SYLEN LAKES

OUR SELECTION OF MENUS

Did someone say Canapes?

SYLEN LAKES

If you choose to offer canapés during your drinks reception, we recommend providing a choice of 2–3 canapés per person.

CLASSIC CANAPÉS - £2.50PP 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.
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.
Tempura King prawns with sweet chilli sauce.

STREET FOOD CANAPÉS- £3.00 PP EACH

Mini Cheeseburger 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 Shots with a Mini Cheese Toasties.

SYLEN LAKES

SWEET CANAPÉS- £2.50 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 Raspberry Gel and Chocolate Ganache (GF).

Swap Canapés for Something a Little Cooler

Mario's Artisan Ice Cream Cart

Treat your guests to a delicious selection of 6 artisan ice cream flavours, served from our Mario's ice cream cart during your drinks reception.

£295
Based on a minimum of 60 servings

Our Traditional Dishes

SYLEN LAKES

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.
Goat Cheese Mouse, Salt Baked Beetroot, Pickled Beetroot and Beetroot Ketchup Sourdough Crisps

MAIN EVENT

Slow Roasted Welsh Beef with Garlic and Herb Roast Potatoes, Honey Parsnip, Fluffy Yorkshire Puddings & Red Wine Gravy.
Pan Fried Chicken Supreme with Rissole 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).

DESSERT

Chocolate Brownie with Dark Chocolate Ganache, Baked White Chocolate, Whipped Cream & Raspberry Gel.
Mini Pavlova, Crispy Meringue shell topped with a swirl of fresh whipped cream and a vibrant mixed berry compote
Lemon Tart with Berries Coulis & Double Cream.
Chocolate Mousse with Vanilla Ice Cream
Lemon Posset with Shortbread, Candied Orange & Blackcurrant Gel.
Chocolate Torte with Honeycomb & Chantilly Cream.
Creme Brûlé Tart with Edible Flowers & Fresh Berries.
Vegan Alternative - Chocolate Brownie with Chocolate Ganache, Honeycomb & Double Cream
(All dessert can be served individually, or you can choose three from above as a Trio on one plate.)

£50 PER PERSON

All our 3 course menus Prices are based on one choice from each course with vegetarian option. For an additional £2 per person, you may choice up to 3 options per course.

Our Sylen Specials

SYLEN LAKES

APPETISERS

Smoked Duck Breast with Blackberry Salad & Pomegranate Molasses.
Roasted Butternut Squash and Thyme soup with a Parmesan Crisp and Herb Croutons (v)
Ham Hock Terrine with Plum Chutney & Sourdough.
Beetroot & Vodka Cured Salmon Gravlax with Lemon Creme Fraiche, Crouton & Caper Berry Salad.
Crispy Teriyaki Aubergine with Shitake Mushrooms, Mushroom Ketchup and BBQ Shallots

MAIN EVENT

Slow Roasted Pork Belly, Quail Scotch Egg with Black Pudding 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 Vegan Scallops, Puy Lentils, Shallots & Roasted Red Peppers (VG).
Pan Fried Sea Bass with King Prawn and Caper Butter, Asparagus & Garlic Potatoes.

DESSERTS

Chocolate Brownie with Dark Chocolate Ganache, Baked White Chocolate, Whipped Cream & Raspberry Gel.
Mini Pavlova, Crispy Meringue shell topped with a swirl of fresh whipped cream and a vibrant mixed berry compote
Lemon Tart with Berries Coulis & Double Cream.
Chocolate Mousse with Vanilla Ice Cream
Lemon Posset with Shortbread, Candied Orange & Blackcurrant Gel.
Chocolate Torte with Honeycomb & Chantilly Cream.
Creme Brûlé Tart with Edible Flowers & Fresh Berries.
Or select three desserts as Trio from the above.
Vegan Alternative - Chocolate Brownie with Chocolate Ganache, Honeycomb & Double Cream
All dessert can be served individually, or you can choose three from above as a Trio on one plate

£60 PER PERSON

Our Something Special

SYLEN LAKES

APPETISERS

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

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

Smoked Ham Hock Croquette with Minted Pea Salad, Pea Puree and Quails Egg

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

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 Molasses, (VG)

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

Pan Fried Sea Bass with Samphire, Lemon & Garlic Pomme Anna Potatoes and a Dill and Caper Sauce (GF)

DESSERTS

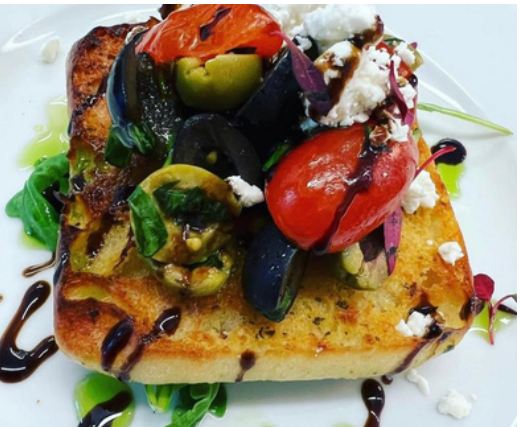
Chocolate Ganache & Pistachio Tart, A crisp tart shell layered with smooth pistachio paste and filled with rich dark chocolate ganache, topped with roasted pistachios and a touch of sea salt.

