

2013

## *The Caldey Package*

*£42.50 per person*

*Canapes on arrival £2.95 extra ( 3 items per person)  
Caldey Package includes;*

- *Sparkling Wine or Bucks Fizz on arrival*
- *Three course Wedding Breakfast*
- *A Glass of House Wine with the Wedding Breakfast*
- *A Glass of Sparkling Wine for the Toast or Soft Drink as an alternative*
- *Floral Table Decorations*
- *Table Linen, including seat covers & bows (To Brides Choice)*
- *Menu Covers, Place Cards & Table Plan*
- *Use of Cake Stand and Knife*
- *Complimentary Sea View Deluxe Room and Breakfast for Bride & Groom on their wedding night*

***Giltar Hotel, The Esplanade, Tenby***

***Pembrokeshire. SA70 7DU***

***01834 842507 - Fax 01834 845480***

***Email enquiries@giltar-hotel.co.uk***

***We ask you choose two starters, two main courses and two desserts within your menu selector***

# *Paldey Wedding Breakfast*

## *Soups & Starters*

*Homemade Leek & Potato Soup with Croutons*

*Homemade Asparagus Soup with a Twirl of Cream*

*Homemade Butternut Squash & Sweet Potato Soup*

*Homemade Smoked Bacon & Cauliflower Soup with Bacon Snippets*

*Melon Pearls Soaked in Malibu & Topped with Fresh Coconut & Soft Fruit*

*Smoked Salmon & Prawn Parcels with a Dill Mayo & Mixed Leaves*

*Warmed Goats Cheese Sat on Bruschetta & Topped  
with a Cherry Tomato & Red Onion Chutney*



## *Fish Course*

*Fillet of Plaice Stuffed with Spinach & Finished with a  
White Wine & Prawn Sauce*

*Salmon Topped with Leek Rarebit Topping  
(Leeks, Beer, Cheese, Mustard & Finished under the Grill  
with a Tomato & Mixed Leaf Salad)*

*Lemon Sorbet with a Hint of Mint*

## *Main Course*

*Roast Sirloin of Beef with a Yorkshire Pudding & a  
Rich Red Wine & Shallot Gravy*

*Pork Loin with an Apricot & Thyme Stuffing Finished with a Cider Jus*

*Slow Braised Lamb Shank in a Rich Redcurrant & Rosemary Sauce*

*Stuffed Chicken Breast with leeks & Brie Wrapped in Smoked Bacon  
& Finished with a White Wine Sauce*



## *Vegetarian Option*

*Rich Mushroom Stroganoff Sat on a Bed of Wild Rice*

*Brie & Broccoli Pithivier  
(Traditional Round Pastry Filled with Creamy Brie, Broccoli & Onion Sauce)*

*All Served with Fresh Seasonal Vegetables,  
New Potatoes & Roast Potatoes*



## *Sweets*

*Raspberry Pavlova (Raspberries & Fresh Cream Sat on Crisp Pavlova)*

*Lemon & Ginger Cheesecake with Cream*

*Crème Brûlée with a Crisp Top & Garnished with Raspberries*

*Orange & Chocolate Pot with Shortcrust Biscuit*

*Apple & Sultana Strudel Served with Custard*

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*Tea or Coffee & a Chocolate*