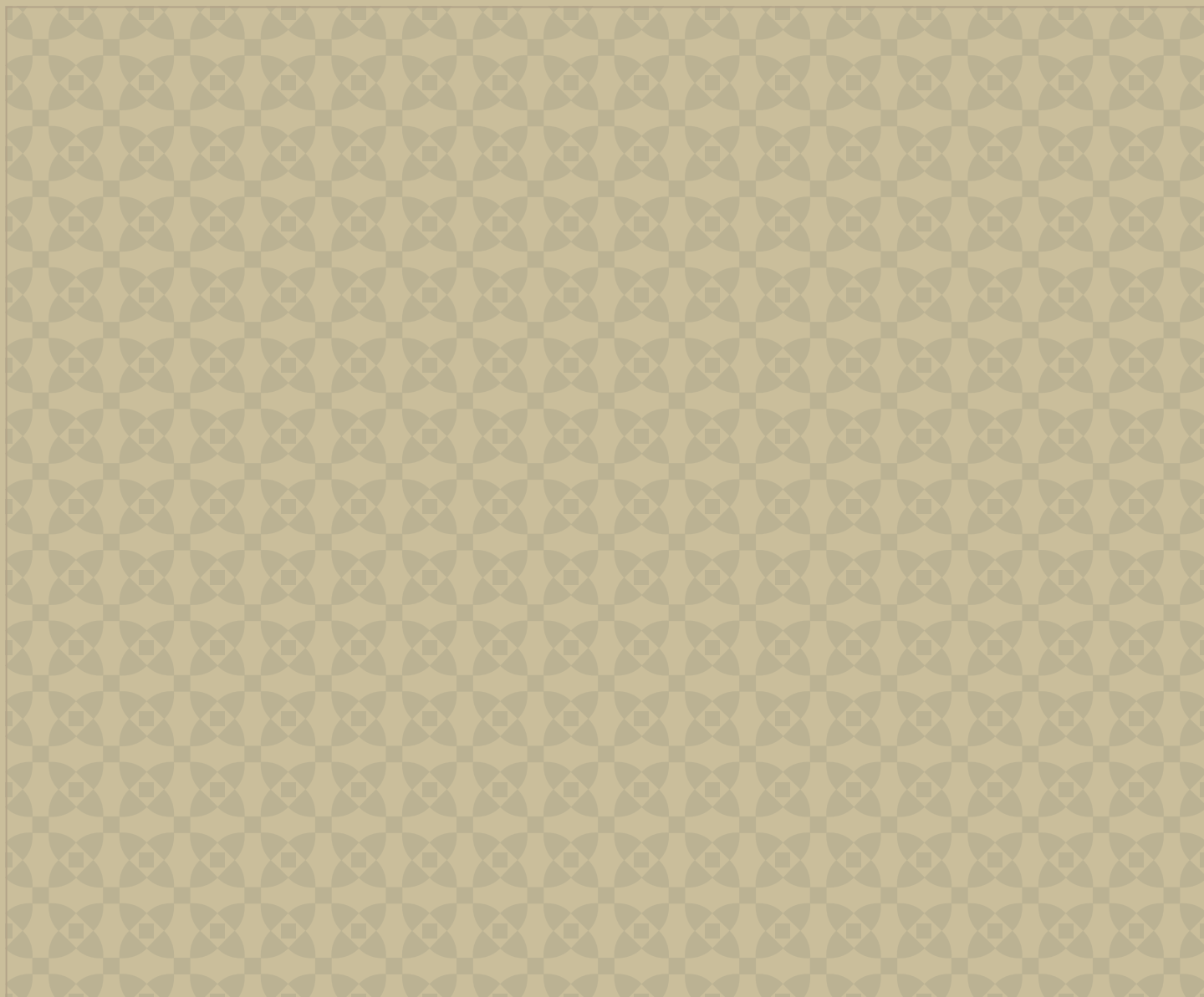


2026 Menu

at Tyr Dwer Hall



Introduction

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 dishes from across our menu, chosen by our Head Chef.

