



thinktalkdanceplay

sample menu the globe at hay

starter...

Succulent Tiger King Prawns adorned with a zesty Tomato Salsa Sauce, elegantly presented on a nest of vibrant local leaves.

Indulge in our exquisite Chicken Liver Pâté, accompanied by Ale Chutney, French Baguette, and a crisp side of Salad.

Savor the flavors of our Garlic and Mozzarella Stuffed Mushroom, a delightful symphony of rich garlic and gooey mozzarella.

Treat your taste buds to the exquisite combination of Prawn & Smoked Salmon Tartar, a harmonious blend of oceanic delights.

Experience the explosion of flavors in our Roasted Red Pepper Hummus, served with Toasted Focaccia, and a duo of Balsamic & Olive Oil Dip.

Delight in the succulence of our Garlic & Herb Chicken Kebab, enhanced with Sweet Chilli Mayonnaise and a side of fresh Salad.

Indulge in the bold flavors of our BBQ Pulled Pork Taco, a fusion of smoky barbecue goodness in a handheld delight.

Refresh your palate with the vibrant Watermelon, Mint, and Feta Salad, a refreshing medley of sweet and savory notes.

Satisfy your cravings with the enticing Bretta-Topped Chorizo, Mozzarella, and Tomato delight, a perfect blend of textures and flavors.

main course...

Indulge in our sumptuous Braised Steak, bathed in a delectable Peppercorn and Shallot Sauce, a symphony of bold flavors that captivate the palate.

Savor the richness of our Roast Pork Loin, complemented by a luscious Homemade Apple Sauce, a perfect union of savory and sweet notes.

Treat yourself to the finest Corn-Fed Chicken Breast, prepared to perfection

Experience the unparalleled tenderness of our Hereford Roast Beef, a culinary masterpiece that promises an exquisite dining experience.

Delight in the freshness of our Tuna Nicoise Salad, a vibrant medley of flavors featuring premium tuna and crisp seasonal vegetables.

For a plant-based delight, relish our Beetroot Nut Roast, a vegetarian masterpiece that satisfies with its hearty texture and rich flavors.

Elevate your dining experience with our Pea, Mint, and Roasted Chickpea creation or opt for the delectable Vegetable Wellington for a vegan indulgence (Vegan options available on request),

All served with seasonal vegetables and Dauphinoise potatoes.

dessert...

Indulge in a divine experience with our Chef's Special Cheesecake, meticulously crafted to perfection in your favorite flavor, a true celebration of sweet indulgence.

Satisfy your sweet tooth with our decadent Rich Chocolate Brownie, accompanied by locally sourced Vanilla Ice Cream for a delightful symphony of textures and flavors.

Experience sheer elegance with our velvety Panna Cotta, a classic Italian dessert that promises a silky-smooth journey to dessert bliss.

Treat your taste buds to the refreshing zest of our Lemon Tart, adorned with Chantilly Cream, a harmonious balance of citrusy delight and creamy indulgence.

Delight in the epitome of sweetness with our Eton Mess, a heavenly combination of locally sourced Berries, Homemade Meringue, and Deliciously Whipped Cream, creating a dessert masterpiece that captivates the senses.

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canapés...

Elevate your culinary experience with our curated Selection of Seasonal Canapés – choose three from the following:

1. Succulent Cherry Tomato Crowns adorned with Guacamole, a burst of freshness in every bite.
2. Experience gourmet bliss with our Mini Chef's Pâté on Crusty Bread, a sophisticated fusion of flavors and textures.
3. Delight in the elegance of Mini Jacket Potatoes, generously topped with Garlic and Chive Cream Cheese or Whipped Goat's Cheese, offering a perfect balance of richness and creaminess.
4. Taste the sweet and savory dance of Strawberry and Tarragon nestled in a delicate pastry cup, a unique and delightful canapé.
5. Immerse yourself in indulgence with our Mac and Cheese Balls, a bite-sized explosion of cheesy goodness.
6. Spice up your palate with Chorizo Mac and Cheese Balls or our savory Meatballs, a symphony of flavors in every mouthful.
7. Experience the bold flavors of our Chorizo Bites, a perfect blend of smokiness and spice.
8. Embark on a culinary journey with our Mini Spring Rolls, a delightful fusion of crispy perfection and savory fillings.
9. Unleash your burger cravings with our Mini Open Cheese Burger with Baconnaise or the Mini Open Peri Peri Falafel Burger with Mayo, offering a bite-sized taste of burger perfection.
10. Revel in the crunch of Crispy Lamb tossed in Mint Sauce, a tantalizing canapé that marries crispy textures with refreshing mint.
11. For our vegan enthusiasts, relish the delectable Mini Falafel Balls (VG), a plant-based delight that doesn't compromise on flavor.
12. Spice things up with our Spicy Breaded Prawns, a perfect blend of heat and crunch that promises to awaken your taste buds.



