



STRAWBERRY SHORTCAKE AT PICTON HOUSE

STRAWBERRYSHORTCAKE

PICTON HOUSE

Below are our packages available for small weddings at Picton House.

SAGE

This package includes-

- 3 Course Wedding Breakfast
 - Evening Food
 - Team of waiting staff and chefs
 - All Prices are inclusive of VAT
- | | |
|-----------------|--------|
| Up to 20 guests | £2,900 |
| Up to 30 guests | £4,200 |
| Up to 45 guests | £5,850 |

NUTMEG

This package includes-

- Selection of 3 Canapés
 - 3 course Wedding Breakfast
 - Evening Food
 - Team of waiting staff and chefs
 - All Prices are inclusive of VAT
- | | |
|-----------------|--------|
| Up to 20 guests | £3,200 |
| Up to 30 guests | £4,650 |
| Up to 45 guests | £6,300 |

ROSEMARY

This package includes-

- Selection of 5 Canapés
 - 3 course Wedding Breakfast
 - Evening Food
 - Team of waiting staff and chefs
 - All Prices are inclusive of VAT
- | | |
|-----------------|--------|
| Up to 20 guests | £3,300 |
| Up to 30 guests | £4,800 |
| Up to 45 guests | £6,525 |



STRAWBERRY SHORTCAKE

ROSEMARY

*Add an
extra option
for £1.50
per course*

CANAPÉS

Choose 5 from the canapés list,
include at least 2 vegetarian option

Choose 1 option per course

STARTERS

Chorizo Arancini, Creamed Corn, Red Onion Pickles
Grilled Peach & Prosciutto Bruschetta, Buffalo Mozzarella, Mint & Pistachio Pesto
Perl Las & Venison Fritters, Quince Puree, Walnut & Pomegranate Salad
Pork & Pistachio Farmhouse Terrine, Damson Jelly, Petit Salad, Freshly Baked Sour Dough
*Treacle Smoked Duck Breast Salad, Parmesan, Fig, Hazelnuts & Bonito
Crunchy Bass Tacos, Avocado, Fresh Coriander, Lime, Pink Pickled Onions, Jalapeños
Beetroot & Gin Cured Salmon Gravlax, Summer Pickles, Treacle Soda Bread
*Potted St Davids Crab, Watercress & Radish Salad, Summer Pickles, Freshly Baked Soda Bread
Baby Gem Salad, Hafod Organic Cheddar Dressing, Cardamom & Pistachio Granola (*Veggie*)
Curried Chickpeas, Toast, Spinach, Portobello Mushrooms (*Vegan*)

MAINS

Roast Pork Belly, Crushed Butternut Squash, Apple, Pickled Walnut & jalapeño Salsa
Marinated Pembrokeshire Chicken, Roast Garlic & Tarragon Brioche Pudding, Chicken Jus
Barolo Braised Shank of Welsh Lamb, Butternut & Swiss Cheese Mash, Roast Root Veg, Cavolo Nero
*Whole Welsh Sirloin Marinated in Treacle & Ale, Marmite Butter, Potatoes & Thyme Terrine, Sprouting
Broccoli Pan-Fried Sea Bass with Mussel & Saffron, Mash, Coastal Greens
Marinated Welsh Beef, Sticky Rosemary, Garlic, Chili Glaze, Purple Heritage Potatoes, Roasted Broccoli
Salmon En Croute, Sorrel Hollandaise, Summer Greens, Pembrokeshire New Potatoes
Spiced Roast Cauliflower Steak, Beetroot Houmous, Pickled Walnut, Apple & Jalapeno Salsa (*Vegan*)
Roast Butternut, Orange & Sage Gallate, Harrissa Fromage Blanc (*Veggie*)
Warm Taleggio Potato Cake, Rainbow Chard & Homemade Pesto (*Veggie*)

PUDDING

Citrus Sundae, Caramelized Rice Puffs, Lime Sorbet, Lemon Custard, Candied Kumquats
Valrhona Chocolate Mousse, Chantilly Cream, Honey Comb, Salty Caramel
Strawberry Shortcake, Tarragon Cream, Clotted Ice-Cream
Goats Curd Crème Brûlée, Poached Rhubarb, Ginger Shortbread
Dulce de Leche Profiteroles, Chocolate Sauce, Pecan Praline
Chocolate & Liquorice Delice, Pink Grapefruit, Chili Brittle