Baked White Chocolate and Raspberry Cheesecake with Roasted Peaches and Raspberry Coulis

Sticky Toffee and Apple Pudding, warm Toffee Sauce and Candied Apple Balls with Vanilla Cream

Chocolate Brownie with Dark Chocolate Ganache, Baked White Chocolate, Whipped Cream & Raspberry Gel.

£75 PER PERSON



The Big Feast

SYLEN LAKES

AMERICAN FEAST

BBQ Pulled Pork
Mac and Cheese
Cajun spiced Corn on The Cob
French Fries
Creamy Coleslaw
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
Pilau Rice
Saag Aloo
Onion Bhajis
Naan Bread
Poppadom's
Onion Salad and Mint Raita

DAY OPTION, TABLE SERVICE,
FROM £42 PER PERSON

EVENING OPTION, SERVED BUFFET
STYLE, FROM £32 PER PERSON

The Big Feast Continues

SYLEN LAKES

BBQ

(£2 Supplement charge per person)
Welsh Beef Burgers with Pretzel Bun
Cajun Chicken Fillets with Sour Cream
Welsh Dragon Chipolatas
Coleslaw
Roasted Mediterranean Vegetable Pasta Salad
Cajun Spiced Corn on the Cob
Moroccan Couscous
Green Salad
Tomato, Red Onion & Mozzarella
Potato Salad and Sweetcorn Salsa

MEAT FEAST

(£3 supplement charge per person)
Pulled Pork Slow Cooked
Beef Brisket
Cajun Chicken
Homemade Sage & Onion Stuffing
Homemade Apple Sauce
Pretzel Bun
Creamy Coleslaw
Moroccan Couscous
Cajun Spiced Corn on the Cob
Roasted Mediterranean Vegetable Pasta Salad
Green Salad
Tomato, Red Onion & Mozzarella
Potato Salad and Sweetcorn Salsa

VEGGIE/VEGAN OPTIONS

(Numbers pre-ordered for veggie/vegan guests)
Stuffed Flat Mushrooms with Hummus or Vegan Cheese
Vegan Sausages
Vegan Chilli Burgers with Vegan Pretzel Bun
Selection of sauces & relish.

ADDITIONAL ITEMS CAN BE ADDED UPON REQUEST

Don't forget the little ones

SYLEN LAKES

STARTERS

Veggie Sticks & Hummus (GF)(VG) or Mini Garlic Bread

MAINS

Sausages or Chicken Goujons or Beef Burger or Veggie Sausage or Chicken Breast or Falafels

SIDE 1

Mash or Potato Wedges or Chips or New Potatoes or Pasta Salad

SIDE 2

Salad or beans or peas or coleslaw

DESSERT

Mini Doughnuts and dips or chocolate brownie and Cream/ice cream or Ice cream – Strawberry, vanilla and chocolate.

£22 PER CHILD (UNDER 12'S)

Antipasti

SYLEN LAKES

Smoked Cheese

Pruchuttio

Salami

Pepperoni

Chorizo

Cherry Tomatoes

Pickled Onions

Gherkins

Grapes

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.

EVENING ONLY OPTION

£23 PER PERSON

Pizza & Hot Dogs

SYLEN LAKES

CLASSIC PIZZAS @ £22 per person

Margherita

Pepperoni

Ham & Pineapple

Ham & Mushroom

A selection of classic favourites, freshly prepared and served for your guests

JUMBO HOT DOGS @ £22 per person

Mom's smoky pork jumbo hot dogs served with crispy fries

EVENING ONLY OPTION

Meet me at the buffet line

SYLEN LAKES

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).

ADDITIONAL ITEMS CAN BE ADDED @ £3 PER ITEM PER PERSON

EVENING ONLY OPTION

Oyster Bar

SYLEN LAKES

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- £12pp

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

The Classic Package- £16pp

Prosecco 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 - £23pp

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- £30.50pp

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.

SYLEN LAKES

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

07793059445 weddings@sylenlakes.co.uk Sylen Lakes

All prices are per person and include cutlery, crockery, table linen, napkins, service & vat. The pricing stated is correct for 2026. In line with inflation, certain menu options may increase by up to 10% annually.