The experience will begin with a wine tasting where you will get 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 held 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 these with you further.

Your Wedding Menu

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.





Your Wedding Menu

Canapés

LAND AND SEA

*Please select
TWO options.*

Sticky Dragon Sausage
Welsh honey glaze.

Welsh Black Fillet
Triple cooked chip,
bearnaise sauce.

Smoked Salmon
Billini, citrus cream, dill.

Coconut Prawns
Beer battered coconut
prawns, sriracha.

Teriyaki Chicken
Sesame, lime.

Nduja Croquette
Wild garlic aioli.

Milano Salami
Confit tomato, mozzarella, pesto.

Shepherd's Pic
Lamb, rosemary buttered mash.

DAIRY

*Please select ONE
vegetarian option.*

Goat's Cheese Bon Bon
Balsamic, red onion gel.

Vol-au-Vent
Wild mushroom, tarragon
cream sauce.

Halloumi Chip
Chilli jam.

Tartlet
Perl Las, Broccoli.

GARDEN

*Please select ONE
vegan option.*

Salt 'n' Shake
Game crisps, blackened salt.

Crostini
Salted Shallot,
confit tomato, basil.

Arancini
Roasted courgette, mint crisp.

Bhaji
Samphire, harissa.

Your Wedding Menu

Starters

Please select ONE option.

Cream of White Onion Soup

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

Ham Hock Terrine

Pineapple and chilli chutney, toasted beer bread.

Smoked Haddock Fishcake

Buttered spinach, poached egg, hollandaise sauce.

Filo Tart

Caramelised onion, goat's cheese, roasted figs, rhubarb chard (v).

Roasted Tomato Soup

Herb oil, basil crisps, poppy seed twist (vg).

Chorizo Arancini

Mozzarella, saffron, red pepper coulis.

Whipped Perl Wen

Welsh Brie, heritage tomato salad, red pepper romesco, parmesan and pumpkin seed cracker (v).

Duck Croquette

Homemade onion emulsion, pickled fennel salad.

Scampi Cod Cheek

Pea and mint puree, Bury black pudding, orange and cardamon syrup.

Torched Pork

Gremolata, Smoked baked beans.

Butternut Squash Soup

Welsh rarebit ravioli, herb oil (v) (£5 supplement).

Roasted Duck Leg

Butter bean and pancetta cassoulet, crispy seaweed (£6 supplement).



Your Wedding Menu

Starters

Continued.

CHARCUTERIE

Create your own Charcuterie plate for your guests to enjoy (£8 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 Olives

Choose two:

Pesto marinated olives
Halkidiki olives
Cornichons
Sundried tomatoes
Marinated artichoke and peppers

Breads

Choose two:

Rosemary focaccia
Tomato focaccia
Welsh Beer bread
Onion bread
Olive bread



Your Wedding Menu

Mains

Please select ONE option.

Slow Braised Beef Feather Blade

Rosemary roasted potatoes, charred carrot, honey roasted vegetables, smoked bacon, mushroom and red wine sauce, puff pastry croute.

Crispy Pork Belly

Braised pig cheek, celeriac creamed potatoes, savoy cabbage and bacon, buttered baby carrot, apple gel.

Roasted Cod

Marinated cod, prawn toast, noodles, pak choi, Thai broth.

Duck Breast

Welsh honey glazed duck breast, pulled duck leg terrine, roasted Hispi cabbage, baby carrots, cherry puree, jus.

Butter-Roasted Chicken

Lemon and thyme crushed potato cake, wild mushrooms, creamed leeks, crisp smoked bacon, Madeira reduction.

Braised Ox Cheek Cawl

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

Chicken Caesar Salad

Wedge gem lettuce, sourdough croutons, garlic baby potatoes, smoked anchovies, parmesan crumb, Caesar dressing.

