

# Wedding Menu

\*Please let us know your choices along with any dietary requirements with your RSVP\*

## Starters

Leek, Potato & Spinach Soup, Croutons & Chives **(V, VE, Gluten free option available)**

or

Croquette of Confit Lamb, Mint Pea Puree, Pea Shoots, Pickled Carrot **(GF, Dairy free option available)**

Served with Freshly Baked Breads

## Main Course

Sirloin of Welsh Beef, Yorkshire Pudding and Roast Gravy **(Gluten and Dairy Free options available)**

or

Thyme Roasted Chicken, Sage & Onion Stuffing and Roast Gravy **(DF, Gluten free option available)**

or

Roast Vegetable & Apricot Nut Roast, Onion Gravy **(V, VE, GF)**

All served with Roast Potatoes, Seasonal Roots and Greens

## Dessert

Original Gower Cottage Brownie & Joes Vanilla Ice Cream **(V, GF - Dairy free alternative ice cream available upon request)**

or

Classic Lemon Tart, Served with Raspberry Sorbet & Seasonal Fruits **(V, GF)**

Served with freshly brewed Gower Coffee and Mints

## Children's menu (Under 12 years old)

A mini adult main/dessert (choose a roast and a dessert from the options above!)