



# *Traditional Wedding Breakfast*

50 plus guests £32.50 per guest  
Full table service

Please choose 1 option and 1 vegetarian 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, 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.

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

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