



St Tewdrics  
HOUSE



*Wedding Brochure*

**2021/22**

# OUR CATERERS

We have carefully chosen our own in-house caterers, Cleverchefs at St Tewdrics, who are a premium multi award winning caterer. We have worked closely with the team at Cleverchefs for a few years now and, between us, we ensure that each part of your wedding day is taken care of so that you can relax and enjoy every moment! Cleverchefs strive to create beautiful food that tastes amazing by creating dishes that complement flavours and seasonality. All head chefs catering at St Tewdrics House have experience working in Michelin award winning restaurants and offer a level of detail that is second to none. Food is an important part of the day so let Cleverchefs take care of all the details and prepare to be amazed! Cleverchefs say "We want that breathtaking initial reaction from guests, we want to make them smile with food joy"

Working with local suppliers from around the Chepstow and South Wales area, Cleverchefs have devised a menu specifically for St Tewdrics House that offers traditional flavours with contemporary presentation. The menu will give you an idea of the exciting dishes that Cleverchefs can provide for your wedding, however, Cleverchefs are more than happy to tailor any of their menu to suit your needs and can even incorporate your favourite food!



# LOCAL PRODUCE

Local and seasonal produce are paramount for us here at St Tewdrics, that's why Cleverchefs aim to source their produce solely within a 50 mile radius or within the Principality.

## **Our Honey**

Pentwyn Farm honey have 200 hives situated around the Monmouthshire countryside and managed by local bee keeper Darren Lloyd. Their native Welsh bees scour the local South Wales countryside searching for wild flowers such as blackberry, clover, and rosebay willow herb, and are frequently seen pollinating our herb garden which is used extensively across our dishes .

## **Our Lamb**

Our lamb's graze on the estuary of the salt marshes and coastal pastures that are flooded by the spring tides and doused by the sea. The lambs feed on a rich variety of plants and minerals growing in the salt marshes, which give the meat a superb flavour with gentle hints of the coastal flora and fauna, such as glasswort, sea purslane, samphire and sea lavender.

## **Our Pâté**

Patchwork Pâté was established in 1982 by Margaret Carter, a talented, although untrained, home cook, who found herself divorced with three children to look after. With a start up cost of just £9.00, saved from the housekeeping, she began selling her home made pâtés to pubs in nearby Llangollen. As Margaret attracted more and more customers the business successfully started to expand. Despite the commercial scale today, everything is still hand-made in small batches, without artificial colouring, additives or preservatives, to Margaret's original recipe

## **Our Charcuterie**

Initially inspired by childhood visits to his French Grandmother's farm in Northern France, James, who grew up on a smallholding in Sussex, settled in rural Monmouthshire in 2001 and soon afterwards began experimenting with charcuterie. James and his team have created a range of products which are delicious on their own, but also work to enliven recipes and add true integrity and authenticity to a plethora of dishes. Since opening James has taken such awards as the British Food Producer Of The Year, Telegraph Food Power List 2017 and the Observer Food Monthly award for Best UK Food Producer.

## **Our Chutneys & Preserves**

The Preservation Society use local seasonal ingredients, There really is nothing better and we have some great local produces in the Wye Valley and brilliant network of local "Swap Croppers" sharing their apples, quince and damsons plus.

The Preservation Society have numerous awards such as Wales the True Taste and winning World Marmalade awards.

WE USE

# PENTWYN HONEY

THAT POLLINATE ON FLOWERS AT  
ST. TEWDRICS HOUSE.



**CLEVERCHEFS.**  
PASSIONATE ABOUT PERFECTION

# CANAPES

## **All canapés £3.50 each**

Snowdonia Bomber Welsh cake with wild damson jelly V

Pant-Ys-Gawn Goat cheese cone, beetroot pearls, truffle foam V

Rhydlewis smoked trout bilini, soft quails egg & laverbread aioli

Chicken liver parfait, brioche, apple gel & crispy sage

Patchwork wild boar pâté, cider apple jelly, crispy chicken skin

Salt Marsh lamb bonbon, watercress & wild garlic pesto

Welsh rarebit muffins with bacon jam

Welsh black beef sirloin, leek ash, brioche & horseradish

Seared tuna and avocado purple tostada

Cured ham & Pentwyn Farm honey glazed mini sausage

Tiny Rebel mini cod & chips, pea mayo

Caerphilly cheese & leek quiche V

Patchwork red pesto pâté, crostini & balsamic caviar VG

Sweet corn fritter, tomato & chilli relish

MINI BITES  
**OF**  
**CANAPÉ**  
HEAVEN



# STARTERS

Trealy Farm charcuterie, pickled baby vegetables, sourdough, house olives.	12.30
Poached salmon, broad beans, Wye Valley watercress, puffed quinoa, dill & buttermilk emulsion.	13.80
Patchwork duck rilette, apricot & plum chutney, grilled brioche.	13.80
Pea & Wye Valley watercress soup, rocket oil, brioche croûtons & crème fraîche. (V)	12.30
King oyster mushroom "scallops", apple, fennel & pink grapefruit caviar. (VG)	13.50
Corn Fed chicken croquettes, soft egg, crisp little gem caesar.	13.75
Scallops, spicy carrot paint, nduja sausage, rock samphire.	15.80



