



HOLLAND HALL

WEDDINGS EVENTS CORPORATE

Wedding Breakfast Menu

HERE IS A SELECTION OF OUR MOST FAVOURED WEDDING BREAKFAST IDEAS, BUT IT'S YOUR DAY! WE CAN ADAPT TO SUIT YOUR PREFERENCES TO MAKE IT YOUR SPECIAL 1ST MEAL MARRIED TOGETHER, HENCE WHY WE CALL IT THE WEDDING BREAKFAST.

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 (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

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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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

VANILLA CHEESECAKE | strawberry purée, macerated berries

CHOCOLATE TRUFFLE DELICE | hazelnut praline

STICKY TOFFEE PUDDING | butterscotch sauce, vanilla ice cream (GFA)

VANILLA PANACOTTA | berries, shortbread biscuit, fruit purée

PASSION FRUIT CRÈME BRÛLÉE | sable biscuit, passion fruit syrup

CHOCOLATE AND HAZELNUT SHORTBREAD TORTE | roasted nuts, chantilly cream

APPLE AND CINNAMON CRUMBLE TART | vanilla custard

RASPBERRY FRANGIPANE TART | hot raspberry sauce, raspberry ripple ice cream

INDIVIDUAL LEMON MERINGUE | lemon curd, raspberries, italian meringue

BANOFFEE PIE | individual tart, dulce du late caramel, caramelised banana, chantilly cream, chocolate shavings

CHOCOLATE PROFITEROLES | double chocolate sauce, vanilla cream

CHEESE PLATTERS FOR THE TABLE

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

additional cost - perfect for your guests to nibble on during the speeches

FRESHLY BREWED TEA, ROASTED FILTER COFFEE AND MINTS

ADDITIONAL COST