Bouillabaisse

Pan fried salmon supreme, cod cheeks, king prawns, saffron.

Chicken, Leek and Ham Hock Pie

Creamed potato, panache of buttered greens, glazed roasted carrot, mustard cream sauce.

Roast Sirloin of Welsh Beef

Yorkshire pudding, rosemary and garlic roasted potatoes, crushed root vegetables, glazed roasted carrot, buttered seasonal greens, red wine jus (served pink) (£4 supplement).

Welsh Lamb Rump

Pulled lamb layered potato, smashed minted peas, buttered young vegetables, mint jelly, rosemary jus (£13 supplement)

Your Wedding Menu

Desserts

Please select ONE option.

Tyn Dwr Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (v).

Chocolate Mousse

Vanilla parfait, olive oil, raspberries, tuile (v).

Lavender Panna Cotta

Poached berries, toasted oats, Welsh honey (v).

Biscoff Cheesecake

Biscoff, Banana chips, Salted caramel ice cream (v).

Strawberries

Whipped vanilla brulee, brandy snap, macerated strawberries.

Lemon Posset

White chocolate magnum, raspberry gel, meringue (v).

Bara Brith Bread and Butter Pudding

Apricot glaze, vanilla custard (v).

White Chocolate and Raspberry Blondie

Clotted cream ice cream, burnt white chocolate (v).

Tiramisu

Served for the table to share (v).

Welsh Cheeseboard

Snowdonia Black Bomber, Pant -Ys-Gawn, Perl Las, Green Thunder

Fig chutney, grapes, quince jelly, assorted crackers (v) (£6 Supplement).

Dessert Station

(£10 supplement)

- » Chocolate and fudge brownies
- » White chocolate, raspberry and rose profiteroles
- » Mini milk chocolate magnums
- » Lemon posset
- » Cappuccino meringues



Vegetarian

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

STARTERS

Please select ONE option.

Cream of White Onion Soup

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

Filo Tart

Caramelised onion, goat's cheese, roasted figs, rhubarb chard (v).

Whipped brie

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

Roasted Tomato Soup

Herb oil, basil crisps, poppy seed twist (vg).

Cauliflower

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

'Nduja' Hummus

Pardon peppers, smoked oil, toasted pinenuts, sour dough crisp (vg).

MAINS

Please select ONE option.

Butternut, Goat's Cheese and Spinach Wellington

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

Gnocchi

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

Butternut, Celeriac and Red Onion Stroganoff

Fresh Pappardelle pasta, sour cream and chive (v).

Curried Coconut Stew

Roasted sweet potato, butter beans, roasted peppers, braised rice, poppadom (vg).

DESSERTS

Please select ONE option.

Dark Chocolate Parfait

Cocoa nib tuile, salted caramel sauce and vanilla ice cream (vg).

Tyn Dwr Sticky Toffee Pudding

Butterscotch and pear sauce, vanilla ice cream (vg).

Lemon Mousse

Chantilly cream, macerated berries, meringue kiss (vg).

Your Wedding Menu

Children

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

All children's mains can be made with a vegetarian alternative. All children's menus will be accompanied with complimentary fruit squash.

Snack Bag

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

STARTERS

Please select ONE option.

Garlic cheese pizza bread (v)
Welsh honey-roasted chipolata sausages
Melon and strawberries (vg)

MAINS

Please select ONE option.

Roast chicken, roast potatoes, vegetables and gravy
Cheeseburger and jenga chips with ketchup
Macaroni cheese (v)
Breaded chicken goujons, jenga chips with ketchup

DESSERTS

Please select ONE option.

Strawberry jelly and ice cream
Milk chocolate Oreo sundae and whipped cream (v)
'Old School' rainbow cake and custard (V)



Your Wedding Menu

Evening Food

Please select ONE option.



