

THE
Wolfscastle
COUNTRY HOTEL & SPA

Wedding Packages & Prices

Canapés

Spanish Chorizo & Potato Skewers
Mini Toad-In-The-Hole With Red Wine Gravy
Mini Crostini With Smoked Salmon Pâté
Meatballs With Spicy Tomato Sauce
Panini Crostini Topped With Concassed Tomato & Mozzarella
Chicken Tikka Bites
Welsh Rarebit Croquettes
Tempura Battered King Prawns
Chicken, Pancetta & Pesto Skewers
Mini Goat's Cheese Tartlets, Roasted Garlic Topped & Semi-Dried Tomato
Pressed Ham Terrine On Brioche Croute With Piccalilli
Mini Warmed Choux Bun With Perl Las & Apple Cream Stuffing
Soy, Chilli & Sesame Seed Chicken Kebabs
Mushroom Tartlets With Béarnaise Sauce
Chicken Liver & Bacon On Sticks
Cap Mushroom Filled With A Chestnut & Mushroom Pâté On Baked Bread
Tandoori Chicken & Pineapple On Sticks
Mini Lamb Kofta Kebabs With Honey & Coriander
Mini Salmon Fish Cakes With Tartar Sauce
Smoked Salmon Terrine On Crostini



Starters

Soups

Beetroot & Butterbean, Sour Cream Swirl
Cream of Leek & Potato, Rarebit Crouton
Pear & Watercress, Stilton Croutons
Roasted Red Pepper & Tomato, Garlic Croutons
Creamy Courgette & Perl Las
Smoked Haddock Chowder

Fish

Prawn Timbale, Salmon & Avocado Mousse
Scallop & Crab Terrine, Lemon & Watercress
Smoked Haddock Fishcakes, Dressed Leaves
Salmon Fishcakes, Dress Leaves
Seafood Quiche, Dressed Leaves & Hollandaise Sauce

Meat

Crispy Duck Confit, Balsamic & Honey Dress Leaves
Honey Glazed Pork Belly, Sesame Stir Fry
Wolfscastle Country Pork Terrine, Spiced Apple Compote Toast
Chicken Caesar Salad, Smoked Bacon & Parmesan Croutons
Chicken Liver Parfait, Spiced Apple Chutney & Crostini (+ £1)
Smoked Duck with a Spicy Dressing & Oriental Salad (+ £2)

Vegetarian

Wolfscastle Seasonal Vegetable Terrine
Goats Cheese & Beetroot Terrine
Spinach & Ricotta Gnocchi
Creamy Garlic Mushrooms on Brioche
Cennin & Caerphilly Cheese Quichev



Main Course

Meat

Chicken En-Croute, Mushroom & Tarragon Sauce

Slow Roast Welsh Lamb, Redcurrant, Mint Sauce

Confit Duck Leg, Colcannon Mash, Redcurrant & Rosemary Sauce

Celtic Chicken With A Honey, Mustard And Welsh Cheese Sauce

Confit Pork Belly, Spiced Apple & Pear Compote, Cider Sauce

Roast Loin Of Welsh Pork, Apple Tart Tatin

Chicken Stuffed With Spinach & Ricotta- Madeira Cream Sauce

Slow Cooked Brisket Of Beef, Yorkshire Pudding, Red Wine Gravy

Roast Sirloin Of Welsh Beef, Caramelised Shallot Tatin, Yorkshire Pudding, Red Wine Jus (+ £4)

Beef Wellington, Caramelised Shallots, Red Wine And Rosemary Jus (+ £6)

Braised Rump Steaklevts In A Bourguignonne Sauce (+ £3)

Pan Fried Duck Breast, Plum Sauce (+ £3)

All served with pommes dauphinoise, mash and mixed seasonal vegetables



Main Course

Fish

Roast Cod, Creamy Curry Sauce

Herb Crusted Cod, Roast Cherry Tomato & Basil Hollandaise

Roast Fillet Of Salmon, Pine Nut & Herb Crust, Watercress Sauce

Butter Roasted Halibut, King Prawn & Chorizo Paella (+ £3)

Poached Monkfish Tail, Red Pepper & Lemon Risotto (+ £3)

