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SYLEN LAKES

OUR SELECTION OF MENUS



Did someone say Canapes?

ORIGINAL CANAPÉS- £2.00 PP EACH

- Mini Welsh Rarebit with Caramelised Onion Chutney.
- Creamed Leek & Welsh Cheddar Tart with Fresh Thyme.
- Melba Toast with Chicken Liver Parfait, Caramelised Onion Chutney & Parma Ham Crisp.
- Crostini with Mushroom Pate, Yuba Crackling & Caramelised Onion Chutney.
- Smoked Salmon Blini with Dill Caviar & Lemon Creme Fraiche.
- Bacon & Pistachio coated Goats Cheese Lollipop.
- Hoisin Duck in a Filo Basket with Sesame Seeds & Spring Onion.
- Sun Blushed Tomato Bruschetta with Olive Tapenade & Micro Basil.
- Blackened Shrimp, Avocado & Cucumber.
- Confit Celeriac with Truffled Puree & Pickled & Roasted Cauliflower.
- King Prawn wrapped in Parma Ham.
- Rosemary Stem with Mozzarella & Roasted Pineapple Chunk.

DELUXE CANAPÉS- £3.00 PP EACH

- Mini Cheese Burger with Salad Gherkin & Relish.
- Mini Cajun Chicken Burger with Avocado & Salsa.
- Mini Vegan Burger with Hummus and Salsa.
- Mini Fish & Chip Cones with Tartar Sauce & Lemon Wedge.
- Spaghetti & Meatballs with Parmesan.
- Fish Taco.
- Pulled Pork Taco.
- Spicy Beef Taco with Sour Cream.
- Yorkshire Pudding filled with Slow Roasted Beef & Cheesy Leeks.
- Tomato and Basil Soup with a Mini Cheese Toastie Shot.
- Mini Pasty's.
- Devilled Quail Egg.

SWEET CANAPÉS- £2.00 PP EACH

- Mini Chocolate Eclair.
- Mini Strawberry Pavlova.
- Churro shot glass with Salted Caramel & Chocolate Sauce.
- Chocolate Brownie with Honeycomb & Popping Candy.
- Mini Lemon Tart with Crushed Berries & Micro Mint.
- Mini Vegan Chocolate Brownie with Honeycomb & Popping Candy (GF).

PACKAGE OF 3 ORIGINAL & 2 DELUXE AVAILABLE FOR £10 PER PERSON.



Our Traditional Dishes

APPETISERS

Leek and Potato Soup Topped with Mini Welsh Rarebit & Crispy Leeks.
Homemade Chicken Liver Parfait with Caramelised onion Chutney, Parma
Ham Crisp & Rocket.

Bruschetta of Garlic Ciabatta topped with Sunblush Tomatoes, Olives, Roasted
Red Peppers & Micro Basil.

MAIN EVENT

Slow Roasted Welsh Beef with Goose Fat Roast Potatoes, Honey Parsnip, Fluffy Yorkshire Puddings
& Red Wine Gravy.

Pan Fried Chicken Supreme with Rissolle Potatoes
with a Wild Mushroom & Smoked Bacon Sauce.

Roasted Vegetable Tart With Red Pepper Puree & Garlic Potatoes.

(All above served with Panache of Carrots, Kale, Peas and New Potatoes).

DESSERTS- CHOICE OF 3, SERVED AS A TRIO.

Chocolate Brownie with Chocolate Ganache, Honeycomb, Whipped Cream & Black Cherry
Compote.

Mini Eton Mess with Popping Candy & Mini Meringue Edible Flowers.

Lemon Tart with Crushed Berries & Double Cream.

Vegan Chocolate Brownie with Chocolate Ganache, Honeycomb
& Double Cream.

£45 PER PERSON.



Our Sylen Specials

APPETISERS

Smoked Duck Breast with Blackberry Salad & Pomegranate Molasses.

French Onion Soup topped with Welsh Cheddar Crouton.

Ham Hock Terrine with Cider Jelly & Sourdough.

Beetroot & Vodka Cured Salmon Gravlax with Lemon Creme Fraiche, Crouton & Caper Berry Salad.

MAIN EVENT

Pork Three Ways-Slow Roasted Pork Belly , Black Pudding Quail.

Scotch Egg and Pork Crackling Spikes served with Wholegrain Mustard Mash, Apple Cider Velouté & Braised Apple and Red Cabbage.

Welsh Rump of Lamb with a Glamorgan Bon Bon, Dauphinoise Potatoes, Minted Pea Puree, Beetroot, Baby Root Vegetables & Red Wine Reduction.

Pan Fried King Oyster Mushroom with Vegan Scallops, Puy Lentils, Shallots & Roasted Red Peppers (V).

Pan Fried Sea Bass with King Prawn and Caper Butter, Asparagus & Garlic Potatoes.

