

THE DARRAN

Wedding Menus



The Darran

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Congratulations

We at The Darran would like to offer our expert guidance to assist in organising your wedding reception and help to make your special day a truly memorable occasion. In choosing us for your wedding reception you will be assured of the finest service and facilities available. Our experienced wedding co-ordinator and skilled catering team will ensure that your individual requests are met. We take pride in ensuring that your special day will be one to remember for the rest of your lives.

Perfect Setting

Based on the edge of Risca's busy town, we pride ourselves on the welcoming atmosphere of our family friendly pub. Your function will take place on our 40 seat upstairs dining area. This provides stunning views of the mountains, with the open balcony creating a light, airy space. The choice of a formal meal or more relaxed setting is entirely yours. Our large car park will comfortably fulfil your guests' requirements.

Deposit Terms and Booking

Your chosen date can be held for you with a non-refundable deposit of £50, with the full balance of your reception payable 7 days prior to your special day. To arrange a booking, please contact us:

01633 612414
darran@sabrain.com

Our knowledgeable team will assist you with details of hotels, bed & breakfast accommodation or local guest houses. We also have recommended contacts for flower arrangements, cakes, musicians and wedding photography that we can offer to you.

Wedding Package

Our wedding package enables you to easily tailor your day to suit you, with a range of inclusive and supplementary options to choose from.

£50 per head

Includes:

Reception room hire

Arrival drink

2 glasses of wine with your wedding breakfast

Toast drink

3 course meal including coffee and mints

Evening buffet

All content correct at the time of issue, December 2013. Any change of detail will be advised at time of booking.

Menus

Starters

Inclusive:

Leek & potato soup, cream and chives (V)

Carrot & coriander soup with herbed croutons (V)

Creamed wild mushroom soup with tarragon cream (V)

Plum tomato & buffalo mozzarella salad with basil pesto dressing (V)

Coarse pork pâté, toasts and sticky fig chutney

Slow baked cherry tomato & Welsh rarebit tart

Supplement starters (price per person):

Scottish smoked salmon, cucumber & yoghurt dressing £2

Smoked mackerel pâté, toasts and horseradish cream £2

Caesar salad £2

Baby gem lettuce, olive oil croutons, shaved parmesan and Caesar dressing

Galia melon with crisp prosciutto ham and pesto dressing £2

Ham hock terrine, piccalilli and breads £2

Stilton stuffed mushrooms and apricot chutney (V) £2

Mains

Inclusive:

All main courses are served with a selection of potatoes and fresh seasonal vegetables

Free range chicken breast with shallot, mushroom & red wine sauce

Roast fillet of salmon with béarnaise sauce

Roast loin of pork with fresh apple sauce

Roast topside of beef with homemade Yorkshire pudding

Slow braised beef in *Brains Black*, button onions and chestnut mushrooms

Baked goat's cheese & roast vegetable parcel with pesto dressing (V)

Roast vegetable, Stilton & polenta tart with a rich tomato & herb sauce (V)

Supplement main courses (price per person):

All main courses are served with a selection of potatoes and fresh seasonal vegetables

Herb crusted lamb rump with a rosemary jus £3

Pan-fried Welsh pork loin steak with cider, apple & sage sauce £3

Pan-fried fillet of sea bass with chilli & lime butter £3

Pan-fried free range chicken breast stuffed with sundried tomatoes & olives, wrapped in prosciutto with a creamy pesto sauce £3

Individual beef Wellington with red wine jus £3

Desserts

Inclusive:

Raspberry crème brûlée with sugar sticks (V)

Deep lemon tart and clotted cream (V)

Sticky toffee pudding with vanilla ice cream or custard (V)

Individual Bramley apple pie with Brecon honey ice cream (V)

Chocolate fondant with clotted cream ice cream (V)

Coffee & mints (V)

Supplement desserts (price per person):

Lemon posset with fresh raspberries and shortbread fingers (V) £2

Warm croissant bread & butter pudding with custard (V) £2

Rich Belgian chocolate brownie with fresh raspberries and clotted cream (V) £2

Platter of cheese & biscuits (serves x10 people) (V) £45

Coffee and petit fours (V) £1

Buffets

Inclusive:

Buffet 1

Chef's selection of filled rolls

Gourmet sausage rolls

Pork & leek; Dragon's Breath; Smoky paprika

Rustic stone-baked pizza

Meat; vegetarian (V)

or

Buffet 2

Warm crusty rolls (V)

Pork & caramelised onion sausages

Lamb & mint sausages

Grilled bacon

Sauces, ketchups & mustards

Buffets

Supplement buffets (price per person):

Buffet 3

£3

Fresh crusty baguettes and a selection of cheese biscuits (V)

Selection of British and Continental cheeses (V)

Sliced salami, honey-baked ham & prosciutto

Marinated black & green olives (V)

Tracklements (V)

Buffet 4

£5

Roast breast of Pembrokeshire turkey

Cranberry sauce (V)

Stuffing balls

Pigs in blankets

Roast topside of beef

Hot horseradish sauce (V)

Yorkshire puddings (V)

Roast potatoes (V)

Crusty rolls & baguettes (V)