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extras...

Sorbet Course

Enhance your wedding celebration with a palate-refreshing Sorbet Course, where you have the privilege to choose from a trio of exquisite flavors: the vibrant burst of Raspberry, the sophisticated effervescence of Champagne, or the tropical allure of Mango. Elevate your dining experience as this refreshing interlude adds a touch of luxury to your special day.

Cheese Plater

Indulge in a symphony of flavors with our carefully curated Cheese Platter, featuring a selection of the finest artisanal cheeses. Savor the velvety richness of Brie, the robust character of Welsh Cheddar, and the boldness of Blue Cheese. Complemented by succulent Grapes, artisanal Biscuits, and the creamy perfection of Welsh Butter, this platter is a culinary masterpiece designed to tantalize your senses and leave a lasting impression on your wedding feast.

afternoon tea...

Embark on a delightful journey with our exquisite assortment of Finger Sandwiches, meticulously crafted and artfully garnished with crisp leaves to elevate both taste and presentation.

Indulge in the sweetness of homemade perfection as you feast your eyes and palate on our carefully curated selection of cakes adorned with an array of fresh, vibrant berries. Each bite promises a symphony of flavors that captivate your senses.

For a touch of classic indulgence, savor the timeless elegance of a Cream Tea Scone, generously crowned with luscious clotted cream and accompanied by the perfect dollop of jam. It's a culinary experience that harmoniously combines tradition and decadence, inviting you to savor the moment with every heavenly bite.

sharing dishes...

sharing platter

immerse yourself in a feast of flavours with our BBQ Sharing Plate, a culinary symphony that lets you choose between succulent Strip Loin, tender BBQ Brisket, or perfectly grilled Chicken Breast. Accompanied by the smoky sweetness of Corn on the Cob, the tangy crunch of Pickled Red Cabbage Slaw, and the delightful kick of Jalapeño Peppers, this platter promises a journey through barbecue bliss.

Complementing the main stars are our delectable sides: indulge in the creamy goodness of Garlic and Herb Potato Salad or opt for the crispy perfection of Wedges. For those craving a skewered delight, our Chicken or Veg Kebabs, expertly grilled to perfection, are paired with the irresistible flavors of Garlic Mayo and a tantalizing BBQ Jus.

Embark on a shared culinary adventure with our BBQ Sharing Plate, where every element is thoughtfully crafted to bring friends and family together in a symphony of taste and enjoyment.

(more available upon request)



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Experience a culinary delight at our enchanting evening wedding celebration with these thoughtfully crafted menu items:

1. Fish & Chip Cones: £13

- Delight in Battered Fish Goujons paired with perfectly golden Chips, elegantly served in stylish cones for a touch of whimsical charm.

2. Pulled BBQ Pork or Falafel Rolls: £13

- Choose between succulent Pulled BBQ Pork or flavorful Falafel, nestled in soft floured baps, accompanied by a generous serving of golden Chips, providing a delightful medley of tastes and textures.

3. Evening Charcuterie Selection: £15

- Indulge in a sophisticated assortment of Hay Charcuterie and Local Cheeses, complemented by a selection of seasonal fruits, including juicy Grapes and refreshing Celery. The ensemble is completed with savory Biscuits, Scotch Egg, French Baguette paired with velvety Welsh butter, Local Dressed Leaves, and a medley of Olives & Feta.

4. Build a Burger: £15

- Unleash your creativity with our Build a Burger station featuring Local Herefordshire beef. Personalize your burger with a selection of cheese, Gherkins, Tomatoes, fresh Leaves, slaw, all nestled in delectable Alex Gooch Brioche Buns, and accompanied by a side of perfectly crisp Chips.

5. Ploughman's Sharing Board: £13.50

- Savor the rustic charm of our Ploughman's Sharing Board featuring Local Ham, a selection of artisanal cheeses, mixed salad leaves, soft Bread Rolls with creamy butter, flavorful Chutney and Coleslaw, tangy Gherkins and Pickles, fresh Onions, and a refreshing array of Grapes and Apple Crisps.