DESSERTS

Creme Brûlé with Chocolate Tuile Edible Flowers & Fresh Berries.

Lemon Posset with Shortbread, Candied Orange & Blackcurrant Gel.

Hot Chocolate Mousse with Vanilla Ice Cream.

Chocolate Torte with Honeycomb & Chantilly Cream.

Or select a Trio of the above.

£55 PER PERSON



Our Something Special

APPETISERS

Lightly Spiced Parsnip Soup, Topped with Crispy Apple & Maple Syrup with Micro Herbs & Toasted Seeds. (GF,VG)

Salmon Fish Cake with Lemon & Chive Veloute, Rocket & Lemon Wedge.

Beetroot Tartare with Truffled Cashew Cream & Melba Toast. (VG)

Potted Beef in Bourguignon Sauce with Crusty Bread & Welsh Butter. (GF Available)

Spiced Lamb Kofta with Tzatziki & Persian Salad. (GF)

MAIN EVENT

Welsh Lamb Rump with Beetroot Puree, Creamed.

Potatoes and Minted Peas with a Red wine Reduction. (GF)

Chicken & Apricot Ballontine with a Mushroom & Tarragon Sauce, Buttered Mash Potatoes & Garden Greens. (GF)

Filo Tart with Creamed Leeks & Sun Blush Tomatoes, Topped with Welsh Cheddar and Pine Nuts, Rissole Potatoes & Garden Greens. (GF)

Roasted Aubergine, Butter Bean Hummus, Roasted Vegetable Tabbouleh, Tahini & Pomegranate Mollasus, (VG)

Fillet of Welsh Beef with Fondant Potato, Sun Blush Tomato, Wild Mushrooms. with Red Wine & Horseradish Reduction. (GF)

Pan Fried Sea Bass with King Prawn & Caper Butter, Asparagus & Garlic Potatoes. (GF)

DESSERTS

Chocolate Brownie with Chocolate Ganache, Honeycomb, Whipped Cream & Black Cherry Compote.

Mini Eton Mess with Popping Candy & Mini Meringue Edible Flowers.

Lemon Tart with Crushed Berries & Double Cream.

Vegan Chocolate Brownie with Chocolate Genache, Honeycomb & Double Cream.

£65 PER PERSON.



The Big Feast

AMERICAN FEAST

BBQ Pulled Pork
Mac and Cheese
Corn on The Cob
French Fries
Slaw
Green Salad
Garlic Bread

VEGETARIAN FEAST

Mixed Falafels with Tahini Mediterranean
Vegetable Tarts
Halloumi & Roasted Vegetable Kebabs
Homemade Hummus
Hot New Potatoes with Paprika Sunblush Tomatoes
Mixed Olives
Artichoke Hearts

CURRY FEAST

Chicken/Vegetable Balti
Coconut, Sweet Potato & Butternut Squash Curry
Lamb Madras
Saag Aloo
Onion Bhajis
Naan Bread
Poppadoms
Onion Salad
Mint Raita

DAY OPTION (TABLE SERVICE):
£42 PER PERSON PER FEAST.

EVENING OPTION (SERVED BUFFET
STYLE) £30 PER PERSON PER FEAST.



The Big Feast Continues

BBQ

Welsh Beef Burgers with Brioche Bun
Cajun Chicken Fillets with Sour Cream
Local Butcher Chipolatas

Veggie/Vegan

(Numbers pre-ordered for veggie/vegan guests)

Stuffed Flat Mushrooms with Hummus or Vegan Cheese
Vegan Sausages
Vegan Oumph Burgers with Vegan Brioche Bun

Selection of sauces & relish.
Cheese for Burgers and Salad Garnish For Burgers

MEAT FEAST

Pulled Pork
Slow Cooked Beef Brisket
Cajun Chicken
Homemade Sage & Onion Stuffing
Homemade Apple Sauce
Brioche Bun

BBQ & MEAT FEAST SIDES

Coleslaw
Pasta Salad
Cobbed Corn
Cous Cous
Green Salad
Tomato, Red Onion & Mozzarella Potato Salad
Sweetcorn Salsa

DAY OPTION (TABLE SERVICE):
£42 PER PERSON PER FEAST.

EVENING OPTION (SERVED BUFFET
STYLE) £30 PER PERSON PER FEAST.



Don't forget the little ones

MAINS

Sausages
Chicken Goujons
Beef Burger
Veggie Sausage
Chicken Breast
Falafels

Side 1

Mash
Potato Wedges
Chips
Jacket Potato
Potato Waffles
New Potatoes

Side 2

Salad (Lettuce, Tomato, Cucumber)
Beans
Peas
Pasta Salad
Coleslaw

Childs Finger Platter for the little ones.

Sliced Ham or Falafels
Sliced Carrot
Sliced Cucumber
Cherry Tomatoes
Cubes of Cheese
Bread Sticks
Hummus
Mini Doughnut

MIX & MATCH 1 FROM EACH CATEGORY TO MAKE A MEAL.