Don't Go Baking My Heart

Crispy baked potato served with Welsh butter.

Please choose one:

Chilli con carne
Chicken curry
Korean BBQ spiced pulled beef
Cheesy beans
Mac 'n' cheese
Smokey cowboy beans (v)

Please choose two:

Three cheese mix
Crispy onions
American slaw
Jalapenos, peppers
Charred corn
Sour cream (v)

Fry Me To The Moon

Loaded skin on fries

Please choose one:

BBQ pulled pork, burger bites, smoked bacon lardons, chilli con carne, mac 'n' cheese (v), spiced buttermilk chicken nuggets, deep fried scampi.

Please choose one:

Three cheeses; (Mozzerella, Cheddar and Red Leicester), garlic mushrooms, crispy onions, Mexican charred corn, Greek mix halloumi (v).

Please choose one:

Katsu sauce, super cheesy sauce (v), dirty gravy, peppercorn sauce.

Please choose two:

Sriracha, tomato ketchup, garlic mayonnaise, truffle mayonnaise, BBQ (v).

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, fries served in a soft wrap.

Everybody Was Katsu Fighting

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

Please note the dishes on our menu may contain allergens. We have a separate policy for nut allergies. For more information, please speak to a member of our team. (v) vegetarian, (vg) vegan.

Your Wedding Menu

Cheese Wedding Cake

You may wish to choose a cheese wedding cake as an alternative to the 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, 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 demanding moreish.

Green Thunder

A mature cheddar with garlic and garden herbs from Snowdonia.

Extra wheels can be added, please ask for further advice.

Christmas

Available for all December weddings.

CANAPÉS

Devils on Horseback

Dates, smoked bacon.

Brie Filo Parcels

Brie, port jelly, filo parcels (v).

Pigs in Blankets

MAINS

Butter Roast Turkey

Roast potatoes, braised red cabbage, honey roasted carrot and parsnips, sauteed sprouts with bacon, sage and onion stuffing, pigs in blankets, gravy.

Mushroom,

Goat's Cheese and Spinach Wellington

Braised red cabbage, honey roasted carrot and parsnips, sauteed sprouts, sage and onion stuffing, figs in blankets, gravy (v).

Game and Port

Suet Pudding

Butter mash, braised red cabbage, charred tender stem broccoli.

DESSERTS

Christmas Pudding

Brandy vanilla sauce (v).

Clementine and Gingerbread Trifle

Clementine and orange liqueur, vanilla custard, Chantilly cream (v).

Your Wedding Menu

EVENING FOOD

Fairytale at Tyn Dwr

Roast turkey, soft bread roll, sage, chestnut and sausage pattie, cranberry sauce, fries and Christmas gravy.

Fry me to the Moon

Additional toppings to consider:

Pigs in blankets
Blue cheese and port
mayonnaise
Christmas gravy



Wine Packages

TO DRINK

A Glass of Prosecco

Delicately fruity, slightly aromatic bouquet. Well balanced and light body. A real crowd pleaser.

Tempo Passo Pinot Grigio (Italy)

A fresh, dry white with gentle floral and citrus aromas. Lightly honeyed fruit balanced by lemony acidity, some minerality and a fresh, dry finish.

Mountbridge Shiraz (Australia)

A great balance, length and fruit intensity. Plum and berries with hints of pepper.

1/2 bottle of White or Red.
A Glass of Prosecco

TO REFRESH

A spritz of your choice

Aperol or Hugo or Passionfruit or Limoncello or Mulled Wine.

Peregrino Sauvignon Blanc (Chile)

Light and dry, this wine has a fruity flavour with a splash of lemony acidity.

The palate is a combination of zesty characters with a refreshing aftertaste.

Kaleu Malbec (Australia)

A juicy, brambly nose leads to a soft and round palate with redcurrants, blackcurrants and plums. Soft tannins and a nice lift of acidity.

