



# Wedding Breakfast

## **Canapés** £2.50 each or 3 for £6.50

Yorkshire pudding, roast beef & caramelized onions

Toad in the hole with cumberland sausage

Asian style duck and vegetable roll

Tempura king prawn with chili mint dip

Smoked salmon and cream cheese tartlet

Goats cheese and olive tartlet (v)

Sun blush tomatoes and mozzarella bruschetta (v)

Tempura vegetables (v)

## **Soups** From £5.95 per dish

### **Green pea and bacon rib soup**

Bolton's own signature soup

### **Roast carrot and coriander soup (v)**

Finished with cream and smoked paprika crouton

### **Cream of Leek and potato soup (v)**

### **Cream of tomato and basil soup (v)**

With garlic croutons

### **Vegetable soup (v)**

With fresh herbs and rosemary oil baked crouton

## **Starters** From £6.95 per dish

### **Chicken and cognac pate**

A smooth pate with toasted ciabatta, salad and onion marmalade

### **Ham and pea pressed terrine**

With homemade piccalilli, ciabatta and dressed salad

### **Smoked chicken and bacon Caesar salad**

With parmesan, maple glazed croutons and cos lettuce

### **Classic prawn cocktail**

With Marie rose sauce, crisp salad and granary bread

### **Thai fish cake**

With sweet chili jam and Asian salad

### **Potted salmon rillettes**

Smoked and poached salmon, cream cheese and toasted granary bread with caper salad

### **Asparagus salad (v)**

Grilled and marinated asparagus with parmesan crisp

### **Warm three cheese tart with feta, cheddar and brie (v)**

Accompanied with onion chutney and salad

### **Chilled sweet melon (v)**

With port marinated berries and fruit coulis



**Mains** From £16.50 per dish

**Poached chicken supreme**

With mushroom & thyme rosette, asparagus and white wine volute

**Traditional roast chicken breast**

Served with sage & apricot stuffing pancetta and roast gravy

**Pan fried chicken**

With mushroom, shallot, tomato and red wine sauce

**Char-grilled pork steak**

With apple cider cream sauce

**Roast pork loin**

With fennel & onion stuffing and roast gravy

**Roast sirloin of beef with Yorkshire pudding** (£2 supplement)

Served with roast gravy and horseradish sauce

**Braised shank of lamb with diced root vegetables** (£2 supplement)

With rosemary and redcurrant sauce

**Grilled salmon fillet** (£1.50 supplement)

With tarragon and chive butter cream sauce

**Roast cod loin** (£1.50 supplement)

With smoked salmon mousse and herb crust

**Squash, brie and beetroot tart (v)**

Served with vintage cheddar cheese and a rocket & balsamic salad

**Filo basket with wild mushroom and leeks (v)**

Served with a cream sauce and cherry tomatoes

**All main course dishes are served with selection of vegetables and potatoes of your choice;**

(please select one of the following)

Fondant, roast, new boiled, duchess and dauphinoise