PRESTWOLD HALL

LEICESTERSHIRE

WEDDING BREAKFAST

All menus are served with our own home-baked bread, the best vegetables that our seasons have to offer and include tea, coffee & handmade chocolates.

PLEASE SELECT ONE STARTER, MAIN & DESSERT

SIR CHRISTOPHER

This menu is available all year round

£77.00

STARTER

Leek & Potato Soup (V)(*)
Served with Chive Cream & A Herb Scone

Tart of Mixed Onions Wild Mushroom & Ricotta (V)(*)

MAIN

Sausage & Mash (*)
Lincolnshire Sausages, Creamy Mash, Onion Gravy, Crispy Shallots

Soft Potato Gnocchi (V)
Tomato Fondue, Mozzarella & Basil

DESSERT

Warm Treacle Tart
with English Custard Sauce

Lemon Posset (*)
with Raspberries

(V) VEGETARIAN (VV) VEGAN (*) CAN BE MADE VEGAN

SIR JAMES

This menu is available all year round

£89.25

STARTER

Caesar Salad
with Smoked Chicken, Sourdough Croutons

Button Mushroom Risotto (V)(*)
with Rocket & Aged Parmesan

MAIN

Chicken
with Red Wine, Mushrooms, Button Onions &
Smoked Bacon, Creamed Potatoes

Ratatouille Puff Pastry Galette (V)
with Herb Salad, Fire Roasted Pepper sauce

DESSERT

Cheesecake
with Toffee Fudge & Salted Pretzels

Dark Chocolate Mousse (*)
with Shortbread Biscuits

(V) VEGETARIAN (VV) VEGAN (*) CAN BE MADE VEGAN

SIR EDWARD

This menu is available Spring/Summer (April-September) only

£92.00

STARTER

Risotto (V)(*)
with Asparagus, Broad Bean & Pea

The Edible Garden (VV)
Roasted Red Pepper, Hummus, Garden Vegetables, Salad Leaves & Shoots

Smoked Trout & Watercress Fishcakes
with Lemon Hollandaise

Parma Ham Salad
with Rocket, Roasted Red Onions & Parmesan

Whipped Goats Cheese (V)(*)
with Heritage Tomatoes, Black Garlic, Olive Crostini

MAIN

Roast Rump of Lamb
with Tomato & Pesto Tart, Smoked Garlic Mash

Pan Fried Breast of Chicken
with New Potatoes, Champagne Cream Sauce & Petit Pois

Fillet of Pork
wrapped in Parma Ham, with Parmesan Potato, Spring Onion, Piquillo Pepper & Sweetcorn Salsa

Spring Vegetable Stroganoff (V)(*)
with Buttered Wild Mushroom Fettucine

Roasted Hake
with Gremolata, Pepper Fondue & Green Beans

DESSERT

Hot Chocolate Fondant
with Honeycomb, Boozy Cherries & Cherry Ripple Ice Cream

Lemon Meringue Pie
with Blackcurrant Compote

Strawberry Cheesecake (*)

Tropical Fruit Pavlova (VV)
with Passion Fruit Sorbet

White Chocolate Panacotta
with Poached Apricots & Warm Madeleines

(V) VEGETARIAN (VV) VEGAN (*) CAN BE MADE VEGAN

SIR EDWARD

This menu is available Autumn/Winter (October-March) only

£92.00

STARTER

Smoked Haddock Fishcake
with Tartare Butter Sauce

Poached Salmon & Prawn Tian
with Pickled Cucumber, Honey Mustard & Dill Dressing

The Edible Garden (VV)
Caramelised Onion hummus, Vegetable Crudities, Fennel Seed Crackers

Honeydew Melon & Parma Ham
with a Port Reduction

Vegetable Tart (V)
Roasted Butternut Squash, Chestnut Mushroom and Gruyere Tart, with Black Grape & Pickled Walnut

MAIN

Roast Pork Belly
with Creamed Savoy Cabbage, Fondant Potato, Apple and Sage

Roast Cod
with Lentil Dahl, Onion Seed Yoghurt

Braised Blade of Beef Bourguignon
with Button Onions, Mushrooms & Bacon, in a Red Wine Sauce

Roast Breast of Duck
with Aromatic Couscous, Date & Onion Purée, North African Spiced Jus

Sweet Potato & Roasted Onion Jalfrezi (VV)
with Pilau Rice, Onion Seed Naan

DESSERT

Hot Chocolate Fondant
with Malted Milk Ice Cream

Bread & Butter Pudding
Brioche & Chocolate Chip with Grand Marnier

Crème Brulée
Golden Sultanas with Prestwold rum, Warm Madeleines

Pear & Almond Frangipane Tart (*)
with Vanilla Ice Cream

Baked Apple Strudel
with Calvados Sabayon

(V) VEGETARIAN (VV) VEGAN (*) CAN BE MADE VEGAN

SIR GERVAISE

This menu is available Spring/Summer (April-September) only

£94.00

STARTER

Chicken Terrine
Chicken & Shitake Mushroom Terrine
with Broad Beans and Black Truffle Dressing

