

# Springfield

Special Occasions & Events Hall

## Wedding Breakfast Menu

### To Start

Homemade Leek & Potato Soup (V)  
Fan of Melon with Seasonal Berries (V)  
Duck Liver Pate with Caramelised Onion Chutney, Mixed Leaves  
Goats Cheese, Red Pepper and Butternut Squash Tart (V)

### The Main Event

Breast of Chicken wrapped in Bacon, served with Cranberry Sauce.  
Traditional Roast Beef and Yorkshire Pudding served with a Rich Red Wine Gravy  
and Horseradish Sauce.  
Glazed Gammon cooked in Cider, served with Apple Sauce.  
Roasted Butternut Squash, Red Pepper, Red Onion and Goats Cheese tart garnished  
with rocket leaves. (V)

Crispy Roasted Potatoes, Seasonal Vegetables served in dishes at the tables.

### To Finish

Vanilla Cheesecake with Seasonal Berries  
Profiteroles with Chocolate and Orange Sauce  
Exotic Fresh Fruit Salad  
Deluxe Chocolate Fudge Cake

### Cheese boards

(£50 Supplement per table of 8)  
English & Continental Cheeses served on a wooden platter with Crackers & Chutney

Final numbers, dietary requirements & payment must be received 6 weeks prior to event date. Menu choices are subject to the supplier's ability to supply & season.

Springfield – Special Occasions & Events Hall, Sandiacre, Nottingham, NG10 5BD

Please call the Events Manager on 07794 582244 email:hello@springfieldeventshall.co.uk www.springfieldhall.co.uk