ALL SERVED WITH A MINI DOUGHNUT.

£20 PER CHILD (UNDER 12'S).



Antipasti

Antipasti Cones
Smoked Cheese
Mozzarella
Pruchuttio
Salami
Pepperoni
Chorizo
Italian Sausage
Cherry Tomatoes
Pickled Onions
Gherkins
Grapes
Berries
Crackers
Bread Sticks

Served in a Bamboo Cone/Jar or Grazing with a napkin and and served standing
Canapé Style or displayed on a table with linen.

PLEASE NOTE ANTIPASTI IS ONLY SERVED
AS PART OF OUR EVENING MENU.

£20 PER PERSON.



Paella

CLASSIC PAELLA BASE (VG)

Garlic
Onion
Tomato
Peppers
Saffron
Smoked Paprika
Red Wine
Basil

Then add desired topping at the buffet station or a bit of each:
Chicken, Chorizo & Roasted Red Peppers Prawns, Squid, Mussels,
Samphire & Lemon Wedges Roasted Vegetables, Olives, Sun Blush
Tomatoes, Artichoke & Spinach. (VG)

Served with a Selection of Oils, Green Salad and Crusty Bread as
Standard Served in Bamboo Boats with Wooden cutlery.

PLEASE NOTE PAELLA IS ONLY SERVED
AS PART OF OUR EVENING MENU.

£20 PAELLA BASE PER PERSON.
SIDES £5 PER PERSON.



Pizza

CLASSIC

Margherita

Pepperoni

Ham & Pineapple

Ham & Mushrooms

CONTEMPORARY

BBQ Chicken with Smoked Bacon

Salami with Olives & Mozzarella

Roasted Peppers with Chilli & Mozzarella

Spinach with Ricotta & Cherry Tomatoes

GOURMET

Cured Ham, Vine Tomatoes with Shaved Parmesan & Balsamic Glaze

Sun-dried Tomatoes with Buffalo Mozzarella & Basil Oil

Courgette & Asparagus Ribbons with Mozzarella & Toasted Pine nuts

Ground Sausage with Stilton & Caramelised Onion

PLEASE NOTE PIZZA'S ARE ONLY SERVED
AS PART OF OUR EVENING MENU.

£22 PER PERSON.



Meet me at the buffet line

MAINS

Chicken Breast Goujons with Sweet Chilli & Micro Coriander.

Bruschetta of Garlic Ciabatta with Sun Blush Tomatoes, Olives, Roasted Red Pepper & Garlic & Lemon Hummus. (VG)

Onion Bhaji with Mint Raita & Micro Coriander. (VG)

Sweet Potato and Chickpea Falafel with Tomato & Paprika, Tahini & Mixed Seeds. (VG)

Vegetable Spring Rolls with Ginger dipping sauce.

Sausage Rolls.

Selection of Quiches.

Selection of Sliced Meats, Ham/Turkey/Beef.

SOMETHING SWEET

Fresh Cream Profiteroles topped with Caramel, Honeycomb & Chocolate Ganache.

Mini Chocolate Brownie with White Chocolate & Popping Candy.

Lemon Tart and Raspberry Coulis.

Homemade Trifle.

Victoria Sponge.

(GREEN SALAD, SLAW, PASTA SALAD, POTATO SALAD AND SELECTION OF SANDWICHES AS STANDARD).

PLEASE NOTE OUR BUFFET IS ONLY SERVED
AS PART OF OUR EVENING MENU.

£20 PER PERSON.



Oyster Bar

Fresh oysters served on a bed of crushed ice with lemons wedges and classic sides of mignonette sauce (a French sauce made with red wine vinegar, minced shallots, and cracked black pepper), and hot Tabasco sauce.

Don't forget the champagne!

BESPOKE PACKAGE AVAILABLE.



Drinks Packages

SYLEN LAKES



Welcoming Package- £11pp

A glass of Prosecco or Bucks Fizz on arrival and a glass of sparkling wine for the toast.

The Classic Package- £15pp

Pimms or bottle of beer on arrival, a glass of house wine served with the meal and a glass of sparkling wine for the toast.

The Sylen Package - £22pp

A bottle of selected beer or cider or a cocktail on arrival, half a bottle of house wine per person served with the meal and a glass of sparkling wine for the toast.

The Ultimate Package- £29.50pp

A glass of Champagne on arrival, half a bottle of house wine per person served with the meal and a glass of Champagne for the toast.




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SYLEN LAKES

Sylen Lakes, Five Roads, Llanelli, Carmarthenshire SA15 5BJ

 07793059445

 weddings@sylenlakes.co.uk

  Sylen Lakes

All prices are per person and include linen, crockery, cutlery, staff, service & vat.
Prices shown are for 2025 -Please Note: There will be a 10% increase (inc vat) in prices, year on year.