# THE MET HOTEL <br> Leeds 

## WEDDING MENU

£35.95

## STARTERS

Cream of roasted parsnip soup, parsnip crisps (v) 110kcal
Chicken liver pâté, fruit chutney, croûtes 360 kcal
Duo of melon, pear and mint compote (v) 52kcal

## MAINS

Roast beef and Yorkshire puddings, roast potatoes, seasonal vegetables 487kcal
Pan-fried chicken breast, champ mash, honey-roasted root vegetables, red wine jus 575 kcal

Slow-roasted pork belly, fondant potatoes, vegetables, chorizo and cider cream sauce 550 kcal

Oven-baked salmon fillet, crushed new potatoes, vegetables, white wine cream sauce 352 kcal

Leek, new potato and cheddar gratin, grain mustard, herbs (v) 207kcal

## DESSERTS

Sticky toffee pudding and custard (v) 497kcal
Rhubarb knickerbocker glory (v) 596kcal

Baileys cheesecake (v) 395kcal
(v) vegetarian | (ve) vegan | Adults need around 2,000kcal a day

# THE MET HOTEL 

## Leeds

## WEDDING MENU <br> £42 per person

## STARTERS

Roasted red pepper and cherry tomato soup, basil croutons (v) 90kcal
Prawn cocktail 'Mirabelle' 258kcal
Ham hock terrine, homemade piccalilli 400kcal
Caprese salad (v) 82kcal
Tomato, mozzarella, basil, pesto

## MAINS

Pan-fried chicken breast, new potatoes, leeks, spinach, Forestiere sauce 600kcal Roast beef sirloin, Yorkshire pudding, roast gravy, chateau potatoes 552 kcal Baked salmon fillet, crushed new potatoes, broccoli, béarnaise 325 kcal Blue cheese, mushroom and walnut risotto (v) 280kcal

## DESSERTS

Maltesers cheesecake (v) 796kcal
Pain au chocolat bread and butter pudding, custard (v) 527 kcal
Banoffee pie (v) 338kcal
Vanilla ice cream and stewed berries in a brandy snap basket 230kcal