1/2 bottle of White or Red.
A Glass of Prosecco

TO QUAFF

Bellini

Raspberry or Peach or Winter Berry.

MOKOblack Sauvignon Blanc (New Zealand)

Deliciously crisp, aromatic white wine which overflows with gooseberry, guava and citrus flavours.

La Choza Crianza Rioja (Spain)

Full bodied silk texture with hints of peppery red berry fruits and underpinnings of cinnamon. Matured in oak barrels.

1/2 bottle of White or Red.
A Glass of Prosecco

Your Wedding Menu

TO INDULGE

Cocktail

A bespoke cocktail designed for the happy couple or a glass of Champagne.

Domain Le Motte Chablis (France)

With generous, pronounced fruit on the palate with nectarine skins and baked peaches balanced firmly by a rounded, lemon-fresh acidity.

Boutinot 'Les Coteaux Schisteux' Séguret Côtes du Rhône (France)

Exotic spice, cracked black pepper and vanilla aromas on the nose. The palate is instantly appealing, polished and smooth with depth and texture as the flavours delight.

½ bottle of White or Red.
A Glass of Champagne



Finishing Touches

We know you'll want your day to feel extra special, so we have put together some lovely additions that can enhance different moments throughout your celebration. Your wedding manager will be happy to talk you through how each of these can work with your plans.

Gin Bar

Choose three bottles from our selection of gins and enjoy your very own personalised Gin Bar. Each gin is served with its own garnish and paired with unlimited tonic water from a beautifully styled display.

Pimp Your Prosecco

A fun way to add a little extra sparkle to your reception drinks. Guests can enjoy a mix of fruit garnishes, herbs, cordials, purees and cassis to create their own twist on a classic glass of fizz

Champagne Tower

A picture-perfect moment to help start the party. We can set up a stylish tower for you to pour, whether you would like it for a photograph or for serving your guests. Champagne upgrades are available if preferred.

Drinks On You

Treat your guests to a drink at Dickens Bar with one of our drinks tokens. Options include cocktails, bottled beers or party shots, depending on how you'd like to add a fun touch to your evening.

S'mores Station

A cosy and playful treat for the evening. Guests can toast marshmallows and chocolate biscuits around the Tyn Dwr fire pit, adding a relaxed and memorable moment to the night.

Garden Torches

As dusk falls, the garden torches will be lit to create an illuminated walkway down to the Summer House. The warm glow adds a beautiful visual feature to your evening celebrations.

50ml Alcoholic Miniatures

If you'd like to offer personalised favours, we have a selection of Welsh 50ml miniatures including gins, rum, vodka and whisky. Please ask for our full list of options.

Charity Pins

If you would like your favours to support a local cause, we are pleased to offer charity pins from Nightingale House Hospice and Hope House Children's Hospice.



Pricing

The prices in this menu reflect our 2026 offerings. For weddings beyond 2026, updated pricing will be provided in the corresponding year's menu.

We understand that your wedding menu is personal, and our Wedding Team is here to guide you every step of the way. If you'd like to make any amendments or additions, we'll be delighted to discuss the options with you and provide clear pricing details well in advance of your final bill.

Your wedding day deserves thoughtful planning and transparency, and we're here to ensure everything is as seamless as it is magical.

| DAYTIME | PRICE (per person) |
|--|------------------------|
| Wedding Breakfast Includes canapes, a three course Wedding Breakfast plus coffees to finish. | from £78.95 |
| Vegetarian Menu Options on page 10. | from £78.95 |
| Children's Menu Options on page 11. | from £23.00 |
| Alternative Children's Menu A smaller version of the Wedding Breakfast. | from £10.00 |
| Supplier Meals Two courses. | from £38.00 |
| DAYTIME EXTRAS | |
| Sorbet | from £8.00 |
| Extra canapes supplement | from £3.00 |
| Extra jug of gravy per table | from £7.50 |
| Cake of cheese Serves 80 guests. | from £575.00 |
| FINISHING TOUCHES | |
| Gin Bar (Minimum 80 guests). | £8.50 per person |
| Pimp Your Prosecco (Minimum 80 guests). | £3.50 per person |
| Smores Station (Minimum 80 guests). | £3.50 per person |
| Garden Torches | £250 |
| Champagne Tower | from £200 |
| 50ml Alcoholic Miniatures | from £6.00 |
| Drinks On You | from £10.00 per person |
| Charity Pins | from £1.50 per pin |