# SHARING STARTERS

## ST. TEWDRICS PICNIC BASKET - 15.90 ph

Served in a rustic picnic basket, 2 per table. Fill your basket with the items below

### Savoury

Maximum 3 items

Homemade Gloucester Old Spot pork pies  
Black Pudding scotch quail eggs  
Jerked spiced scotch quail eggs  
Bacon & Caerphilly cheese puffs  
Handmade corned beef pasties  
Lamb kofta skewers  
Coronation chicken crostinis  
Goat cheese & onion tarts  
Patchwork chicken liver pâté  
Patchwork duck pâté  
Ham terrine

### Salads

Maximum 2 items

Crushed pea, mint, chilli & feta salad  
Carrot & spinach Caesar  
Roasted squash & wild herb orzo pasta  
Israeli couscous & roasted vegetables  
Garden salad  
Rocket, cherry tomato & mozzarella

### Breads & Nibbles

Maximum 4 items

Focaccia shards  
Homemade rustic sourdough  
Mini split tin loaves  
Turkish piadina bread  
Homemade smoked hummus  
Marinated Ffetys goat cheese feta  
Gordal olives  
Gastenvelo olives  
Marinated artichokes  
Teifi organic unpasteurised grilled halloumi  
Tzatziki

### Meat

Maximum 1 items

Mixed cured Trealy Farm meats  
Pentwyn Farm honey mustard baked ham  
Pastrami  
Parma ham  
Lebanese chicken skewers  
Smoked salmon

## Mixed Sharing Planks

Steamed fresh water crayfish, Patchwork smoked salmon pâté, remoulade, wild herb potato salad & rye.	14.00
Best of Trealey Farm, Patchwork pâté and Preservation Society, artisan bread.	15.00
"The vegetable garden" Truffle mayo, potted crudite, edible soil, smashed pea & Wye Valley watercress dip	12.00

VIBRANT

# WEDDING FOOD

THAT EXCITES



**CLEVERCHEFS.**  
PASSIONATE ABOUT PERFECTION

# MAINS

## Mains

Rib of Usk Valley Beef, mini beef and Tiny Rebel ale pie, champ potato, carrot textures, marrowbone and caramelised shallot jus. 36.65

Whole rotisserie spit roast chicken, chicken salted fries, proper sage and onion stuffing, parsnip puree, chicken gravy. 33.50  
(Served on a mini rotisserie stand.)

BBQ whole shoulder of pork with chimichurri & smoked sweet potatoes Argentinian salad, corn bread. 33.60

Chantler Tea smoked side of wild salmon with confit Pembrokeshire potatoes, watercress & wild garlic pesto 34.50

BBQ rump of Cotswold lamb, pulled shoulder, shallot and caper bon bon, pea puree, butter basted yukon gold, sticky jus. 38.40

Pentwyn honey glazed duck, crispy panko duck skewer with sour cherry gel, bok choy, giant handmade gnocchi, sage and orange jus. 38.50

Sirloin of Usk Valley beef, marrowbone glazed chips, onion loaf, wedge salad, crispy mushroom, vine tomatoes, creamy pink pepper sauce. 39.50

Curried monkfish, parsley mash, rock samphire, crispy prawn, lemon vibenna cream sauce. 39.50

## Vegetarian & Vegan

Smoked & slow roasted cauliflower with pistachio, pomegranate & tahini & rose-hip yoghurt & giant couscous tabbouleh 28.70

Vegan slow roasted "beef joint" with triple cooked chips, vegan béarnaise sauce 30.20

Crispy hen of the woods mushroom with creamed potatoes & ranch aioli 30.20

Sticky French onion tart with balsamic caviar & buttered Pembrokeshire potatoes 27.20



## WEDDING FEAST

### *Small Dishes*

Small dishes are a great way to enjoy your wedding breakfast, a selection of dishes served to each table for your guests to feast on.

This isn't one course, it's a feast over the 3 courses bringing out a selection like a taster menu.

We have different sections of our little dish menu, we ask that you choose the recommended amounts from each sections.

#### Grazing

*(Recommend Choosing 2 or 3)*

Warm Sourdough served with Welsh salted butter.  
Nocellara olives.  
Smoked hummus wood fired pittas.  
Pig sticks with sticky toffee apple dip.  
Rosemary & parmesan focaccia.  
Spiced nuts with chilli oil.  
Hand smashed Guacamole with beetroot tortillas

#### Meat

*(Recommend Choosing 3 or 4)*

Pulled beef croquettes, horseradish & truffle aioli.  
Spit roasted chicken, chorizo, roast tomato, orzo.  
Sticky pulled pork Bao buns, asian slaw, coriander pesto.  
Moroccan lamb skewers, Rose petal yoghurt.  
Korean fried chicken, sweet chilli sauce.  
Homemade mini pulled chicken & asparagus pies.  
Homemade mini beef & Tiny Rebel ale pie.  
Rare roasted duck breast, caramelised hazelnuts, cherry.  
Crispy belly pork, cola & bourbon glaze.

