

# A WEDDING THAT'S YOU

## Wedding Breakfast Menu Choices

### **Diamond Package**

Please choose two options from each course, one vegetarian option & one children's option

### **Sapphire Package**

Please choose one option from each course, one vegetarian option & one children's option

Should you wish to have a choice menu, a £2.00 supplement per person will apply

If you would like Roasted rump of lamb a £3.50 supplement per person would apply & if you would like Sirloin of beef with Yorkshire pudding a £5.00 supplement per person would apply

### **Ruby Package**

Please choose one option from each course, one vegetarian option & one children's option

Should you wish to have a choice menu, a £2.00 supplement per person will apply

If you would like Roasted rump of lamb a £3.50 supplement per person would apply & if you would like Sirloin of beef with Yorkshire pudding a £5.00 supplement per person would apply

## Canape Selection

### **Diamond Package**

Please select three options from the below selection

### **Sapphire & Ruby Package**

Should you wish to add a three choice canape selection a £5.00 per person supplement would apply

Mini jacket potato filled with goats cheese and red onion

Pigs in blankets roasted in honey and mustard

Mozzarella and tomato croutes with pesto and olives

Satay marinated chicken skewers

Parma ham croque monsieur

Smoked salmon and tzatzike croutes

Chicken liver pate on toast with onion chutney

Holiday Inn Leeds - Brighouse

Coal Pit Lane

Clifton Village

HD6 4HW

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## Starters

Roasted tomato and red pepper soup with basil and toasted pine nut oil ( VG, GF )  
Pea and ham soup topped with a parsley crème fraiche ( GF )  
Spiced parsnip soup with coriander cream and toasted almonds  
Seasonal melon, marinated in southern comfort and lime, raspberry sorbet and mint syrup  
Ham hock roulade served with a tomato and chilli jelly, and a sweat pea emulsion  
Caprese salad of plum tomato and buffalo mozzarella with pesto dressing and parmesan tuille  
Warm brie cheese and caramelized onion tart with rocket and beetroot salad  
Chicken liver Pate with fig chutney and toasted sour dough bread  
Prawn Waldorf salad with strips of smoked salmon and a spicy cocktail dressing served with granary bloomer

## Mains

Chargrilled chicken breast, with a fondant potato, roasted Mediterranean vegetables and a pesto cream sauce  
Baked Haddock topped with a pink peppercorn and herb crust, on wilted greens with roasted new potatoes and chive butter sauce  
Braised Beef brisket served with horseradish mashed potato, honey roasted root vegetables and a red wine and mushroom gravy  
Roast Pork with roast potatoes and spiced cream cabbage, root vegetable pure and a cider and sage jus  
Grilled seabass fillet on ratatouille vegetables with a roasted red pepper coulis and parmentier potato  
Roasted chicken breast served with roasted potatoes, buttered vegetables and thyme gravy  
Supplements  
Roasted rump of lamb, served with green beans, bacon and shallots, carrot pure and Rosemary mashed potato with a mint and blueberry jus  
Sirloin of beef with Yorkshire pudding, duck fat roast potatoes, thyme jus and vegetables

## Vegetarian

Brie and spinach strudel served with a sun dried tomato salad and pesto dressing  
Roasted field mushrooms filled with a blue cheese and leek crumble with a roasted tomato couli  
Butternut and fennel risotto topped with a rocket and parmesan salad

## Desserts

Eton mess with fresh strawberries and raspberries  
Chocolate tart with crème Chantilly and Disarano steeped berries  
Apple & rhubarb Tart, topped with a crumble topping and served with custard  
Profiteroles filled with fresh cream, served with a salted caramel sauce  
Warm Bakewell tart served with vanilla ice cream  
New York style vanilla cheesecake with strawberry sauce and cream  
A selection of Mature cheddar cheese, Stilton, Brie & Goats cheese served with celery and plum chutney with savoury biscuits

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## Children's Menu

### Starters

Garlic bread with cheese  
Tomato Soup

### Mains

Chicken goujons with chips & peas  
Cheese and tomato pizza with chips & peas  
Fish bits with chips & peas

### Dessert

Ice cream  
Chocolate fudge cake

## Cheese Course

A selection of Mature cheddar cheese, Stilton, Brie & Goats cheese served with celery and plum chutney with savoury biscuits

Why not upgrade your dessert and choose a cheese course as an alternative only £2.00 supplement per person.

Thinking of adding this on as an additional course- we are delighted to advise we can offer this for £40 per table (based on eight guests per table)

## Evening Buffet Menu Choices

### Diamond Package

Please choose eight items from the below selections, our deluxe BBQ menu or our hog roast

### Sapphire Package

Please choose six items from the below selections or our standard BBQ menu

If you wish to upgrade to our deluxe BBQ or our Hog roast a £6.00 per person supplement would apply

### Ruby Package

Please choose four items from the below selections

If you wish to upgrade to our standard BBQ a £10.00 supplement per person would apply

If you wish to upgrade to our deluxe BBQ or Hog Roast a £14.00 supplement per person would apply

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## Menu

Should you wish to add additional items to your evening buffet these would be £2.00 supplement per person, per item

Spicy chicken wings  
BBQ glazed chicken drumsticks  
Spicy beef lollipops  
Crispy potato wedges  
Cheese and caramelised onion rolls  
Mini baked potatoes with sour cream  
Lamb koftas with mint yogurt dip  
Feta and olive tarts  
Tempura vegetables with a sweet chilli dip  
Cheesy garlic bread  
Profiteroles dipped in chocolate  
Fruit skewers with mint syrup  
Mini chocolate brownies

**All our buffets include a selection of open sandwiches and wraps with mixed salad and crisps**

## BBQ Options

Should you wish to add additional items to your evening buffet these would be £2.00 supplement per person, per item

### Our Standard BBQ

Beef burgers  
Pork sausages  
Chicken drumsticks  
Vegetarian burgers and sausages (on request)  
Jacket potatoes  
Mixed salads  
Burger buns

### Our Deluxe BBQ

Sirloin minute steak  
Beef burgers  
Cumberland sausages  
Cajun marinated chicken breast  
Vegetarian burgers and sausages (on request)  
Jacket potatoes  
Brioche buns  
Selection of mixed salads  
Selection of mini desserts

## Hog Roast

Full hog roast, carved by hand and served with fried onions, floured baps and a selection of sauces

## Midnight Munchies

A selection of bacon rolls served at midnight to keep the party going

£3.95 per person

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