



Wedding Breakfast Menu

Traditionally called the 'wedding breakfast' regardless of the time of the day it is eaten as it is the first meal that a couple will share after their marriage has taken place.

Our Wedding Breakfast menu has been carefully prepared by our in house Chef's using fresh local produce where possible. We are able to cater for wedding parties up to 50 guests in either of our cafe bistros in Leyburn or Richmond, North Yorkshire.

Alternatively, we provide external catering for your special day at your special venue. We provide all crockery, glassware, cutlery & serviettes & waitress your guests providing a seamless service.

Children aged 0-5 eat free. For children aged 5-10 please select one meal from the children's menu or a 1/2 portion from the adult menu (marked with an asterisk).

Vegetarian, Vegan and special dietary requirements can be catered for, please speak to our chef who will be happy to assist.

Please select one dish per course for your guests to enjoy

Starters

Beef Carpaccio served with rocket & parmesan salad drizzled with a sumptuous truffle oil
(£3 supplement per person)

Oak smoked salmon served with a crayfish & dill potato salad & cucumber vinaigrette

Grilled asparagus topped with a poached egg served with a hollandaise sauce,
sun blushed tomatoes & crumbled Wensleydale cheese

Pork, caramelised apple & black pudding terrine served with a Mediterranean vegetable salad

King scallops, belly pork & chorizo salad, salsa verde
(£3 supplement per person)

Cherry tomato, shallot, thyme & blue cheese tartlet topped with a pickled walnut & salad garnish

Crispy duck spring roll served with a plum & ginger compote & orange dressing

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Mains - served with vegetables

Fillet steak medallions served with rosti potatoes, wild mushroom fricassee & Madera jus
(£3 supplement per person)

Braised lamb shank on a bed of garlic mash, caramelised red onion homous, rosemary jus
(£3 supplement per person)

Pan fried chicken breast served on a bed of fragrant rice with a thai spiced chicken spring roll
served with a coconut, spring onion & coriander sauce

Duck breast accompanied with creamed savoy cabbage, dauphinoise potatoes,
homemade beetroot chutney & a red wine sauce

Oven baked salmon fillet, saffron fondant potato, spinach & watercress sauce

Vegetarian moussaka served with a lentil salsa & a spinach & ricotta cheese sauce

Butternut squash, sage and dolcellate cheese risotto served with parsnip crisps

Deserts:

Chocolate marquise topped with a caramel sauce & chocolate shavings

White chocolate & raspberry crème brûlée served with homemade shortbread

Vanilla cheesecake served with a poppy seed tuille & anglaise sauce

Apricot & treacle tart served with clotted cream ice cream

Homemade sticky toffee pudding topped with a toffee sauce & honeycomb ice cream

An optional cheese course can be served before or after dessert at a £6pp supplement

Fresh coffee or tea served with homemade tiffin

Three course wedding breakfast - *£40 per person