Your Wedding Menu



| Evening | Price (per person) |
|--|--------------------|
| Who's That Chick | from £19.50 |
| Let's Get Piggy With It | from £18.75 |
| Get Your Greek On | from £20.00 |
| Everybody Was Katsu Fighting | from £19.00 |
| Don't Go Baking My Heart | from £18.00 |
| Fry Me To The Moon | from £17.50 |
| Fairytale Of Tyn Dwr | from £19.50 |
| December weddings only. | |
| Add Fries | from £2.50 |
| Midnight Munchies | |
| Minimum of 30 guests. Served at 12.30am. | |
| Sausage baps | from £9.50 |
| Smoked bacon butties | from £9.50 |
| Pizza flatbread | from £9.50 |

| Wine Packages | |
|---------------|-------------|
| To Drink | from £32.95 |
| To Refresh | from £34.50 |
| To Quaff | from £39.95 |
| To Indulge | from £49.50 |

Important Information

Planning a wedding brings with it little details, and we're here to make each one feel simple. The notes below outline the key points to help everything run beautifully on the day, ensuring the smoothest experience for you and your guests.

The minimum number of adult guests is 60 for weddings taking place Mondays to Thursdays and 80 for weddings on Fridays and Saturdays, with the exception of January, February and November where the minimum is 60 adults on any day.

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.

Your wedding breakfast will take place in the Garden Room, and various table layouts work very well in this space. Your wedding manager will be able to help you decide on the best option for your numbers. We provide 6ft round tables with white table linen and a choice of napkin folds for your place settings. If you would prefer different table options, chairs or table linen, this

can be arranged at an additional charge. We also work with excellent suppliers of bespoke crockery, charger plates and cutlery if you would like something a little different for your wedding day.

To ensure your day runs smoothly, all wine and drinks are supplied by Tyn Dwr Hall and we do not offer corkage. Favours may include small food-based items or 50ml miniatures of spirits, and we simply ask that you keep any dietary needs in mind when choosing these.

All music and dancing must take place in the Ballroom due to licensing conditions.

The Ballroom will be transformed discreetly during the day into your evening reception space, ensuring that your guests remain comfortable throughout.

If you would like to offer your guests a choice of dishes within a course, we can arrange this.

Your Wedding Menu

To keep service running smoothly and to ensure all meals are served together, we ask for no more than two options per course. Offering menu choices requires additional kitchen support, and therefore there is a small charge of £9 per person, per course, which applies to every guest. For example, if you wish to offer a choice of two main courses for 80 guests, the charge would be $80 \times £9 = £720$ in total, and the same calculation would apply should you introduce choices within another course.

There is no charge for choices required due to dietary or allergen needs. A full pre-order will be required four weeks before your wedding day.

We are a nut-free kitchen and cannot serve dishes containing nuts. All dietary requirements and allergies should be provided four weeks before your wedding so that our chefs can prepare with care. For vegan or vegetarian guests, we ask that you choose one menu option to suit both diets so that service remains well-timed for everyone. If you have a guest with a life-threatening allergy, please let us know so we can discuss suitable options.

Children's meals are recommended for ages up to 12–14 and there is no need to cater for under-2s unless you prefer to. Our menus are reviewed and updated each year to reflect seasonal ingredients and to maintain the quality expected at Tyn Dwr Hall.





Tyn Dwr Hall

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