



HOLLAND HALL
WEDDINGS

Wedding Menus

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Holland Hall, Lafford Lane, Upholland, Lancashire, WN8 0QZ

Canapés Menu

**CHOOSE 3 OR 5
OF THE FOLLOWING ITEMS**

MEAT SELECTION

SATAY CHICKEN SKEWER | peanut dip (n) (gf)
HH SIGNATURE SAUSAGE & CARAMELISED ONION ROLLS
MINI CHEESEBURGER SLIDERS | brioche bun, house relish
CONFIT DUCK SPRING ROLLS | hoi sin dip
BLACK PUDDING BON BONS | mustard aioli
CAJUN CHICKEN SKEWERS | mint yoghurt (gf)

FISH SELECTION

KING PRAWN COCKTAIL | cucumber, tomato, harissa mayonnaise (gf)
HOT SMOKED SALMON FISH CAKES | lemon & black pepper mayonnaise
FISH & CHIP CUPS | lemon aioli (gfa)

VEGETARIAN SELECTION

WHIPPED FETA CHEESE CROSTINI | truffle honey (gfa)
TOMATO ARANCINI | romesco sauce, parmesan
PAPRIKA SPICED HALLOUMI | chipotle mayonnaise (gfa)
DRIED TOMATO & GOATS CHEESE TARTS | basil pesto, balsamic vinegar

VEGAN SELECTION

HOMEMADE HUMMUS | confit garlic toast, dried tomatoes, coriander oil (gfa)
BEETROOT FALAFEL | mango salsa

Wedding Breakfast Menu

A SELECTION OF OUR MOST FAVOURED 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 & CHOCOLATES

ADDITIONAL COST

Children's Menu

STARTERS

GARLIC BREAD (gfa)

GARLIC BREAD | cheese (gfa)

TOMATO SOUP | fresh bread roll, butter (gfa)

MAINS

HOMEMADE CHICKEN GOUJONS | skinny fries, baked beans

HOMEMADE CHEESE & TOMATO PIZZA | skinny fries (gfa)

HOMEMADE FISH GOUJONS | skinny fries, garden peas (gfa)

CHEFS PORK SAUSAGES | mashed potato, baked beans

DESSERTS

CHOCOLATE BROWNIE | vanilla ice cream

FRESH FRUIT SALAD (gf)

ICE CREAM | selection of flavours (gf)

BBQ Wedding Breakfast

**A CASUAL SHOW STOPPING BBQ BUFFET
INCLUDES THE BELOW**

BBQ SELECTION

PRIME 6OZ ABERDEEN ANGUS BEEF BURGERS (gfa)

PERI PERI CHICKEN BREAST (gf)

PORK SAUSAGES (gfa)

BBQ GLAZED PULLED PORK (gf)

VEGETARIAN & VEGAN BURGERS OR SAUSAGES (available on request) (v) (ve)

GRILLED MARINATED HALLOUMI (gf) (v)

CORN ON THE COB (gf) (v) (vea)

CARAMELISED ONIONS (gf) (v) (vea)

GARLIC BUTTER POTATOES (gf) (v) (vea)

BRIOCHE BUNS (gfa)

CHEESE

SALAD BAR SELECTION

CAESAR SALAD | gem lettuce, pancetta, parmesan, croutons, house dressing (gfa)

RAINBOW SLAW (gf) (v) (vea)

MIXED TOSSED SALAD | tomato, cucumber, onions, peppers, gem lettuce, house dressing

ALL DIETARY REQUIREMENTS ARE TAILORED & ADAPTABLES

Hot & Cold Buffet Menu

CHOOSE FROM THE FOLLOWING ITEMS

SALAD SELECTION

RAINBOW SLAW | *mayonnaise, chopped herbs* (gf) (v) (vea)

BALTI SPICED POTATO SALAD (gf) (v) (vea)

CAESAR SALAD | *gem lettuce, parmesan, croutons, caesar dressing, crispy pancetta* (gfa)

TOSSED SALAD | *tomato, cucumber, peppers, onions, gem lettuce* (v) (gf)

CAPRESE SALAD | *tomato, buffalo mozzarella, pesto, aged balsamic* (v) (gf)

MEAT SELECTION

MINI BURGER SLIDERS | *brioche bun, cheese, relish*

STICKY MARINATED CHINESE CHICKEN DRUMSTICKS | *oriental glaze* (gf)

SALT & PEPPER CHICKEN THIGHS & DRUMSTICKS (gf)

BBQ BABY BACK RIBS | *sticky bbq sauce* (gf)

HH SIGNATURE MINI STEAK & ALE PIES

HH SIGNATURE CHUNKY SAUSAGE ROLLS

VEGETARIAN SELECTION

HH SIGNATURE MINI CHEESE & ONION PIES | *onion seed pastry* (v)

CHEDDAR & ONION QUICHE (v)

CREAMY GARLIC MUSHROOMS (gf) (v)

MACARONI CHEESE | *mozzarella, cheddar, ciabatta croutes* (v)

