



## Wedding Breakfast, BROOKFIELD HALL

We have a selection of menus available for you to choose from or alternatively we would be happy to bespoke any menu to suit your individual needs.



Please choose one option from each course.

### STARTERS

Homemade Soup served with a Warm Crusty Roll  
*(Please see Wedding Breakfast Options for Choices)*

Handcrafted Melon Rose with a Fresh Selection of Mixed Berries and Drizzled with Raspberry Coulis

Homemade Chicken Liver Pate with Red Onion Marmalade served with Toasted Brioche, Rocket and Red Chard

Beef Tomatoes and Sliced Mozzarella Cheese served on a Bed of Green Leaves with a Fresh Basil Dressing

Individual Tartlet with a Choice of Fillings, served on a Bed of Red Chard and Wild Rocket

- ♥ Mature Cheddar and Sun Blushed Tomatoes
- ♥ Goats Cheese and Red Onion Marmalade
- ♥ Ham Hock, Cheese and Red Onion
- ♥ Stilton and Mushroom

### MAIN COURSES

Finest Topside of British Beef, Homemade Yorkshire Pudding and Red Wine Gravy

Traditional English Turkey, Sage and Onion Stuffing, Bacon Wrapped Sausage and Gravy

Baked Cod Loin topped with a Fresh Cheese and Herb Crumb served on a Medley of Spiced Tomato Vegetables

Roast Chicken Supreme with a choice of Sauces

Please choose from one of the following:

- ♥ Chasseur
- ♥ Shallot, White Wine and Cream
- ♥ Peppercorn
- ♥ Gravy

Please note all main courses are served with one choice of potato and two vegetables.

### DESSERTS

Profiteroles served with Warm Chocolate Sauce

White Chocolate and Raspberry Meringue

Homemade Sticky Toffee Pudding with Butterscotch Sauce

Tarte au Citron

New York Cheese Cake

After Eight Cheese Cake



### HOMEMADE SOUP CHOICES

Cream of Tomato and Basil

Farmhouse Style Chicken and Mushroom

Cream of Field Mushroom and Thyme

Cream of Market Vegetable

Minestrone

Smoked Bacon and Split Red Lentil

Butternut Squash, Sweet Potato and Red Pepper

Carrot and Coriander

Pea and Ham

Potato and Leek

### VEGETARIAN MAIN COURSE OPTIONS

*(Please choose one for all)*

Wild Mushroom Stroganoff served with Rice

Leek, Red Onion and Goats Cheese Tartlet

Baked Butternut Squash stuffed with Pine Nuts, Red Onions and Peppers in a Spicy Tomato Sauce, topped with Cheese and Fresh Bread Crumbs

Filo Parcels: Courgettes, Leeks, Tomato, White Wine and Stilton Cheese wrapped in Filo Pastry

Spinach and Ricotta Cannelloni with Roasted Vine Tomatoes

### CHILDREN'S MEALS

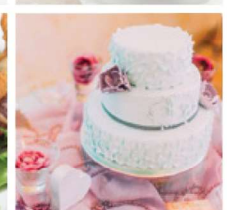
*(Please choose one Children's menu for all)*

**Starters** Garlic Bread Slices, Tomato Soup

**Main Courses** Chicken Nuggets, Fish Fingers, Sausages served with Chips, Beans or Peas

**Desserts** Vanilla Ice Cream

Half portion of adult main course choice available on some items.



## to Create your PERFECT DAY

Please contact one of our Wedding co-ordinators if you would like to view our facilities and find out more about Weddings at Brookfield Hall.

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