EVENING

Choose an option from the evening food list



* £3 per person Supplement

STRAWBERRY SHORTCAKE

NUTMEG

*Add an
extra option
for £1.50
per course*

CANAPÉS

Choose 3 from the canapés list,
include at least 1 vegetarian option

Choose 1 option per course

STARTERS

Buffalo Mozzarella, Prosciutto & Sun-blushed Tomato Bruschetta, Homemade Pesto, Wild Rocket
Crunchy Pressed Breast of Lamb, Mint Salad, Labneh, Feta, Pomegranate
Capestone Farm Chicken Liver Parfait, Spiced Apple Chutney, Petit Salad, Sour Dough
Tenby Smoked Salmon, Citrus, Dill & Labneh, Our Treacle Soda Bread, Salty Welsh Butter
Carmarthenshire Bay Fishcake, Spicy Anchovy Mayo, Water Cress, Cucumber Pickles
Butternut Squash Salad, Gingered Tomatoes, Lime Yoghurt, Spiced Cashews (*Veggie*)
Marinated Rainbow Beets, Watercress, Tarragon, Candied Walnuts, Tofu Labneh (*Vegan*)
Curried Chickpeas, Toast, Spinach, Portobello Mushrooms (*Vegan*)

MAINS

Roast Pembrokeshire Chicken, Celeriac Mash, Braised Leeks, Bread Pudding, Chicken Gravy
Mojo Marinated Beef, Romesco, Sauté New Potatoes, Crispy Bacon, Green Beans & Crème Fraîche
Spiced Honey Roast Pork Belly, Bacon & Onion Potatoes, Braised Cavolo Nero, Salsa Verdi
Roast Salmon, Cockle & Cumin Couscous, Grilled Courgette, Warm Tomato Vinaigrette
Oregano & Garlic Chicken, Cumin Potatoes, Chipotle Aioli, Seasonal Greens
Roast Welsh Beef, Yorkshire Pudding, Horseradish, Mash, Maple Roast Veg, Beans & Red Wine Jus
*Roast Leg of Preseli Lamb, Rosemary & Garlic, Salsa Verde, Greens, New Potatoes, Parsley & Mint
Harissa Baked Aubergine with Puy Lentils & Herb Salad, Miso Dressing (*Vegan*)
Stuffed Courgettes, Miso Sweetcorn Puree, Charred Mange Tout (*Vegan*)

PUDDING

Ultimate Chocolate Brownie, Red Wine Poached Cherries, Cardamom Cream
New York White Chocolate Cheesecake, Raspberries, Raspberry Sorbet, Tarragon Syrup
Almond Tart, Strawberries, Borolito Syrup, Crème Fraîche
Raspberry & Passion Fruit Pavlova, Crème Anglaise, Pistachios, Clotted Ice-Cream
Sticky Toffee Pudding, Sticky Toffee Sauce, Vanilla Ice-Cream
Apple & Blackberry Crumble Tart, Home Made Custard

EVENING

Choose an option from the evening food list



*£3 per person supplement

STRAWBERRY SHORTCAKE

SAGE

Choose 1 option per course

STARTERS

Chicken Liver Parfait, Plum Pickle, Watercress Salad, Sour Dough

Cesar Salad, Bacon, Egg, Parmesan, Croutons

Buffalo Mozzarella Bruchetta, Charred Leeks, Peas, Mint & Lemon Dressing *(Changes seasonally)*

Tomato & Roast Red Pepper Soup, Welsh Rarebit Toast, Cumin Oil (Veggie)

MAINS

Ale Glazed Shin of Welsh Beef, Horseradish Crumbs, Creamy Mash, Hipsy Cabbage

Roast Chicken, Confit of Garlic, Wild Mushrooms, Tarragon & Crème Fraîche

Maple Brined Pork Loin, Cavolo Nero, Apricot Chutney, Mustard Mash, Sage Jus

(V) Stuffed Courgettes with Miso Sweetcorn Puree, Charred Mangetout

PUDDING

Chocolate & Hazelnut Mousse, Chocolate Shavings & Praline

Poached Strawberries, Vanilla Cheesecake, Strawberry, Rhubarb & Rose

Lemon Pudding, Fresh Raspberries, Shortbread Crunch

(All dietary requirements will be catered for)



STRAWBERRY SHORTCAKE

CANAPÉS

MEAT

Asian Beef Brisket Croquettes, Kimchi Aioli

Sticky Miso Pork Belly, Chives

Achari Chicken, Mini Chapati, Coriander Yogurt

Mini Bangers & Mash, English Mustard

Chorizo & Sweet Potato Croquettes, Saffron Mayo

Asparagus Wrapped in Carmarthen Ham, Brown Butter Hollandaise

Persian Lamb Kofta, Yoghurt Flat Bread, Pomegranate

FISH

Smoked Salmon Tostada, Jalapeno, Wasabi Tobiko, Truffle Ponzu

Crunchy Parmesan Cockles, Bacon & Laver Bread Dip

Tea Smoked Trout, Ricotta & Pea Blinis, Crème Fraîche, Keta Caviar

Crispy Squid with Coriander & Ginger, Pepper Marinade

Sesame Tempura Shrimp, Beetroot, Lemongrass & Sweet Chilli

VEGETARIAN

Welsh Rarebit, Red Onion Marmalade, Mini Toast

Mini Mango & Gorwydd Salad, Crystallized Ginger, Elderflower Dressing

Moroccan Root Veg Fritters, Date & Tamarind Chutney

Blue Cheese & Peanut Wontons, Sweet Soy & Cardamom Sauce

Burnt Aubergine, Pomegranate, Bruschetta, Toasted Walnuts

Mini Hafod Organic Cheddar, Thyme and Onion Muffins

Steaming Asparagus, Halen Môn, Brown Butter Hollandaise



STRAWBERRY SHORTCAKE

EVENING MENU

HOT SANDWICHES / STREETFOOD

(PASS ROUND)