Lemon Sole
with Champagne Sauce, Pickled Cucumber & Dill

Twice Baked Cheddar Soufflé
with Potato Salad & Smoked Salmon

Chilled Artichoke (VV)
with Salad Russe, Little Gems, Soft Herbs

Buffalo Mozzarella
with Charred Broccoli, Preserved Lemon & Caper Salsa and Croutons

MAIN

Fillet of Sea Bass
with Fennel Purée, Saffron Potatoes, Lobster Sauce Vierge

Fillet of Beef
with Wild Mushroom Gratin, Dauphinoise Potatoes, Madeira Sauce

Slow Cooked Shoulder of Lamb
with Anna Potatoes, Minted Green Vegetables, Lamb Sauce

Risotto (V)
Asparagus, Pea & Broad Bean Risotto, Crispy Duck Egg, Tarragon Oil

Polenta & Aubergine Tian (VV)
with black olive & pepper rarebit, tomato & basil dressing

DESSERT

Assiette of Citrus
Lemon Meringue Pie, Orange & Mandarin Parfait, Key Lime Curd Doughnut

Raspberry & Mascarpone Shortbread
with Raspberry Sorbet

Glazed Passionfruit Tart
with White Chocolate & Mint

Assiette of Chocolate
White Chocolate & Tonka Bean Ice Cream, Milk Chocolate Torte, Dark Chocolate & Grand Marnier Macaron

Strawberry & Elderflower Jelly Terrine
with Crushed Meringue

Summer Fruit Pudding (VV)

(V) VEGETARIAN (VV) VEGAN (*) CAN BE MADE VEGAN

SIR GERVAISE

This menu is available Autumn/Winter (October-March) only

£94.00

STARTER

Smoked Scottish Salmon
with Fromage Blanc, Avocado & Pink Grapefruit

Roast Monkfish
with Brown Butter, Caviar & Finger lime Hollondaise

Slow Cooked Shin of Beef Arancini
with Cacio e Pepe and Grated Pecorino

Buffalo Mozzarella (V)
with Panzanella Salad

Game Terrine
with Orchard Fruit Chutney, Prune Brioche

Tempura of Vegetables & Herbs (VV)
with Creamy Winter Truffle Dipping Sauce

MAIN

Loin of Venison Wellington
with Dauphinoise Potatoes, Cep Cream Sauce

Fillet of Beef
with Pommes Anna, Baby Gem Lettuce, Black Truffle Bearnaise Sauce

Rolled Fillet of Lemon Sole
with Saffron Mash, Lobster Bisque

Trio of Guinea Fowl
with Game Chips, Golden Sultanas & Sauternes

Arancini (V)
Sun Dried Tomato & Mozzarella, with Red Pepper Fondue

Roast Heritage Carrots (VV)
with Pearl Barley Fondue, Chestnuts, Carrot Top Pesto

DESSERT

Crêpes Suzette (V)(*)
with Chantilly Cream

Salted Caramel Tart
with Vanilla Ice Cream, and Toffee Apple

Assiette of Citrus
Lemon Meringue Pie, Orange & Mandarin Parfait, Key Lime Curd Doughnut

Baked Vanilla Cheesecake (V)(*)
with Mulled Red Wine Fruits

Duo of Hot Puddings
Steamed Syrup Sponge & Jam Roly Poly with Custard & Vanilla Ice Cream

Assiette of Chocolate
White Chocolate & Tonka Bean Ice Cream, Milk Chocolate Torte, Dark Chocolate & Grand Marnier Macaron

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CHILDREN

Two Courses - £30 Three Courses - £36

STARTER

Tomato Soup (V)

Prawn Cocktail

Fruit Salad (V)
Fresh Melon & Strawberry

Garlic & Mozzarella Bread (V)(*)

Hummus (V)
with Batons of Carrot & Cucumber

MAIN

Chicken Breast
with Mash, Vegetables & Gravy

Cheeseburger
with Salad & Sweet Potato Wedges

Half Portion of Adult Main Course
(from the main menus)

Fish & Chips

Chicken Goujons
with French Fries

Penne Pasta (VV)
with Tomato Sauce

Homemade Beef Cottage Pie
with Peas and Carrots

DESSERT

Waffles
with Maple Syrup & Ice Cream

Fresh Berries (VV)

Vanilla Milkshake
with Cookies

Chocolate Brownie
with Ice Cream

Ice Cream Sundae (*)

(V) VEGETARIAN (VV) VEGAN (*) CAN BE MADE VEGAN

WHY NOT ADD?

FOOD FOR WEDDING SUPPLIERS

Hot Main Course for 'Crew'
£29.50 per head

Sandwiches with Tea & Coffee
£14.00 per head

EXTRAS

Amuse-Bouche
£8.50 per head

Sorbet Course:
Champagne, Raspberry, Elderflower, or Lemon
£5.50 per head

Strawberries Dipped in Dark Chocolate
£4.00 per head

Extra bowls of vegetables
£12.00 per table

Cheese Plate & Biscuits
£65.00 per table