



MENU SELECTOR



For your Wedding Breakfast we ask that you select one starter, one main course and one dessert for your guests from the options below:

STARTERS

Leek & Potato Soup **VE**

Roast Tomato Soup **VE**
basil pesto

Broccoli & Stilton Soup **V**

Creamy Garlic Mushroom Soup **V**

Tian of Prawns with Bloody Mary Sauce
(can be **GF**) pickled cucumber, iceberg lettuce, dill, bread and butter

Heritage Tomato & Mozzarella Salad **V**
purple basil & a pea shoot salad

Ham Hock & Pea Terrine (can be **GF**)
piccalilli and toasted sour dough

Smoked Salmon & Dill Tartar (can be **GF**)
micro herb salad and a dill toasted cracker

Baked Brie Parma Ham Tart
red onion marmalade and rocket

MAINS

Buttered Free Range Chicken Supreme **GF**
sautéed potatoes, broccoli stems and wild mushroom sauce

Grilled Salmon **GF**
leek mash, wilted greens and salsa verde

Slow Cooked Pork Belly **GF**
apple mash, cabbage, cider sauce

Honey Roast Gammon **GF**
parsley mash, peas and onion sauce

Braised Blade of Beef **GF**
Bourguignon sauce, creamy mash, cabbage and peas

Garlic & Thyme Braised Shoulder of Lamb **GF**
roast carrots, creamy mash and red currant sauce

Mediterranean Vegetable Tart **VE**
spicy tomato sauce and seasonal vegetables

DESSERTS

White Chocolate & Raspberry Cheesecake
raspberry coulis

Vanilla Creme Brûlée (can be **GF**)
shortbread biscuits

Chocolate Brownie (can be **VE**)
Chantilly cream

Forest Fruit Pavlova **GF**

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Lemon Tart
passionfruit sorbet

Dark Chocolate Orange Tart
vanilla ice cream

ARRIVAL DRINKS

Bucks Fizz

Pimms & Lemonade*

Sparkling Wine*

Mulled Wine*

Prosecco*

House Wine*

WEDDING BREAKFAST DRINKS

House Wine (Red, White, Rosé)
Choose from our extensive wine list*

TOAST

Sparkling Wine

Champagne*

Prosecco*

* Upgrade applies



EVENING BUFFET



Your chosen package includes our Buffet Menu for 60 guests.
(see individual packages for price of additional evening guests).
Please choose your selection from the section below to create your menu.
Extra items from the Hot and Cold Buffet are charged at £2.95 per person

SELECTION A - HOT BUFFET

SELECT A CHOICE OF 3

Lamb Kofta
with mint yoghurt

Tandoori Chicken Drumsticks GF
with mango chutney

Cherry Tomato & Red Onion Bruschetta V/VE
with basil oil

Panko Coated King Prawns
with sweet chilli sauce

Onion & Thyme Sausage Roll

Sweet Potato Falafel VE

Potato Wedges / Thick Cut Chips VE
chilli/sea salt

Indian Snack Selection V
onion bhajis, vegetable samosa, vegetable pakora

Chinese Snack Selection
spring rolls, prawn toast, duck bon bon

BURGER SELECTION

All served with either **Thick Cut Chips**
or Potato Wedges
coleslaw, potato salad and selection of sauces

Hot Dogs and Beef Burgers (can be VE)
caramelised onions

Sausage and Bacon Rolls

Pulled Pork Burgers
barbeque sauce

SELECTION B - COLD BUFFET

SELECT A CHOICE OF 5

Selection of Sandwiches and Mini Filled Rolls

Mini Scotch Eggs

Meat Platter GF
rare roast beef, turkey, ham

Mozzarella and Tomato Salad V

Tortilla Chips or Crisps VE
with selection of dips

Mediterranean Vegetable Tart V

Trio of Melon VE
with pomegranate and baby basil

Salad Selection VE
coleslaw, roast vegetables, mixed leaf,
tomato and red onion, potato and chive

Ham Hock Terrine
with piccalilli

Crudité Selection VE
carrot, celery, pepper sticks with selection of dips

When more than 60 evening guests are attending,
a minimum of 85% of total guests must be
catered for. Minimum / maximum numbers apply.
All menus are correct at the time of publication
and are subject to change.

GF Gluten Free **V** Vegetarian **VE** Vegan

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