



## Highley Manor Hotel

WEDDING • CONFERENCE • EVENT • ACCOMMODATION

### Wedding Breakfast Menu £46.50 per person

#### **V Avocado Rocket Salad**

*Sliced Avocado on a bed of crisp Rocket leaves and drizzled with a Cherry and Tomato Vinaigrette V*

#### **Cream of Cauliflower and Sautéed Oriental Mushroom Soup**

*A light Cauliflower and Oriental Mushroom Soup served with a heart-shaped Crouton*

#### **V Pear, Blue Cheese and Walnut Salad**

*Sliced Fresh Pears, crumbled Blue Cheese with scattered Walnuts on a bed of Watercress and drizzled with a Lemon Vinaigrette*

#### **Smoked Salmon Gateau**

*Layers of Smoked Salmon and Cream Cheese infused with the delicate flavour of Dill*

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#### **Cajun Chicken**

*Chicken Breast baked in the oven with a Herb Cajun Spiced Crust*

#### **Barnsley Lamb Chops**

*Lamb Chops served slightly pink with a drizzling of Minted Butter Roasted Loin of Pork Slowly Roasted Pork gently rolled around a Rosemary and Fennel Stuffing*

#### **Salmon with a Parmesan and Parsley Crust**

*Parmesan and Parsley draws the subtle flavours of the sea to this lightly roasted Salmon*

#### **V Yorkshire Pudding and Roasted Vegetables**

*A six inch Yorkshire Pudding filled with lightly roasted Vegetables flavoured with Mixed Herbs*

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#### **Baileys Cheesecake**

*Mascarpone Cheesecake with a delicate fragrance and flavour of Baileys*

#### **Dutch Apple Pie and Crème Anglaise**

*Crisp Apples mixed with plump Sultanas with a sprinkling of Cinnamon served with Cream*

#### **Crisp Brandy Snap**

*Brandy Snaps filled with Whipped Cream and fresh Strawberries*

#### **Marbled Honeycomb Pots**

*A fluffy Mousse marbled with Honeycomb*

#### **New York Baked Vanilla Cheesecake**

*A Cheesecake on a Biscuit base accompanied by a Strawberry Coulis*

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#### **Coffee & Mints**