



# HOLLAND HALL

WEDDINGS EVENTS CORPORATE

## Events Private Dining Menu

SELECT ONE OF THE FOLLOWING STARTERS, MAIN COURSES AND DESSERTS. A TWO COURSE OPTION IS ALSO AVAILABLE.  
PRE ORDERS ARE ESSENTIAL.

### STARTERS

SELECTION OF SEASONAL SOUPS | warm baked rolls, salted butter

### SELECTION OF

french onion soup, gruyère toast | tomato and basil soup, pesto croute(V)(N) | butternut squash and parmesan (V) | wild mushroom and tarragon soup (V)

CHICKEN LIVER PARFAIT | brioche toast, onion marmalade

SUN DRIED TOMATO AND GOATS CHEESE TART | basil, black olive tapenade (V)

HAM HOCK TERRINE | house piccalilli, baked croutes, apple purée

OAK CURED SMOKED SALMON, POTATO AND DILL SALAD | lemon and caper dressing

LANCASHIRE BLACK PUDDING POTATO CAKE | peppercorn sauce, poached free range egg

SALMON AND DILL FISHCAKE | creamed leeks and spinach, lemon

TOMATO AND MOZZARELLA BRUSCHETTA | torn basil, sauce vierge, aged balsamic glaze (V)

GARSTANG BLUE CHEESE MUSHROOM AND CHIVE TARTLET | petit salad (V)

SMOKED SALMON AND POTATO TART | horseradish mascarpone cream, pea shoot salad

PARMA HAM | buffalo mozzarella, dehydrated tomato, rocket leaf, aged balsamic, parmesan shaving, basil oil

### MAINS

ROAST BREAST OF CHICKEN | spring onion mash potato, leek and pancetta cream, seasonal vegetables

SLOW BRAISED LAMB SHANK | creamed mash potato, braised red cabbage, mint and honey gravy

GLAZED SHIN OF BEEF | bourguignon sauce, potato purée, seasonal vegetables

INDIVIDUAL STEAK AND MUSHROOM PIE | mash potato, rich gravy, seasonal vegetables

ROAST SALMON FILLET | herb butter potatoes, asparagus, citrus butter sauce, cherry tomatoes

PAN ROASTED COD LOIN WRAPPED IN PARMA HAM | spiced tomato sauce, smoked paprika potatoes, tender stem broccoli

CHICKEN, HAM HOCK AND LEEK INDIVIDUAL PIE | mustard sauce, creamy mash, garden vegetables

SLOW BRAISED BEEF BRISKET | horseradish mash, roasted root vegetables, sticky onion gravy, yorkshire pudding

ROAST BREAST OF CHICKEN | sage and onion sausage meat stuffing, pigs in blankets, roast potatoes, chicken gravy, seasonal vegetables

SWEET POTATO AND FETA CHEESE PUFF PASTRY PARCEL | roast potatoes, seasonal vegetables (V)

STICKY ONION, BRIE AND WALNUT FILO PASTRY | spiced tomato fondue, roast potatoes, seasonal vegetables (V)

TOMATO RISOTTO | dried tomatoes, basil oil, crispy goats cheese (V)

### DESSERTS

GLAZED LEMON TART | raspberry sorbet, meringue pieces

STICKY TOFFEE PUDDING | butterscotch sauce, vanilla ice cream

CHOCOLATE AND PRALINE PROFITEROLES | double chocolate sauce

APPLE CRUMBLE TART | vanilla custard

TRIPLE CHOCOLATE BROWNIE | white chocolate and raspberry ice cream

STRAWBERRY CHEESECAKE HEART | strawberry compote, chantilly cream

CHOCOLATE DELICE | layered sponge, chocolate ganache, chocolate mousse, chocolate glaze

PASSION FRUIT CRÈME BRULÉE | crisp sable biscuit, passion fruit gel

MILK CHOCOLATE AND HAZELNUT CREMEUX | hazelnut brittle

BAKED VANILLA CHEESECAKE | mixed berry compote

### CHEESE PLATTERS FOR THE TABLE

A SELECTION OF FIVE LOCAL, ARTISAN BISCUITS, CELERY, GRAPES & HOMEMADE CHUTNEYS | additional cost

FRESHLY BREWED TEA, ROASTED FILTER COFFEE AND MINTS | additional cost

TO BOOK A VIEWING APPOINTMENT, REQUEST A BROCHURE & PRICES OR CHECK THE AVAILABILITY OF YOUR DESIRED DATE,  
PLEASE CONTACT OUR DEDICATED WEDDINGS & EVENTS TEAM.

## Exclusively Yours'

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