#### Fish

*(Recommend Choosing 2 or 3)*

Crispy squid rings, lemon & seaweed mayonnaise.  
BBQ maple glazed salmon lollipops, smoky dip.  
Mini craft ale battered cod loin, pea puree & tartar.  
Garlic & parsley buttered king prawns.  
Torched mackerel, apple & potato salad.  
Crab & spring onion potato cakes, sweet curry sauce.  
Seared scallops, cockle popcorn, samphire. (+ £1 sup)  
Whole poached lobster salad. (+ £5 sup)

#### Vegetarian & Vegan

*(Recommend Choosing 2 or 3)*

Truffled cheese arancini with smoked paprika dip. (v)  
Bang bang cauliflower with piri piri pesto. (ve)  
Pulled jackfruit bao buns, asian slaw, coriander pesto. (ve)  
Polenta, field mushrooms, chunky veg, mint dressing. (ve)  
Halloumi sliders, sweet chilli dip, brioche bun. (v)  
Smoked lentil & squash pie. (v)

#### Sides

*(Recommend Choosing 2 or 3)*

Triple cooked chips.  
Skin on fries.  
Dirty fries (pulled beef & smoky cheese)  
Roasted new potatoes, caramelised onions, heaps of parsley.  
Herb dressed vegetables, lemon oil.  
Polenta chips  
Buttery herb mashed potato  
Quinoa, cucumber, roasted pepper & spinach salad.  
Smashed pea, feta & chilli salad.  
Potato gratin.

#### Desserts

*(Recommend Choosing 2 or 3)*

Goody chocolate brownie.  
Lemon meringue pie.  
Strawberry curd & white chocolate cheesecake, biscoff base.  
Hazelnut & salted caramel choux buns.  
Mini creme brûlée, ginger shortbread.  
Orange & rosemary posset  
Rum soaked pineapple cake with coconut cream.  
Warm doughnuts and chocolate sauce.

**12 Dishes - 59.95**

**14 Dishes - 67.50**

**16 Dishes - 75.00**



St Tewdrics  
HOUSE

WHEN  
**ONLY  
PRETTY**  
WILL DO



**CLEVERCHEFS.**  
PASSIONATE ABOUT PERFECTION

# SIDES & PUDDINGS

## Sides

Burratina, heritage tomato & balsamic caviar	3.30
Scorched green beans & crispy shallots	3.25
Slow roasted carrots & brown butter	3.25
River Wye watercress & mustard dressing salad	3.25
Roast root vegetables	3.30
Caesar dressed baby gem wedge & crispy bacon	3.50
Sautéed greens with garlic beurre noisette	3.25
Triple cooked chips	3.50
Lyonnaise potatoes	3.40

## Cheese

Welsh cheese plank, frozen grapes, chutney, crackers.	9.25
-------------------------------------------------------	------

## Puddings

Craft gin & orange curd tart, torched vanilla marshmallow, raspberry sorbet	8.50
Apricot & cardamom tarte tatin served with Brookes dairy vanilla ice cream	8.75
Pentwyn Farm honey & pineapple cake with Brookes dairy Welsh gold ice cream & chestnut bee pollen tuile	9.25
Dark chocolate crumb, fresh cherry, chocolate kirsch ganache, freeze dried blackberries & clotted cream ice cream	9.30
Smashed banoffee pavlova, salted caramel sauce & caramelised banana	9.40

# LATE NIGHT

Pig on the spit, soft rolls & roast apple sauce (minimum 80 people)	15.00
Tiny Rebel beer battered cod & chips mini box	12.00
Cumberland sausage hot dog, Welsh red mustard & crispy onions	12.00
Deli plank, cheeses, ploughmans cutting pie, artisan breads, crackers & local preserves and chutneys	11.50
Gourmet Welsh beef burger station.	12.75
Chargrilled chicken flatbreads, roast garlic tahini mayo, pickled cabbage & pomegranate	15.50
Wood fired pizza truck	



# EXTRAS

## **The night before chef hire:**

2 course

from 24.99

3 course

from 29.99

Breakfast boxes (**Wedding day**)

15.00

Post wedding day brunch.

from 20.00

BBQ (**Day after wedding**)

from 30.00

## **Butler service:**

POA

We can provide an exclusive butler to be on hand to you for the whole day, to provide that next level of service, where nothing is too much trouble and you will not need to lift a finger.



St Tewdrics  
HOUSE