

The Grange Brent Knoll

HOTEL | WEDDINGS | PARTIES | EVENTS

WEDDING BREAKFAST SET MENU SAMPLE

2 Courses £42 per person

3 Courses £50 per person

Please select one starter, one main and one dessert option for your guests to eat at your wedding breakfast. Plus one vegetarian option.

S t a r t e r s

Homemade Soup (V)

Pate with warm bread, rocket salad and chutney

Creamy garlic mushrooms with warm bread (V)

Classic prawn cocktail with Marie sauce and warm bread

Smoked salmon & beetroot with rocket & balsamic glaze

M a i n s

Chicken or pork served with roast potatoes, stuffing, carrots broccoli, yorkshire pudding & red wine
gravy

Salmon in a white wine and mushroom sauce, served with creamy mashed potatoes, carrots and green
beans

Slow cooked brisket, served with dauphinois potatoes, carrots and long stem broccoli.

Vegetable gratin in tomato and garlic sauce and garlic Parmesan breadcrumbs. Served with a fresh
green side salad. (V)

Nut roast (V)

D e s s e r t

Apple crumble with custard

Sticky toffee pudding with ice cream

Homemade Strawberry Cheesecake

Chocolate brownie with ice cream

Selection of cheese and biscuits (£2.50 pp supplement)

(V) Suitable for vegetarians

Gluten free, vegan, dairy free options available on request

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