Vegetarian

Aubergine Parmigiana, Mozzarella, Tomato, Basil & Parmesan

Roasted Butternut Squash, Feta, Pesto, & Pomegranate

Spicy Mixed Bean & Spinach Casserole

Filo Basket With Saffron Poached Vegetables & Cream Cheese
Sauce

Cauliflower & Cheddar Pithivier

Greek Spanakopita Pie



Main Course

Lemon & Lime Cheesecake, Red Berry Coulis, Chantilly Cream
Raspberry & White Chocolate Cheesecake
Baileys Cheesecake, Chocolate Sauce, Ginger Biscotti
Strawberry Cheesecake, Fresh Strawberries, Chantilly Cream
Vanilla & Blackberry Cheesecake, Blackberry Gel & Apple Sorbet
Chocolate & Orange Cheesecake, Orange Sorbet
Black Cherry Frangipane Tart, Cherry Sorbet, Crème Anglaise
Pear & Caramel Frangipane Tart, Cherry Sorbet, Crème Anglaise
Strawberry & White Chocolate Meringue Roulade, Raspberry Coulis
Strawberry Eton Mess
Triple Chocolate Brownie, Vanilla Ice-Cream
Chocolate Truffle Cake, Tonka Bean Cream
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice-Cream
Sticky Toffee Tiramisu
Vanilla & Honey Panacotta, Flaked Almond Praline, Fruit Compote
Prosecco Jelly Infused With Fruit, Cucumber Sorbet
Selection Of Homemade Ice-Creams
Selection Of Homemade Sorbet

Supplement for trio (+ £1.50)



Evening Buffet

Slow Cooked Welsh Pork
Homemade Apple Sauce
Homemade Sage & Onion Stuffing
Soft White Baps
Chicken Tandoori Joints
Mixed Greek Style Salad, Olives, Tomato, Feta & Onions
Minted New Potatoes
Homemade Vegetarian Quiche
Homemade Grated Cabbage And Carrot "Coleslaw"
Caesar Salad & Homemade Dressing
Garlic Butter French Sticks
A Selection Of Relishes
Warm Rice With Peas, Peppers & Cashew Nuts

Further Options Available.

All Dietary Requirements Catered For.



Afternoon Tea

Selection Of Open Sandwiches With Various Toppings
Pork Bon Bons
Salmon Scotch Eggs & Hollandaise
Chicken Liver Parfait Crostini
Arancini Balls
Homemade Scones With Clotted Cream & Strawberry Preserve
Lemon Curd & Raspberry Tartlet
Almond Macaron
Victoria Sponge With Buttercream & Preserve
Chocolate Verrine
Lemon Meringue Tartlet
Vanilla Panna Cotta
Triple Chocolate Brownies
Dark Chocolate Gateaux
Espresso Infused Profiteroles / Eclairs
Pistachio & Chocolate Opera Cake
Mini Rum Babas
Mini Cheesecake
Baileys Truffles
Mini Cupcakes
Chocolate & Banana Samosas
Tea / Coffee & Homemade Fudge

(All Dietary requirements catered for)



Drinks Menu

Red Wine

LES SAISONS DE LA VIGNE, ROUGE - FRANCE 2017
Vibrant blend of Grenache and Syrah, layers of raspberry and dark spiced cherry fruits.

QUARA ESTATE, MALBEC, SALTA - ARGENTINA 2019
A succulent and juicy estate bottled Malbec, layers of blueberry and blackberry fruits, medium bodied.

Prosecco & Champagne

RIONDO, PROSECCO SPUMANTE - ITALY
Lovely fruity bubbles to start with hints of apple and peach and a fresh soft sparkly palate.

GEORGES LACOMBE, BRUT N.V - FRANCE
Delightful and classical style Champagne, a crisp palate, lovely biscuity aromas with a good balance and fine sparklev

White Wine

VIGNES D'OC, CHARDONNAY LANGUEDOC - FRANCE 2018
A delicious Chardonnay from Southern France, generous and rich pineapple fruits with a creamy rounded texture.

COAST TO COAST, SAUVIGNON BLANC MARLBOROUGH - NEW ZEALAND 2018
Classic kiwi fruit and gooseberry aromas, long zingy lemon and lime finish with green pepper undertones, a pure Marlborough Sauvignon.

Rose Wine

LES SAISONS DE LA VIGNE, ROSÉ - FRANCE 2018
Fresh strawberry aromas that leap out of the glass, on the palate it's summer all over again.

(More extensive wine list available)



Cocktail Menu

Pembrokeshire Bramble

Local Gin, Crème de Cassis, Sugar Syrup, Lemon Juice
& Mixed Berries

White Peach Bellini

White Peach Puree & Prosecco

Passionfruit Martini

Vanilla Vodka, Passoa, Passion Fruit Puree, Sugar
Syrup & Lime Juice

Fragola

Strawberries, Sugar Syrup, Fraise & Prosecco

Cosmopolitan

Citrus Vodka, Cointreau, Cranberry Juice, Lime Juice
& Sugar Syrup

Tom Collins

Gin, Lemon Juice, Sugar Syrup & Soda

Espresso Martini

Vodka, Kahlua, Vanilla Sugar Syrup
& Double Espresso.

Red Snapper

Gin, Tomato Juice, Worchester Sauce & Tabasco



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Hospitality
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W I N N E R

Romantic Hotel of the Year