

2025



TYN DWR HALL

Your Wedding Menu

at Tyrn Dwr Hall





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, aioli.

Ploughman's Lunch

Pressed terrine, cheese curd,
pickled onion.

Duck Won-Ton

Hoisin, spring onion, toasted sesame.

Milano Salami

Confit tomato, mozzarella, pesto.

Shepherd's Pic

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

Feta, mint and pea.

GARDEN

Please select ONE vegan option.

Polenta Chip

Charred red pepper coulis.

Crostini

Salted Shallot, confit tomato, basil.

Tofu Lollipops

Roasted tofu, sundried tomato pesto.

Bhaji

Samphire, harissa.

Starters

Please select ONE option.

Cream of White Onion Soup

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

Chicken Liver Parfait

Spiced apple chutney, onion seed toast.

Kedgeree

Smoked haddock, crispy hen's eggs, coriander oil.

Caerphilly Crumble Tart

Caerphilly, pumpkin seed crumble, pickled beetroot salad (v).

Roasted Tomato Soup

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

Asparagus

Parma ham, poached hen's egg, hollandaise sauce.

Pant Ys Gawn Goats Cheese

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

Game Scotch Egg

Wholegrain mustard and celeriac remoulade, homemade brown sauce.

Homemade Fishcake

Crushed garden peas, warm tartare sauce.

Crispy Duck Leg

Carrot, cucumber and radish salad, Korean BBQ dressing.

Butternut Squash Soup

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

Seared Scallops

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

Your Wedding Menu



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Your Wedding Menu

Starters

Continued.

CHARCUTERIE

(£7 supplement) Create your own Charcuterie plate for your guests to enjoy.

Meat

Choose two:

Trealy farm fennel salami
Serano 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



Mains

Please select ONE option.

Slow Braised Beef Brisket

Fondant potato, honey roasted root 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.

Seared Seabass

Crushed lemon and thyme potato cake, charred tender stem broccoli, roasted cherry tomatoes, parsley velouté.

Duck Breast

Welsh honey glazed duck breast, pulled duck leg, potato rösti, roasted rainbow beetroot, baby carrots, cherry puree, jus.

Butter Roasted Chicken

Smoked creamed potatoes, wild mushroom, asparagus, shallot and spinach puree, jus.

Braised Ox Cheek Cawl

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

Your Wedding Menu

Chicken Ceaser 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 risotto.

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 £3 supplement)*.

Welsh Lamb Rump

Pulled lamb layered potato, smashed minted peas, buttered young vegetables, mint jelly, rosemary jus *(£12 supplement)*.

Your Wedding Menu

Desserts

Please select ONE option.

Tyn Dwr Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (v).

Passionfruit Delice

Mango gel, baked tuile.

Merlyn Crème Brûlée

Warm Welsh cakes (v).

Raspberry Cheesecake

Raspberry gel, Chantilly cream, raspberry sorbet (v).

Strawberries

Whipped vanilla brûlée, brandy snap, macerated strawberries (v).

Lemon Mousse

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

Dark Chocolate Parfait

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

Bara Brith Bread and Butter Pudding

Apricot glaze, vanilla custard (v).

White chocolate and Raspberry Blondie

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

Traditional Trifle

Sherry sponge, red berries, set vanilla custard, flaked chocolate (v).

Baked Alaska

Genoise, semifreddo, raspberry sorbet, Italian meringue, compressed raspberries (v. £6 supplement).

Welsh Cheeseboard

Snowdonia Black Bomber, Pant-Ys-Gawn, Perl Las, Green Thunder, fig chutney, grapes, quince jelly, assorted crackers (v. £6 supplement).









TYN DWR HALL

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).

Caerphilly Crumble Tart

Caerphilly, leek, pickled beetroot, crumble topping (v).

Roasted Tomato Soup

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

Cauliflower

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

Whipped Ricotta

Pickled beetroot, lemon dressed leaves, rosemary focaccia (v).

MAINS

Please select ONE option.

Mushroom, Goats Cheese and Spinach Wellington

Rosemary and garlic roasted potatoes, crushed root vegetables, glazed roasted carrot, buttered seasonal greens, red wine gravy (v. vg option).

Gnocchi

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

Roasted Butternut, Per Las and Sage Risotto

Roasted butternut, carrot and cumin puree, parmesan and sage pangrattoto, toasted pumpkin seeds, charred wine tomatoes (v).

Curried Coconut Stew

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

DESSERTS

Please select ONE option.

