



THE BALTIC INN AND RESTAURANT

WEDDING FOOD & DRINK PACKAGES

No wedding day would be complete without the finest offering of food for your guests. At The Baltic Inn, we offer a large selection of choices to suit all tastes.

CANAPES

Choose five of the following...

COLD

- (V) MOZZARELLA, TOMATO & BASIL SKEWER
- (V) ROASTED RED PEPPER & PESTO BRUSCHETTA
- PRAWN, MARIE ROSE PASTRY PUFF
- SMOKED SALMON, CREAM CHEESE MINI BLINIS
- CHICKEN LIVER PATE, PEAR CHUTNEY, MELBA TOAST
- (V) FETA, WATERMELON SKEWER

HOT

- QUAIL EGG SCOTCH EGG
- (V) GLAMORGAN SAUSAGE, TOMATO SALSA
- DUCK SPRING ROLL, SOY DIP
- MINI THAI FISH CAKES, SWEET CHILLI SAUCE
- (V) CRISPY GOATS CHEESE RICE BALLS, BEETROOT HUMMUS
- CHICKEN SATAY, PEANUT DIP
- (V) VEGETABLE SAMOSA, MANGO CHUTNEY
- (V) WELSH RAREBIT, RED ONION MARMALADE
- CHORIZO SAUSAGE ROLLS, TOMATO & THYME OIL

BALTIC WEDDING BREAKFAST

Soup Of The Day, Warm Breads
Roast Pembroke Turkey, Roast Potatoes, Pigs In Blankets, Pork & Sage Stuffing, Creamed Potato,
Seasonal Vegetables
Choux Pastry Profiteroles, Vanilla Cream, Warm Chocolate Sauce
Tea & Coffee

STARTERS

Choose two of the following...

- LEEK & POTATO SOUP, TRUFFLE OIL, HERB CROUTONS
- MINTED PEA SOUP, CRÈME FRAICHE
- CREAM OF CAULIFLOWER CHEESE SOUP, WELSH RAREBIT TOASTS
- 'POSH & PROPER' PRAWN COCKTAIL, MELBA TOAST
- CHICKEN LIVER & BRANDY PATE, APPLE CHUTNEY, TOASTED HOMEMADE FOCACCIA
- CHILLED MELON, CARMARTHEN HAM, ROCKET, FRUIT COULIS
- WELSH MATURE CHEDDAR GLAMORGAN SAUSAGES, SPICED TOMATO CHUTNEY
- HOME CURED SMOKED SALMON, PICKLED CUCUMBER, CRÈME FRAICHE, MINI GRANARY LOAF
- WELSH GOATS CHEESE ON TOAST, CRISPY LEEKS,

MAINS

From the carvery or plated (£2.00 per person extra).
Served with roast potatoes, pigs in blankets, creamed potato, selection of seasonal vegetables

- SLOW ROAST BEEF, YORKSHIRE PUDDINGS – ROAST PEMBROKE
- TURKEY, PORK AND SAGE STUFFING – ROAST WELSH LAMB – ROAST PORK, APPLE, THYME & PORK STUFFING

Or please choose 1 from the following...

- SLOW COOKED LAMB SHOULDER, CREAMY MASH POTATO, RED WINE SAUCE
- PORK BELLY, DAUPHINOISE POTATO, CREAMED CABBAGE & LEEKS, APPLE SAUCE
- BAKED HAKE FILLET, MUSTARD MASH, WELSH CIDER, BACON, CREAM & MUSSELS

- ROAST SALMON, CRUSHED NEW POTATOES, COCKLE, LAVABREAD AND PARSLEY SAUCE

- (V)MOROCCAN COUS COUS, CHARGRILLED HALLOUMI,

DESSERTS

Choose two of the following...

