcurrant Delice

Blackcurrant gel, tuile

Merlyn Crème Brûlée

Warm Welsh cakes (v)

Baked Vanilla Cheesecake

Caramel chocolate cream, salted caramel ice cream, popcorn (v)

Strawberries

Whipped vanilla brûlée, brandy snap, macerated strawberries

Coconut Pannacotta

Pineapple carpaccio, rum syrup, mango gel, coconut crumble

Lemon Mousse

White chocolate 'Magnum', raspberry gel, meringue (v)

Salted Caramel Truffle Torte

Cocoa crumble, nib tuile (v)

Bara Brith Bread and Butter Pudding

Apricot glaze, vanilla custard (v)

Black Forest Trifle

Chocolate sponge, milk chocolate mousse, brandy cherries (v)

Chocolate Plate

Chocolate salted caramel mousse, churros, white chocolate 'Magnum' (v)
(£7.50 supplement)

Baked Alaska

Genoise, semifreddo, raspberry sorbet, Italian meringue, compressed raspberries (v)
(£6.00 supplement)

Welsh Cheeseboard

Snowdonia Black Bomber, Pant-Ys-Gawn, Perl Las, Caerphilly
Fig chutney, grapes, quince jelly, assorted crackers
(£6.00 supplement)



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Vegetarian Menu

If you have guests who follow vegetarian or vegan diets, we kindly request that you choose one menu to suit both diets.

Please select one dish from each course

Starters

Cream of White Onion Soup

Snowdonia Black Bomber cheese, smoked oil, crispy onions (v)

Perl Las Salad

Pickled beetroot, poached pear, toasted pumpkin seeds (v)

Burrata

Heritage tomato salad, red peeper romesco, parmesan & pumpkin seed cracker (v)

Butternut Squash Soup

Curry oil, crispy sage, poppy seed twist (vg)

Cauliflower

Tempura florets, chilli jam, mint yogurt, spring onion, red chillies (vg)

Sweetcorn and Chickpea Cakes

Pickled radish, carrot, cucumber salad, Korean BBQ dressing (vg)

Mains

Mushroom, Beetroot, Goats Cheese and Spinach Wellington

Yorkshire pudding, rosemary and garlic roasted potatoes, crushed root vegetables, glazed roasted carrot, buttered seasonal greens, red wine gravy (v)
(also available as a vegan dish)

Glamorgan Sausage

Snowdonia Green Thunder, leek croquette, smoked butter bean cassoulet, kale (v)

Gnocchi

Roasted courgette, charred broccoli, ricotta cheese, pesto, toasted pine nuts (v)

Salt Baked Heritage Carrot

Potato rösti, beetroot, charred tender stem broccoli, truffle granola and cherry jus (vg)

Pearl Barley Risotto

Apple, pea, mint, vegetable crisps (vg)

Tempura Tofu

Miso roasted aubergine, spring onions, ginger, shiitake mushrooms, noodles, toasted sesame (vg)

Desserts

Dark Chocolate Mousse Sundae

Cocoa nib tuile, coffee caramel gel and salted caramel ice cream (vg)

Tyn Dwr Sticky Toffee Pudding

Butterscotch and pear sauce, vanilla ice cream (vg)

Coconut Sago Pudding

Rum syrup, mango salsa, toasted coconut (vg)

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Children's Menu

A smaller version of your wedding menu can be available on request

Snack Bag

Fruit juice and snacks to enjoy - served during your drink's reception

Please select one dish from each course

Starters

Garlic cheese pizza bread (v)

Welsh honey-roasted chipolata sausages

Melon and strawberries (vg)

Mains

Roast chicken, roast potatoes, vegetables and gravy

Cheeseburger and jenga chips

Macaroni cheese (v)

All children's mains can be made with a vegetarian alternative

Desserts

Strawberry jelly and ice cream

Milk chocolate Oreo sundae, whipped cream (v)

'Old school' rainbow cake and custard (v)

All children's menus will be accompanied with complimentary fruit squash

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Cheese Wedding Cake

You may wish to choose a cheese wedding cake as an alternative to a traditional cake.

The 'cake' will come dressed with fruit, a selection of biscuits and chutneys.

It will then be displayed through the wedding breakfast and once the official cutting ceremony has taken place, the cake will be taken into the kitchen and portioned before being presented to your guests where they will be able to help themselves.

Our standard size cheese wedding cake will serve 80 guests.

