



# K I R K L E Y H A L L

## Sample Wedding Breakfast Menu

### Starter

Northumbrian Broth  
Diced fresh farm vegetables and pulses,  
scented with thyme (V)

**£3.95**

Or

Fan of Chilled Seasonal Melon  
Accompanied with a soft berry coulis and a sprig of fresh mint

**£3.95**

### As an additional course

Lemon Sorbet

**£2.65**

### Main Course

Prime Roast Topside of Beef  
with Chef's traditional Yorkshire Pudding and a  
rich roast red wine gravy

**£16.20**

Or

Fillet of Salmon  
with lemon grass and prawn hollandaise, oven baked on a  
bed of roasted red and yellow peppers

**£19.20**

Or

Carrot and Cashew Nut Roast

A well-balanced combination of grated carrot, cashew nuts, shallots and a selection of fresh herbs,  
combined together with egg and wholemeal bread, accompanied with a vegetable and herb jus (V)

**£14.20**

**All main courses served with a medley of seasonal vegetables and potatoes**



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## Desserts

### Choux Buns

Filled with dairy cream and smothered with a rich chocolate sauce

**£4.70**

Or

### Fruitti Di Bosco

Short crust pastry base with a Chantilly cream filling generously crowned with blackberries, redcurrants, raspberries and blueberries

**£4.70**

### Coffee and Mints

**£1.70**

**Each item is priced per person.**