



HOLLAND HALL
WEDDINGS

Wedding Breakfast Menu

HERE IS A SELECTION OF OUR MOST FAVOURED WEDDING
BREAKFAST OPTIONS, BUT IT'S YOUR DAY!

WE CAN ADAPT OUR MENU TO SUIT YOUR PREFERENCES
FOR YOUR SPECIAL DAY. PRE ORDERS ARE ESSENTIAL.

SELECT ONE OF THE FOLLOWING
STARTERS, MAIN COURSES & DESSERTS

TO START

CHOICE OF CHEFS SOUP | warm roll, butter
roasted vine tomato & roasted red pepper, basil oil (gfa) (v) (vea)
butternut squash & sweet potato, parmesan cream (gfa) (v) (vea)
cauliflower & smoked cheddar (gfa) (v)
creamy mushroom soup, tarragon oil (gfa) (v)

SMOKED SALMON & KING PRAWN COCKTAIL | chipotle mayonnaise, lemon, pickled cucumber,
granary roll (gfa)

TOMATO & BUFFALO MOZZARELLA BRUSCHETTA | toasted focaccia, vine tomatoes, buffalo
mozzarella, basil pesto, aged balsamic (gfa) (v) (vea - vegan feta substitute)

CHICKEN LIVER PARFAIT | herb butter, toasted brioche, onion jam (gfa)

SMOKED SALMON EGGS ROYALE | toasted english muffin, oak cured salmon, poached free
range egg, hollandaise sauce (gfa)

CONFIT DUCK LEG | oriental sesame dressing, rice noodle salad, pickled vegetables

ROLLED HAM HOCK BALLANTINE | house piccalilli, apple purée, toasted bread (gfa)

SALAD OF PROSCIUTTO | dried plum tomatoes, rocket, crispy goats cheese, aged balsamic (gfa)

CRISPY BRIE FRITTER | sticky onion relish, poached pear & walnut salad (v) (n)

GOATS CHEESE DRIED TOMATO TART | caramelised onions, filo crown, sauce vierge, sticky
balsamic glaze (v)

MAIN COURSE

SLOW ROASTED BEEF BRISKET | creamy mash, rich beef gravy, yorkshire pudding, glazed root vegetables (gfa)

BREAST OF CHICKEN | sage & onion stuffing, bacon wrapped sausage, roast potatoes, creamy mash, seasonal vegetables, roast chicken gravy (gfa)

HH SIGNATURE BEEF SHIN STEAK PIE | creamy mashed potatoes, butter glazed vegetables, bourgignon sauce

MINT GLAZED SHANK OF LAMB | braised red cabbage, creamy mash, seasonal vegetables, mint lamb gravy (gfa)

PAN ROASTED SEA BASS FILLET | tomato risotto, red pepper salsa, garlic butter, grilled tenderstem broccoli (gf)

TERIYAKI SALMON | steamed jasmine rice, chinese greens, pak choi, sesame glaze (gf)

ROASTED COD LOIN | celeriac purée, crispy squid, crushed potato cake, samphire, shellfish butter sauce (gf)

BUTTERNUT SQUASH, GOATS CHEESE & SPINACH WELLINGTON | creamed leeks, herb butter potatoes, grilled tenderstem broccoli (v)

CAULIFLOWER & CHICKPEA BALTI | braised rice, sesame pak choi, steamed greens (ve) (gf)

SALT & PEPPER TOFU | steamed jasmine rice, chilli sauce, coriander oil (ve) (gf)

CHEESE & CARAMELISED ONION PIE | roast potatoes, creamy mash, seasonal vegetables (v)

ROAST DRY AGED SIRLOIN OF BEEF | duck fat potatoes, glazed fine beans, honey roast carrot, parsnip purée, pomme purée, yorkshire pudding, red wine jus, served medium rare (gfa)
(additional cost per person)

DESSERTS

GLAZED LEMON TART | italian meringue, raspberry gel, lemon curd (gfa)

TRIPLE CHOCOLATE BROWNIE | hot chocolate sauce, ferrero roche ice cream (gfa)

STICKY TOFFEE PUDDING | butterscotch sauce, vanilla ice cream, fudge pieces (gfa)

RASPBERRY BAKEWELL TART | almond frangipane, raspberry ripple ice cream (n)

WHITE CHOCOLATE & RASPBERRY PAVLOVA | vanilla cream, sweet berries, fruit purée (gfa)

CHOCOLATE & SALTED CARAMEL TART | honeycomb ice cream

CLASSIC VANILLA CRÈME BRULEE | shortbread biscuit, frosted berries (gfa)

VEGAN CHEESECAKE | vanilla ice cream, berry purée (gfa) (ve)

TRIPLE CHOCOLATE PROFITEROLES | white chocolate mousse

VANILLA CHEESECAKE | strawberries, chantilly cream, berry purée

CHEESE PLATTER FOR THE TABLE

ADDITIONAL COST | PERFECT FOR GUESTS TO NIBBLE ON DURING THE SPEECHES
selection of five local cheeses, artisan biscuits, celery, grapes, home made chutneys

FRESHLY BREWED TEA, ROASTED FILTER COFFEE & MINTS
ADDITIONAL COST