

Gwesty Nanhoron Arms Hotel

Ffordd Dewi Sant, Nefyn, Pwllheli, Gwynedd, LL53 6EA

Tel: 01758 720203 Email: info@nanhoronhotel.com

Your Wedding Day

Your wedding package includes:

- ❖ Complimentary overnight accommodation, with breakfast for the bride and groom
- ❖ Special reduced rates for any of your guests wishing to stay overnight
- ❖ Private hire of our function room, which can cater for up to 80 people
- ❖ Use of cream linen napkins (other colours may be ordered at an extra cost to compliment bridesmaids' colour scheme)
- ❖ Children under 10 years of age, 50% reduction by prior arrangement
- ❖ Use of outside seating patio area
- ❖ Free car parking at the front and rear of the hotel
- ❖ Use of cake knife

Please note that evening musical entertainment is not included but can be arranged at extra charge

We would be delighted to invite you to the hotel to discuss your wedding plans and to assist you with the arrangements and any individual requirements that you may have.

A deposit of £10.00 per person is required to confirm and secure the booking.

Should you need any further assistance, please do not hesitate to contact us.

Daytime Wedding Menu – from £20.00 per person

We are flexible on the following menus. Courses may be interchanged, but may result in an additional charge.

We ask that all your guests have the same meal, but we are able to cater separately for vegetarians and special dietary needs with prior notice.

Prices are per person and include VAT.

Starters:

Homemade Soup served with fresh bread

Chicken liver and brandy pate served with melba toast

Fresh fruit plate dressed with Midori

Sauteed mushrooms in garlic and cream served with date & walnut bread

Local smoked chicken salad served with mango and sweet chilli syrup (add £1 per person)

Confit of Duck leg with a orange and sesame glaze (add £2 per person)

Crab au gratin (add £2 per person)

Melon, parma ham and fig salad (add £2 per person)

Thai crab cakes served with a chilli dressing (add £2 per person)

Assorted seafood salad (add £3 per person)

Smoked salmon roulade (add £3 per person)

Main Meals:

Roast turkey with apricot stuffing & all the trimmings

Traditional roast chicken with sage and onion stuffing & all the trimmings

Roast loin of pork served with apple fritter, pease pudding and pork jus

Supreme of chicken filled with a duxelle of mushrooms, wrapped in bacon served with a sweet sherry cream sauce (add £2 per person)

Pork loin steaks topped with apple sauce & stilton calvados sauce (add £2 per person)

Slow braised peppered beef in a cream & brandy sauce (add £2 per person)

Grilled fillet of salmon served with salsa verde and beure blanc (add £3 per person)

Salmon en croute with prawn veloute (add £3 per person)

Seabass fillets with Mediterranean vegetables (add £3 per person)

Seabass fillets with king prawns served with a spinach and pernod sauce (add £3 per person)

Traditional roast sirloin of beef with Yorkshire pudding and all the trimmings (add £4 per person)

Traditional roast leg of lamb with all the trimmings (add £4 per person)

Noisette of Lamb with potato gratin, seasonal vegetables and a port and redcurrant jus (add £4 per person)

Pan fried duck breast with confit duck leg served with braised red cabbage and a cointreau sauce (add £4 per person)

Desserts:

Homemade pavlova served with fresh fruit and cream

Brandy snap basket filled with fresh fruit and cream

Citroen lemon tart served with fresh cream

Chocolate tart served with fresh cream

Profiteroles

Apple crumble

Treacle sponge

Eton mess cheesecake

Bread and butter pudding

Fresh fruit salad

Cherry bakewell tart

Selection of cheese and biscuits (add £2 per person)

Coffee & Mints

Evening Buffet Menus

We are flexible on the following menus. Courses may be interchanged, but may result in an additional charge. We are able to cater separately for vegetarians and special dietary needs with prior notice.

Prices are per person and include VAT.

Hog Roast Menu 1 – From £7.50 per person

Hog roast pork baps served with apple sauce £7.50

With Salad / Coleslaw £8.00

With Chips £9.00

With Salad / Coleslaw & Chips £9.50

Buffet Menu 2 - £9.95 per person

Selection of Sandwiches

Homemade Sausage Rolls

Homemade Quiche

Chicken Thighs and Drumsticks

(The above are served with assorted flavoured crisps)

Buffet Menu 3 - £15.95

Garlic Bread

Homemade Sausage Rolls

Honey Roast Ham

Sweet & Sour Glazed chicken

Homemade Assorted Quiches

Assorted Dressed Leaves

Tomato & Basil Salad

Homemade Coleslaw

Potato & Chive Salad

Buffet Menu 4 - £18.95

Homemade bread

Homemade sausage rolls

Homemade fresh salmon and mushroom vol au vent

Homemade selection of quiches

Honey glazed ham

Spicy glazed chicken

Fresh dressed salmon with prawns

Tomato and basil salad

Potato and chive salad

Homemade coleslaw

Linguini in tomato, fresh herb and garlic

Dressed leaves

Drinks Packages

To accompany your meal, we have selected a range of popular drinks packages, but we will be please to discuss your personal requirements, on request.

Prices are per person and include VAT.

Drinks Package 1 - £10.00

Bucks fizz or sparkling wine on arrival

Glass of Red / White House Wine with meal

Glass of Sparkling Wine with toast

Drinks Package 2 - £12.50

Bucks fizz or sparkling wine on arrival

2 Glass of Red / White House Wine with meal

Glass of Sparkling Wine with toast