- CHOUX PASTRY PROFITEROLES, VANILLA CRÈME CHANTILLY, DARK CHOCOLATE SAUCE

- GLAZED LEMON TART, RASPBERRY SORBET

- STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

- OLD FASHIONED APPLE CRUMBLE, VANILLA CUSTARD

- BLACK FOREST GATEAUX, CHERRY ICE CREAM

- WHITE CHOCOLATE, BAILEYS CHEESECAKE, FRUIT COMPOTE

- CHOCOLATE NEMESIS, CHOCOLATE SALAMI, CHOCOLATE ICE CREAM

- STRAWBERRY & PIMMS ETON MESS

- INDIVIDUAL SUMMER FRUIT PAVLOVA, BERRY SAUCE

BABY LEAF SALAD.
BALSAMIC DRESSING

ROASTED GARLIC
VEGETABLES

THAI FISHCAKES, ASIAN
COLESLAW, SWEET CHILLI

(V) PERL LAS. WALNUT &
THYME RISOTTO,
BEETROOT CRISPS

WELSH GOATS CHEESE
MOUSSE, WALNUTS,
BEETROOT & MIXED LEAF
SALAD

**Available on the platinum or
the £34.95 per person
packages only:**

(V) WILD MUSHROOM,
TRUFFLE & HERB LASAGNE,
PARMESAN & ROCKET,
SUNBLUSHED TOMATO
SALSA

FILLET OF SEA BASS,
POTATO ROSTI, GRILLED
MEDITERRANEAN
VEGETABLES, PARMESAN
CRISP & PESTO

CONFIT DUCK LEG,
FONDANT POTATO,
ORANGE & REDCURRANT
BRAISED RED CABBAGE

ROAST SUPREME OF
CHICKEN, SEASONAL
VEGETABLE & CONFIT
CHICKEN THIGH RISOTTO,
ONION, THYME & PANCETTA
SALSA

**All served with seasonal
vegetables.**

EVENING MENU – FORK BUFFET

SELECTION OF OPEN & CLOSED SANDWICHES, ROLLS OR WRAPS
ASSORTED QUICHES

ASSORTED HOMEMADE PIZZA SLICES
DUCK SPRING ROLLS, CHILLI SAUCE
ONION BHAJIS, MANGO CHUTNEY
VEGETABLE SAMOSAS
SATAY CHICKEN, PEANUT DIP
HERB BREADED CHICKEN GOUJONS, BBQ SAUCE
FISH GOUJONS, TARTARE SAUCE
PIGS IN BLANKETS
SPICED LAMB KOFTAS
CHORIZO SAUSAGE ROLLS

6 Items £12.95 Per Guest
8 Items £14.95 Per Guest
10 Items £16.95 Per Guest

COLD MEATS BUFFET

Vegetarian option:

ROSEMARY & GARLIC NEW POTATOES
SELECTION OF HOMEMADE BREADS

Choose three of the following:

CONTINENTAL SALAMIS
ROAST PEMBROKE TURKEY
HONEY GLAZED HAM
ITALIAN ROAST PORK
SLOW ROAST BEEF
WHOLE POACHED DRESSED SALMON

SALADS

Choose four of the following:

TOMATO, RED ONION & PESTO SALAD
POTATO, CHIVE & CHEESE SALAD
SPICEY WILD RICE SALAD
BEETROOT & APPLE SALAD
ROAST MEDITERRANEAN & FETA PASTA SALAD
MOROCCAN COUS COUS
CEASAR SALAD
GARLIC & GOATS CHEESE

Or if you have any particular salads you wish please contact us.

HOG ROAST

LOCAL ROASTED PIG
CHORIZO & HERB STUFFING
BRIOCHE BREAD ROLLS
HOT POTATO DISH
APPLE SAUCE
SEASONAL COLESLAW

SALADS

Choose four of the following:

TOMATO, RED ONION AND PESTO
SALAD
POTATO, CHIVE & CHEESE SALAD
SPICEY WILD RICE SALAD
BEETROOT & APPLE SALAD
ROAST MEDITERRANEAN & FETA
PASTA SALAD
MOROCCAN COUS COUS
CEASAR SALAD
GARLIC & GOATS CHEESE

Or if you have any particular salads you wish please contact us.

HOT BUFFET

Choose two of the following:

STEAK & WELSH ALE PIE
SLOW COOKED CHICKEN THIGH,
SAUSAGE, BACON & BEAN
CASSOULET
BAKED LASAGNE
POACHED SALMON, PRAWN & DILL
SAUCE
LAMB BALTI
WILD MUSHROOM & PEPPER
STROGANOFF
BEEF JALFRAZI
PESTO CHICKEN

SIDES

Choose five of the following:

POPPADOMS
ROSEMARY & GARLIC ROAST
POTATOES
ASSORTED HOMEMADE BREADS/
GARLIC BREADS
TOSSED MIXED SALAD
BUTTERED NEW POTATOES
HAND CUT CHIPS
SEASONAL VEGETABLES
STEAMED PILAU RICE

£14.95 Per Guest

£16.95 With A Selection Of Mini Desserts

£18.95 With A Selection Of Homemade Desserts As Discussed With Chef

DRINK PACKAGES

PACKAGE 1

PRE-RECEPTION DRINK
(PLEASE CHOOSE 3)
£4.25

BUCKS FIZZ, KIR ROYALE,
PEACH BELLINI ROYALE
SHERRY, DRAUGHT
BEERS,

SPARKLING WINE,
PIMM'S, ALCOHOLIC OR
FRUIT PUNCH WITH
FRUIT

OR A GLASS OF
SPARKLING WINE FOR
YOUR TOAST

PACKAGE 2

PRE-RECEPTION DRINK
(PLEASE CHOOSE 3)
£7.95

BUCKS FIZZ, KIR ROYALE,
PEACH BELLINI ROYALE
SHERRY, BOTTLED
BEERS,

SPARKLING WINE,
PIMM'S, ALCOHOLIC OR
FRUIT PUNCH WITH
FRUIT JUICE,
ORANGE/APPLE JUICE

& A GLASS OF
SPARKLING WINE FOR
YOUR TOAST

PACKAGE 3

PRE-RECEPTION DRINK
(PLEASE CHOOSE 3)
£7.95 & £14.95 PER
BOTTLE

BUCKS FIZZ, KIR ROYALE,
PEACH BELLINI ROYALE
SHERRY, BOTTLED
BEERS,

SPARKLING WINE,
PIMM'S, ALCOHOLIC OR
FRUIT PUNCH WITH
FRUIT JUICE,
ORANGE/APPLE JUICE

& 2 BOTTLES OF HOUSE
RED, WHITE OR ROSE
WINE FOR EACH TABLE
OF 8

& GLASS OF SPARKLING
WINE FOR YOUR TOAST



THE BALTIC INN
AND RESTAURANT

The Baltic Inn & Restaurant - Heol Y Pentre – Pontherry - SA15 5RE
Tel: 01269 861409 Mob: 07779291180
Email: info@thebalticinn.co.uk