



COLWICK HALL

## Three course wedding breakfast menu

### Starters

Hearty vegetable soup with parsnip snippets

Ham hock terrine served with wilted rocket and a red onion chutney

Tomato bruschetta served with a pesto glaze and mozzarella

### Mains

Daube of beef served with a cheese mash, honey glazed carrots and buttered savoy cabbage

Breast of chicken served with a white wine and mushroom sauce, Boulangère potatoes and green beans

Roasted Mediterranean vegetable tart served with a cheddar cheese sauce

### Desserts

Apple and cherry pie served with a vanilla ice cream

Peach, raspberry and white chocolate cheesecake served with a raspberry coulis

Chocolate tart served with a salted caramel sauce

**Required to choose a set menu and we will cater for any dietary requirements completely separately.**

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