Dark Chocolate Parfait

Cocoa nib tuille, white chocolate cream, salted caramel sauce and vanilla ice cream (vg).

Tyn Dwr Sticky Toffee Pudding

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

Coconut Rice Pudding

Poached mango, toasted coconut crumble.

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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

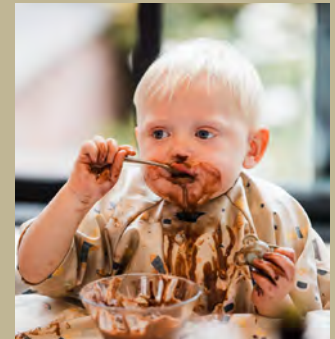
Please select *ONE* option.

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, whipped cream (v)
'Old School' rainbow cake and custard (V)



Christmas

Available for all December weddings.

Your Christmas Wedding Menu

CANAPÉS

Devils on Horseback

Dates, smoked bacon.

Brie Filo Parcels

Brie, port jelly, filo pastry (v).

STARTERS

Roasted Parsnip Soup

Cumin crème fraîche and parsnip crisps (v).

Smoked Salmon Terrine

Cucumber and dill relish, rye crisp bread.

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, Goats 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 liquor, vanilla custard, Chantilly cream (v).

Your Christmas 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



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 take 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 demandingly moreish.

Green Thunder

A mature cheddar with garlic and garden herbs from Snowdonia.

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, fries served in a soft wrap.

Everybody Was Katsu Fighting

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

Return Of The Mac

Classic mac - everyone's favourite.

Please choose on extra:

Chilli Mac - Ground beef chilli con carne, jalapeno peppers, sour cream and crushed tortillas.

Garlic Mushroom Mac - Wild button mushrooms, garlic and herb butter and crispy shallots.

BBQ Pork Mac - Slow cooked pork, smoky BBQ sauce, ranch dressing and sweetcorn.

Lobster Mac - Chopped lobster and spinach, shellfish reduction, toasted herb crumb (£3.50 supplement).

Your Wedding Menu

Evening Food

Continued. Please select ONE option.

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, spiced buttermilk chicken nuggets, deep fried scampi.

Please choose one:

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

Please choose one:

Katsu sauce, super cheesy 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.

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 Glass of Aperol Spritz or Mulled Wine

Depending on the season.

Santiago 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

Elderbubble Cocktail

St. Germain, topped with Prosecco and finished with a sprig of fresh mint.

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

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.

1/2 bottle of White or Red.

A Glass of Champagne



Pricing

The prices in this menu reflect our 2025 offerings. For weddings beyond 2025, 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

Wedding Breakfast

Includes canapes, a three course Wedding Breakfast plus coffees to finish.

Vegetarian Menu

Options on page 10

Children's Menu

Options on page 11

Alternative Children's Menu

A smaller version of the main breakfast

Supplier Meals

2 Courses

Daytime Extras

Sorbet

Extra canapes supplement

Extra jug of gravy per table

Cake of Cheese

Serves 80 guests

Price per person

From £77.50

From £77.50

From £22.50

From £39.00

From £37.00

From £7.50

From £2.75

From £7.50

From £550.00

Your Wedding Menu



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Evening

Who's That Chick
Let's Get Piggy With It
Get Your Greek On
Everybody Was Katsu Fighting
Return Of The Mac
Fry Me To The Moon
Fairytale Of Tyn Dwr

December Weddings Only

Price per person

From £18.75
From £17.25
From £19.00
From £18.00
From £17.75
From £16.50
From £18.50

Add Fries

From £2.50

Midnight Munchies

Minimum of 30 guests, served at 12.30am

Sausage baps
Smoked bacon butties
Pizza flatbread

From £9.50
From £9.50
From £9.50

Wine Packages

To Drink

From £31.50

To Refresh

From £33.95

To Quaff

From £37.75

To Indulge

From £47.00

Your Wedding Menu



Important Information

The minimum number of guests is 60 adults for any weddings taking place in January, February or November. For weddings taking place March - October, or December, Mondays – Thursdays have a minimum number of 60 adults 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 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 licensing 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 the main course, there will be a charge of 80 x £16 pp.

Important Information

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 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 options available.

We are a nut free venue and therefore we are unable to serve nuts in any dishes, please ensure any items you bring in, favours or cake do not contain nuts.

All dietaries and allergen information must be given two weeks prior to your wedding date.

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.

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 spirit for wedding favours.

Please note our menus are reviewed and updated each year.



Tyn Dwr Hall

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