This evening wedding menu promises an array of flavors, blending elegance with hearty favorites, ensuring a memorable culinary experience for you and your guests.

Indulge in a bespoke Finger Buffet experience by selecting six enticing options from our carefully curated list: £16

1. Open Baguettes:

Choose from a selection of Local Roast Beef, Ham, Turkey, Cheese & Pickle, Tuna Mayonnaise, Egg Mayonnaise, or the exotic Chicken Tikka, each crafted to perfection.

2. Chicken Drumsticks:

Elevate your palate with succulent Chicken Drumsticks, available in Plain, Tikka, or BBQ, offering a symphony of flavors.

3. Chicken Kebabs:

Delight in the exquisite taste of Chicken Kebabs, a perfect blend of tenderness and aromatic spices.

4. Slices of Various Cakes:

Treat your sweet tooth to an assortment of delectable cakes, each slice a heavenly creation of flavors and textures.

5. Vegetable Samosas:

Immerse yourself in the crispiness of Vegetable Samosas, a delightful fusion of savory vegetables and spices.

6. Spring Rolls:

Experience the delicate crunch of Spring Rolls, filled with a medley of flavors and textures.

7. Plaice Goujons:

Delight in the sophistication of Plaice Goujons, golden-brown strips of flaky goodness.

8. Chicken Goujons:

Relish the crispy perfection of Chicken Goujons, a crowd-pleaser with every bite.

9. Sausage Rolls:

Enjoy the classic comfort of Sausage Rolls, flaky pastry encasing flavorful sausage filling.

10. Pork Pies:

Savor the hearty goodness of Pork Pies, a timeless favorite at any gathering.

11. Scotch Eggs:

Experience the culinary perfection of Scotch Eggs, a harmonious blend of seasoned sausage and a perfectly boiled egg.

12. Cocktail Sausages:

Delight in bite-sized perfection with Cocktail Sausages, an irresistible treat for all.

13. Chips or Wedges:

Choose between classic Chips or hearty Wedges, the perfect accompaniment to your finger buffet.

14. Sliced Meats:

Choose from a selection of Beef, Turkey, or Ham, each thinly sliced for a refined taste experience.

15. Salads:

Elevate your buffet with refreshing Salads, selecting from options like Pasta, Potato, Tomatoes & Onion, Cucumber & Pepper, Spicy Five Bean, Chicken, or Sweetcorn & Coleslaw.

16. Antipasto:

Experience the Mediterranean allure with Antipasto options like Olives, Mozzarella & Sun-Blushed Tomato, or Feta & Chilli.

17. Potato Bravos:

Spice up your selection with Potato Bravos, a flavorful and satisfying addition to your bespoke buffet.

example menu...

canapés

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Taste the sweet and savory dance of Strawberry and Tarragon nestled in a delicate pastry cup, a unique and delightful canapé.

Beverages Signature His and Hers Cocktails:

Blushing Bride" (Vodka, Elderflower Liqueur, Cranberry, and Prosecco)

"Groom's Refresher" (Bourbon, Ginger Beer, Mint, and Lime)

Wedding Breakfast

Beverages: On table white and red wine

starter

Satisfy your cravings with the enticing Bretta-Topped Chorizo, Mozzarella, and Tomato delight, a perfect blend of textures and flavors.

Indulge in our exquisite Chicken Liver Pâté, accompanied by Ale Chutney, French Baguette, and a crisp side of Salad.

Main Courses:

Experience the unparalleled tenderness of our Hereford Roast Beef, a culinary masterpiece that promises an exquisite dining experience

For a plant-based delight, relish our Beetroot Nut Roast, a vegetarian masterpiece that satisfies with its hearty texture and rich flavors.

All served with seasonal vegetables and Dauphinoise potatoes.

Dessert

Satisfy your sweet tooth with our decadent Rich Chocolate Brownie, accompanied by locally sourced Vanilla Ice Cream for a delightful symphony of textures and flavours

Delight in the epitome of sweetness with our Eton Mess, a heavenly combination of locally sourced Berries, Homemade Meringue, and Deliciously Whipped Cream, creating a dessert masterpiece that captivates the senses.