MEZZE | *homemade hummus, breadsticks, onion relish, olives, feta cheese* (gfa) (v) (vea)

VEGAN SELECTION

MIXED OLIVES (gf) (ve)

HOMEMADE HUMMUS & FLATBREAD (gfa) (ve)

VEGAN MARGHERITA PIZZA (ve)

MIXED FALAFEL | *mango salsa* (ve)

VEGAN WRAPS (ve)

POTATO SELECTION

CRISPY SEASONED POTATO WEDGES (v) (vea)

HAND CUT CHIPS (gfa) (v) (vea)

SKIN ON FRIES (gf) (v) (vea)

SALT & PEPPER CRISPY NEW POTATOES | chilli, herbs (v) (vea)

HAND STRETCHED PIZZA SELECTION

CHOOSE TWO PIZZA TOPPINGS

GLUTEN FREE AVAILABLE | ADDITIONAL COST

MARGHERITA | dried tomato, mozzarella, napoli sauce (gfa) (v) (vea)

DOUBLE PEPPERONI | mozzarella, napoli sauce, hot honey (gfa)

CHEESE & HAM | mozzarella, glazed ham, napoli sauce (gfa)

SANDWICH SELECTION | PLEASE CHOOSE 4 OF THE BELOW

GLUTEN FREE, VEGAN & OTHER FILLING ALTERNATIVES AVAILABLE

EGG MAYONNAISE (v)

HONEY ROAST HAM

SLOW ROAST BEEF & HORSERADISH

TUNA MAYONNAISE

DELUXE CHEESE SAVOURY (v)

CHICKEN & BACON MAYONNAISE

DESSERT OPTION | ADDITIONAL COST

CHOOSE 3 OF THE FOLLOWING

FILLED CHOCOLATE ECLAIRS | triple chocolate sauce (v)

TRIPLE CHOCOLATE BROWNIES (vea)

MINI STRAWBERRY & CREAM SCONES

MINI LEMON MERINGUE TARTS

MINI TRIFLE CUBITS

Hog Roast Buffet Menu

OUR DELICIOUS LOCALLY SOURCED SLOW COOKED HOG IS SPIT ROASTED LOW & SLOW, PULLED & PRESENTED BY OUR EXECUTIVE CHEF AT OUR BUFFET STATION WITH A SELECTION OF ACCOMPANIMENTS

MINIMUM 100 GUEST | MAXIMUM 250 GUESTS

ACCOMPANIMENT SELECTION

BUTTERED BARS (gfa)
CAMELISED ONIONS (gf)
APPLE SAUCE (gf)
CRISPY CRACKLING (gf)
TOMATO & MOZZARELLA CAPRESE SALAD (gf)
RAINBOW SLAW (gf)
CRISPY SEASONED POTATO WEDGES (gf)
HONEY MUSTARD CHIPOLATAS (gf)
SAGE & ONION STUFFING BALLS (gf)
GLAZED BABY BACK RIBS (gf)
STICKY BBQ SAUCE (gf)

VEGETARIAN, VEGAN & SPECIAL DIETARY REQUIREMENTS ALSO AVAILABLE

A 40KG HOG WILL CATER FOR A MINIMUM 100 GUESTS

Handmade Pie Menu

INDIVIDUAL HANDMADE PIE SELECTION
CHOOSE A FLAVOUR AND WE'LL DO THE REST

SLOW BRAISED BEEF SHIN PIE

shortcrust pastry, creamed butter mash, rich ale gravy

CHICKEN BALTI PIE

shortcrust pastry, creamed butter mash, slow cooked chicken thigh,
aromatic balti curry sauce, fruity chip shop curry sauce

CHICKEN & LEEK PIE

shortcrust pastry, creamed butter mash, rich chicken gravy

THREE CHEESE, ONION & POTATO PIE

shortcrust pastry, creamed butter mash (v)

SLOW BRAISED LAMB SHOULDER PIE

shortcrust pastry, creamed butter mash, rich mint gravy

OPTIONAL POTS OF MUSHY PEAS AVAILABLE

Bridal Party Menu

IDEAL PRE CEREMONY FOR BRIDAL PARTY OR GROOMSMEN

PIZZA

FRESH STONE BAKED 10" PIZZA | margarita, meat feast

PASTRIES

HOME MADE PASTRIES | danish, scones, croissants, preserves, butter

GRAZING PLATTER

CHEFS SELECTION | cheeses, meats, fresh baked sausage rolls,
crudités, hummus, relishes, baked breads

DESSERT PLATTER

CHOOSE 3 OF THE FOLLOWING

FILLED CHOCOLATE ECLAIRS | triple chocolate sauce (v)

TRIPLE CHOCOLATE BROWNIES (vea)

MINI STRAWBERRY & CREAM SCONES

MINI LEMON MERINGUE TARTS

MINI TRIFLE CUBITS

CHEESE BOARD

LOCALLY SOURCED | artisan cheeses, chutneys, biscuits, grapes, celery