THE CUBAN SANDWICH

Mojo Marinated Roast Pork Belly, Hand Carved Ham, Swiss Cheese, Red Onion Pickles, Chipotle Aioli

RUBEN SALT BEEF

Hot New York Style Salt Beef Sandwich, Russian Dressing, Sauerkraut, Swiss Cheese

BUFFALO CHICKEN BURGER

Spicy Buffalo Chicken Burger, Blue Cheese Dressing, Red Onion Pickles, Watercress & Beef Tomato

ROAST PORK BAP

Sage & Garlic Roast Pork, Apple Sauce, Red Cabbage Slaw, Stuffing, Crackling

PO' BOY

Battered Shrimp, Siracha Mayo, Crunchy Cabbage, Beef Tomatoes, Pickles, Soft Bap

KOREAN CHICKEN BURGER

Korean Fried Chicken, Pickles, Kimchi Mayo, Sesame, Sourdough Bun

THE RAREBIT BURGER

Beef Burgers topped with Welsh Rarebit, Red Onion Pickles, Burger Sauce, Beef Tomato

ASIAN PULLED PORK BAP

Pulled Soy braised Pork Shoulder, Red Cabbage, Sesame & Coriander Slaw, Asian BBQ Sauce

BACON BUTTIES

Bacon, Tomato Ketchup

BÁNH MÌ

Roast Pork Belly, Chicken Liver Parfait, Mayonnaise, Carrot & Cucumber Pickle, Fresh Coriander, Mint & Dill, Baguette

OX CHEEK BURRITOS

Braised Ox Cheek, Black Bean, Rice, Vintage Cheddar, Guacamole, Salsa & Sour Cream

GREEK CHICKEN GYROS

Oregano, Garlic & Lemon Marinated Chicken, Feta, Pickled Red Onion, Tzatziki, Olives, Salad, Flatbread



STRAWBERRY SHORTCAKE

EVENING MENU

HOT SANDWICHES / STREETFOOD

(PASS ROUND)

FISH & CHIP CONE

Battered Fish, Chips, Homemade Tartar Sauce, Mushy Peas

(V) MORROCCAN SPICED BURGER*

Chickpea Burger, Tomato Chutney, Beetroot Houmous, Salad & Red Cabbage Slaw

(V) THE VEGGIE*

Spinach & Lentil Burger, Halloumi, Romesco Sauce, Charred Baby Gem

TOASTIES

-Welsh Rarebit & Leek (V)
-Bacon & Welsh Rarebit
-Portobello Mushroom & Fontina Cheese

THE CURRY

Creamy Chicken & Fig Curry, Basmati Rice, Coriander, Red Onion, Nann

**Can be adapted to suit a Vegan diet*

GRAZING TABLES / CHEESE BOARD

The perfect table for your pickers and grazers.

GRAZING BOARD

Selection of Pastries, Cheese, Salamis & Hams, Chutneys, Antipasti, Breads, Crackers, Fruits & Nuts

WEST WALES CHEESE

Selection of Welsh Cheeses

Homemade Chutney, Oatcakes & Cheese Biscuits, Crackers & Fresh Bread, Figs & Grapes



STRAWBERRY SHORTCAKE

PIZZA MENU

PICK 3, INCLUDE 1 VEGETARIAN

PEPPERONI

Pepperoni, Basil, Mozzarella,
Grand Padano

HAM & MUSHROOM

Portobello Mushrooms, Serrano Ham
Basil, Mozzarella, Grand Padano

THE PRESELI

Slow Cooked Preseli Lamb, Gorwydd
(Caerphilli), Mint Pesto, Caramelised
Onions, Pine Nuts

NAPOLI

White Anchovies, Grand Padano,
Mozzarella, Capers, Basil

FIRE BALL

Meatball, Jalapeños, Oregano,
Mozzarella, Grand Padano

POLLO

Chicken, 'Nduja, Olives, Artichokes,
Mozzarella, Grand Padano

(V) MARGHERITA*

Fresh basil, Gran Moravia, Mozzarella &
E.V. Olive Oil

(V) PORTOBELLO*

Portobello Mushrooms, Basil, Garlic,
Gran Moravia, Fontina Cheese

(V) PERL LAS & BUTTERNUT*

Perl Las Blue Cheese, Gran Moravia, Butternut
Squash, Rocket, Pickled Red Onions

(V) QUATTRO FORMAGGI

Basil, Gran Moravia, Mozzarella, Dolcelatte,
Ricotta, Rocket

**Can be adapted to suit a Vegan diet*