Beverages: Champagne and elderflower presse for Toast

Late-Night Snacks

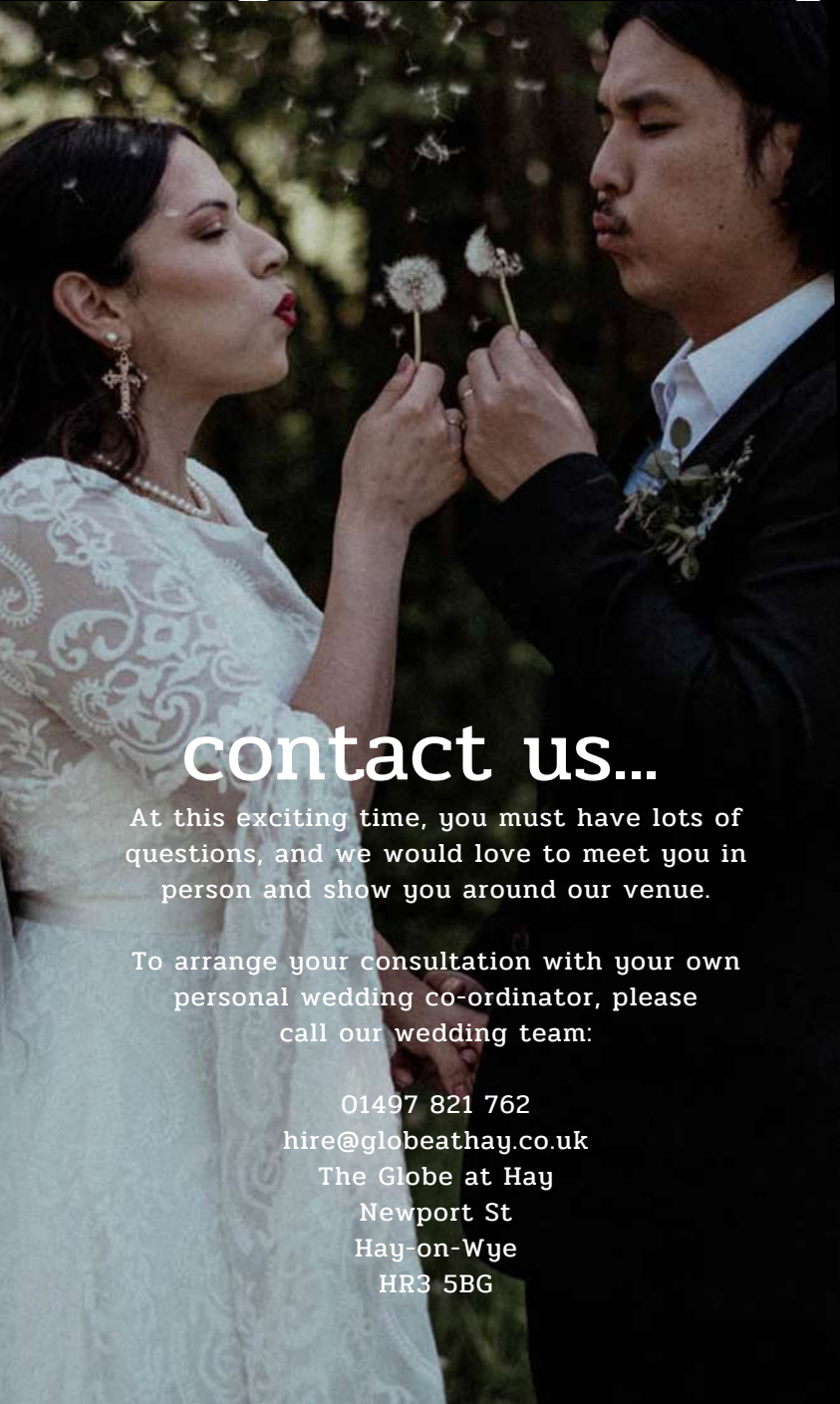
Pulled BBQ Pork or Falafel Rolls:

- Choose between succulent Pulled BBQ Pork or flavorful Falafel, nestled in soft floured baps, accompanied by a generous serving of golden Chips, providing a delightful medley of tastes and textures.

Remember, this is just a sample, and customization based on the couple's preferences and any dietary restrictions is essential.

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contact us...

At this exciting time, you must have lots of questions, and we would love to meet you in person and show you around our venue.

To arrange your consultation with your own personal wedding co-ordinator, please call our wedding team:

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