The Cheeses

Perl Las

Meaning 'Blue Pearl' in Welsh, it is a superb organic blue cheese made by Caws Cenarth in Carmarthenshire. This delicious, golden, veined cheese has become one of the most famous and highly regarded cheeses in Wales

Perl Wen

Perl Wen is a glorious and unique cross between a traditional Brie and a Caerphilly. A fresh citrus flavour with a hint of sea salt

Snowdonia Black Bomber

A delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish

Gorwydd Caerphilly

A densely crumbly centre presenting fresh, lemony flavours gives way to a creamy, more mushroomy layer

Extra wheels can be added, please ask for further advice

Evening Food

Please select one option

Who's That Chick

Spiced buttermilk chicken, Cajun seasoned fries, dirty gravy, coleslaw

Let's Get Piggy With It

Pulled pork shoulder, sage and onion pattie, soft bread roll, apple jam, salted fries

Get Your Greek On

Spiced pulled lamb, tzatziki, shredded lettuce, Greek salad, tortilla wrap

Everybody Was Katsu Fighting

Breaded chicken breast, katsu curry sauce, sticky rice, pickles

Mexican Stand-Off

Spicy beef chilli, braised rice, sour cream cheese, guacamole, jalapeños, crisp tortillas

Fry Me to the Moon

Loaded skin on fries

Choose your toppings for Fry Me to the Moon from the selection below

Please choose one

BBQ pulled pork, burger bites, smoked bacon lardons, chilli con carne, mac 'n' cheese, spiced buttermilk chicken nuggets

Please choose one

Garlic mushrooms, crispy onions, Mexican charred corn, Greek halloumi mix, three cheese

Please choose one

Katsu sauce, three cheese sauce, blue cheese sauce, dirty gravy, peppercorn sauce

Please choose two

Sriracha, tomato ketchup, garlic mayonnaise, truffle mayonnaise, BBQ

For guests that follow a vegetarian/vegan diet, an alternative will be served.

For any dietaries or allergies, a suitable alternative option will be provided.



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Menu Price Guide

Wedding breakfast menu	£75.00pp
Vegetarian menu	£75.00pp
Children's menu	£21.00pp
Children's menu - smaller version of your wedding breakfast	£37.50pp
Suppliers 2 courses	£36.00pp

EVENING FOOD

Who's that chick	£18.00pp
Let's get piggy with it	£16.50pp
Get your Greek on	£19.00pp
Everybody was katsu fighting	£17.00pp
Mexican stand-off	£17.00pp
Fry me to the moon	£15.50pp
Add fries	£2.50pp

LITTLE EXTRAS

An extra special treat during your wedding breakfast

Sorbet	£7.50pp
Extra canape supplement	£2.75pp
Extra jug of gravy per table	£7.50
Cake of cheese (serves 80 guests)	£500.00

MIDNIGHT MUNCHIES

Minimum of 30 guests, served at 12.30am

Smoked bacon butties	£9.00pp
Sausage butties	£9.00pp
Pizza flatbread	£9.00pp

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Information

The minimum number of guests is 60 adults for weddings taking place Mondays – Thursdays and 80 for weddings on Fridays and Saturdays. A wedding breakfast, drinks package and evening meal must be purchased for every guest attending Tyn Dwr Hall. Please let your guests know that they are not permitted to bring their own food, drink or snacks.

If you would prefer to bring a cake of cheese rather than a traditional wedding cake, please speak to your wedding manager.

Various table layouts will work well in the Garden Room. Your wedding manager will be able to help you decide on the best options for you.

We provide 6ft round tables for your wedding breakfast, with white table linen, crockery and a choice of napkin folds for your place settings. If you would prefer differing table options, chairs or table linen, this can be arranged at an additional charge. We work with some amazing suppliers of bespoke crockery, charger plates and cutlery, if you would like something different to add to your wedding day. Please ask for further information.

We have found that to enable the smoothest running of your wedding day it is easiest for us to supply all wine and drinks; therefore, we do not offer corkage.

The wedding breakfast takes place in the Garden Room and all music and dancing must take place in the Ballroom due to licencing conditions. The Ballroom will be transformed for your evening reception discreetly during the day, which means that your guest's comfort is always foremost to us.

Tyn Dwr Hall can provide an offering within courses at a small fee of £8 per person, per course. This must be paid for every guest attending, and a pre-order will be required four weeks in advance. For example, if you would like to offer your guests a choice of beef or chicken for their main course, and you have 80 guests, there will be a charge of 80 x £8 in total. If you would like to offer a choice of starter and a choice of main course, there will be a charge of 80 x £16pp.

If you have guests who follow vegan or vegetarian diets, we kindly request that you choose one menu to suit both diets. All allergies will be catered for.

If you have a guest with a serious allergy, we ask that you do not choose dishes with these ingredients in.

Please let us know if you have a guest with an extreme allergy and we can discuss the options available.

Nut allergies: if you or your guests have a nut allergy, we are unable to serve nuts in any of our dishes. All dietaries and allergen information must be given two weeks prior to your wedding date.

The children's menu is suitable for children aged up to 12-14. There is no need to cater for under 2's if preferred.

Wedding favours - you are permitted to bring small food-based favours or small 50ml miniatures of a spirit for wedding favours. Please bare in mind any guests with dietary requirements, when making your decision.

Please note our menus are reviewed and updated each year.



TYN DWR HALL

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