

Wedding Menu 2008/09

Roasts

£27.50

Roast Sirloin of Beef slow roasted and served with horseradish mash, Yorkshire pudding and a rich Burgundy jus.

Herb Crusted Leg of Lamb generously sliced and served on a bed of minted mash, accompanied by a rosemary and redcurrant infused jus.

Roast Loin of Pork served on sage mash, with crackling and a cider jus.

Roast Turkey basted in sage butter, served with cheese mash and accompanied by chipolata sausage, stuffing and thyme jus.

Roast Chicken served on or off the bone, on a bed of mashed potatoes, accompanied by pork and apple sausage, stuffing and a rich traditional gravy.

Chicken Dishes

£27.50

Pan Fried Supreme of Chicken served on a bed of mustard mash and accompanied by a Dijon mustard and white wine cream sauce, finished with tarragon oil.

Poached Chicken Breast filled with a choice of:

Sun blushed tomato and fresh basil, served with a red wine and tomato jus;

Wild mushrooms and tarragon served with a chive sauce; or Black pudding and bacon served with a mustard and mushroom sauce.

All presented on a bed of flavoured mashed potato.

Speciality Dishes

£33.00

Fillet of Beef – All beef fillet dishes are served on a bed of mustard mash, with the exception of our signature dish, and can be served plain or accompanied by a choice of, Chasseur, Port and Stilton or a rich Burgundy and Peppercorn sauce.

Haigh Hall's Signature Dish – Our own interpretation of the classic 'Tournedos Rossini', consisting of one 6oz prime beef fillet, topped with paté and served with Madeira sauce.

Lamb Fillet marinated in lemon and olive oil, served on a bed of rosemary butter mash, with a piquant redcurrant jus.

Fish

£27.50

Medallions of Salmon served with saffron mash, lemon, lime and coriander butter and finished with king prawns.

Roasted Loin of Haddock topped with a fresh herb crust and served on a bed of roasted scallion mash, accompanied by pea puree.

Pan Fried Tuna marinated in citrus and Chardonnay, served on a bed of lime crushed potatoes and finished with a ginger and lemongrass sauce.

Vegetarian Mains

£27.50

Roquefort Cheese Pie – A puff pastry shell filled with Roquefort cheese and red onion, finished with fresh tarragon.

Mediterranean Vegetables with mozzarella presented in layers and accompanied by balsamic roasted cherry tomatoes on the vine.

Roasted Capsicum Pepper stuffed with spinach and Buffalo mozzarella served with tomato couscous.

Stir Fried Vegetables prepared Chinese style, nestling on a bed of egg noodles and finished with a hoisin, sesame and coriander sauce.

Vegetables

to accompany your meal

Please select one potato dish and two vegetable dishes.

Potatoes: New potatoes; Traditional roast potatoes; Fondant potatoes; Sliced boulangere potatoes; Pommes dauphinois.

Vegetables: Cauliflower; Broccoli; Blanched carrots; Spring cabbage; Sweet potato and thyme puree; Mushrooms and button onions.

Autumn/Winter: Roasted root vegetables; Courgette provencal; Panache of seasonal greens; Sprouts; Mushrooms and button onions.



Haigh Hall
THE CLASSIC VENUE FOR BUSINESS & LEISURE

Haigh Country Park Haigh, Wigan WN2 1PE

To arrange a viewing please contact us on **tel** 01942 832895 or **email** hhgen@wlct.org - **www** www.haighhall.net