



Traditional Wedding Breakfast

50 plus guests £32.50 per guest
Full table service

Please choose 1 option from each section.

To Start

Homemade Leek & Potato Soup (V)
Fan of Melon with Seasonal Berries (V)
Duck Liver Pate with Caramelised Onion Chutney
Mozzarella & Tomato Salad with Pesto & Basil (V)

The Main Event

Breast of Chicken wrapped in Bacon, Creamed Potatoes, Seasonal Greens and a Red Wine Jus
Traditional Roast Beef, Yorkshire Pudding, Crispy Roast Potatoes, Glazed Carrots and a Rich Red
Wine Gravy
Glazed Gammon cooked in Cider, Roasted New Potatoes, Baked Apple slice and Steamed Broccoli
Ratatouille Stack with Halloumi, Spicy Tomato Sauce and seasonal Vegetables (V)
Cashew Nut and Walnut Roast with Herbed Tomato Sauce and seasonal Vegetables (Vegan)

To Finish

Vanilla Cheesecake with Seasonal Berries
Bramley Apple Crumble and Vanilla Custard
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

20% deposit of the overall catering bill is required to secure booking. Final numbers must be confirmed 4 weeks prior to event date.

Menu choices are subject to the supplier's ability to supply & season. January 2020.

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

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