



PENGETHLEY MANOR

The Wedding Breakfast

Here are a few ideas.....

Menu A

Home-made cream of vegetable Soup

*Roast turkey breast served with cranberry sauce
Served with a selection of choice seasonal vegetables*

Chocolate and hazelnut meringue roulade

Coffee and chocolates



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Menu B

Smoked salmon and Greenland prawn platter

*Roast topside of beef served with Yorkshire pudding and horseradish
sauce*

Served with a selection of choice seasonal vegetables

Poached praline pears served with Chantilly cream

Coffee and chocolates



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Menu C

Truckle of woodland mushrooms scented with whisky in a cream sauce

*Roast leg of lamb served with redcurrant jelly
Served with a selection of choice seasonal vegetables*

Homemade peach and raspberry trifle

Coffee and chocolates



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Menu D

Tri colour melon and exotic fruit cocktail

*Poached salmon fillet served with hollandaise sauce
Served with a selection of choice seasonal vegetables*

Lemon tart served with fresh cream

Coffee and chocolates



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Menu E

Pear, walnut and stilton salad served with balsamic dressing

Chicken Princess

Chicken fillet served in an asparagus sauce

Forest fruits vanilla baked cheesecake

Coffee and chocolates