Buffet 5

£3

Chicken Jalfrezi

Lamb Rogan Josh

Vegetable curry (V)

Braised rice (V)

Onion bhaji (V)

Poppadoms with chutneys (V)

Canapés

Price per person:

Canapé A

£2

Salted roast peanuts (V)

Potato crisps (V)

Salted popcorn (V)

Canapé B

£3

Spicy potato wedges with soured cream & chive dip (V)

Welsh rarebit bites x2

Pâté on toast x2

Canapé C

£5

Plaice goujons and tartare sauce

Welsh rarebit bits x2

Feta stuffed pepperabica sweet peppers x2 (V)

Cheese pequitos x2 (V)

Canapé D

£7

Panko king prawn and sweet chilli dip

Welsh rarebit bites x2

Smoked salmon and cream cheese x2

Goat's cheese & pesto bruschetta x2 (V)

Intermediate

Soup Course (price per person):

All soups can be added as an additional course for the supplement shown

Leek & potato soup, cream and chives (V) £3

Carrot & fresh coriander with herbed croutons (V) £3

Red lentil & roast tomato with basil cream (V) £3

Creamed wild mushroom with fresh tarragon cream (V) £3

Broccoli & stilton with parsnip crisps (V) £3

Sorbets (price per person):

Refresh your palate by adding sorbet as an additional course for the supplement shown:

Lemon £2

Mango £2

Blackcurrant £2

Green apple & cider £2

Pink grapefruit £2

Drinks

Drinks

Inclusive:

Reception drinks

Orange juice, plus choose one from the following:

Bucks Fizz

Prosecco

Pimm's with cucumber, mint and lemonade

Mulled wine

Little Eden Moscato

Toast drinks

Prosecco

Glasses of wine with meal

Acacia Tree White

Acacia Tree Red

Other wine available at a supplement – please see wine list

Wine List

Price per bottle:

Red

Acacia Tree Red (South Africa) 14% Soft and ripe with plump, juicy red berries.	£10.95
The Old Press Shiraz (Australia) 14% Rich red berries, plum fruit and a hint of pepper, delicious!	£13.95
Alto Bajo Merlot (Chile) 14% Soft and juicy red berries with a hint of spice and a smooth finish.	£12.50
Castillo Clavijo Rioja Tempranillo (Spain) 12.5% A soft and juicy Rioja with red fruit flavours, black cherry and sweet vanilla.	£14.50
Villa dei Fiori Primitivo (Italy) 14% Fresh ripe berries, cherry, plum and a hint of liquorice with a delicious, juicy finish.	£13.50
Tilia Malbec (Argentina) 13.5% Big and rich, filled with plums, dark chocolate, blackberries and pepper. Sensational with red meat.	£15.95
La Serre Cabernet Sauvignon (Southern France) 13.5% Blackberry and cassiss with a rich, spicy palate.	£12.95

Rosé

The Bulletin Zinfandel Rosé (USA) 10.5% Low in alcohol with a hint of sweetness, this is juicy, fresh and all too drinkable!	£14.50
Finca Valero Garnacha Rosado (Spain) 12.5% The dry rosé is bursting with strawberry and raspberry flavours on the palate, balanced by a crisp finish.	£11.95
Operetto Garganega Pinot Grigio Blush (Italy) 12% A dry style with delicate berry fruit flavours and zesty finish.	£13.95

Wine List

Price per bottle:

White

Acacia Tree White (South Africa) 13% Easy drinking, peachy fruit and a juicy palate.	£10.95
Bush Telegraph Pinot Grigio (Australia) 12.5% Fresh green apples and a zesty lemon palate. Pinot Grigio with an Aussie accent.	£13.95
Alto Bajo Sauvignon Blanc (Chile) 13% Classic Sauvignon character with vibrant tropical notes and a fresh finish.	£12.95
La Cote Flamenc Picpoul de Pinet (Southern France) 12.5% Crisp and elegant with lots of character. Meets its match with fish or seafood and a great alternative to Pinot Grigio.	£14.95
Little Eden Moscato (Australia) 5.5% Just 5.5% abv, the perfect lunch wine with fresh grapey fruit and a touch of sweetness.	£11.50
Tilia Salta Torrentes (Argentina) 13.5% Fragrant floral and citrusy notes with hints of marmalade on the palate.	£15.50
Mamaku Sauvignon Blanc (New Zealand) 12.5% Ripe passion fruit and tropical notes on the nose and packed with mouth-watering gooseberry fruit.	£16.45
The Old Press Chardonnay (Australia) 13% Ripe tropical notes with mouthwatering pineapple on the palate.	£13.95
Villa dei Fiori Fiano (Italy) 12.5% Intensely fruity with passion fruit, apricot and hints of almonds on the finish. Enjoy on its own or with salads or seafood.	£13.50

Sparkling

Prosecco DOC Bel Star NV (Italy) 11% Delicate lemony bubbles, this is light hearted, fun and very moreish.	£15.95
Segura Viudas Brut Rosado NV (Spain) 12% Hints of cherry and redcurrant with a soft, creamy fizz.	£19.95
Mumm Cordon Rouge NV (Champagne) 12.5% A honeyed, fruity champagne with a hint of fresh grapefruit on the palate.	£34.95