



Your Wedding Breakfast
Menu Priced at £55 per person

Starters

Terrine of Loch Duart salmon, green beans, mustard mayonnaise

Pressed terrine of corn fed chicken and duck liver, shitake mushroom, fig and port reduction

Ballotine of ham hock, parsley and confit shallot, sauce gribiche

Risotto of wild mushroom, shave parmesan Cèpe cappuccino

Warm leek tart, slow cooked free range hens egg, rocket salad

Roasted vine tomato soup, parmesan straw, crème fraiche

Wild mushroom and truffle tortellini, celeriac velouté

Ravioli of organic salmon and king prawn, sweet corn and lemongrass emulsion

Chicken liver parfait, red onion marmalade, toasted brioche

Main course

Herb crusted rack of lamb, dauphinoise potato, fine beans, basil scented jus (£4.00pp supplement)

Pan fried salt cod with olive oil crushed potato, fennel, sauce vierge

Roast breast of corn fed chicken, smoked mashed potato, bourguignonne sauce

Pave of organic salmon, crushed Jersey Royals, cherry vine tomato sauce

Roast sirloin of beef, creamed potato, grilled vine tomato and flat mushroom, red wine sauce (£4.00pp supplement)

Roast loin of pork, apple and sage farce, creamed savoy cabbage, chateaux potato, natural jus

Pan fried fillet of wild halibut, mashed potato baby spinach, roast salsify, garlic and parsley jus

Fillet of sea bass, celeriac fondant, ratatouille, pesto dressing

Dessert

Warm poached pear, vanilla panna cotta, blackberry sorbet

Treacle tart, clotted cream ice cream, orange sauce

Dark chocolate torte, caramelised banana, coconut cream

Apple and cinnamon tart with vanilla ice cream

Coffee parfait, double chocolate brownie

Vanilla crème Brulee, raspberry compote and sorbet

Passion fruit mousse, mango sorbet, passion fruit syrup

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Coffee and Petit fours



Canapé Menus

£11 per person which includes 5 canapés of your choice, additional items £2.00 per person

Olives, feta and sun blushed tomatoes

Gaufrettes

Parmesan straws, spiced aubergine dip

Roulade of smoked salmon, dill crème fraîche

Herb Risotto beignets

Parmesan biscuit, Roquefort cream

Crisp pork belly, apple jelly

Confit chicken roulade wrapped in Parma ham, fig and apple chutney

Mini Cornish crab tartlets

Crispy spiced duck beignet, sweet chilli sauce

King prawns, chilli and lemon grass

Mediterranean vegetable kebabs

Wild mushroom tart, cèpe foam

Fish Courses

Slow cooked Organic Salmon, celeriac remoulade, apple chutney £8.50 per person

Seared fillet of Sea Bass, crushed jersey royals, pea foam

£9.50 per person

Grilled red Mullet, shaved fennel, tomato vierge

£9.00 per person

Sorbet Courses

*Lemon, Lime, Mandarin, Passion fruit, Strawberry, Raspberry, Pink champagne, Mango, Coconut
£3.50pp*

Cheese Course - £9.50



THE MANOR HOUSE
HOTEL AND GOLF CLUB

Evening Menus

Please choose 4 items of your choice at £19.50 per person, or 6 items at £21.50, or 8 items at £24.50

Mains

Spiced aubergine crostini

Tomato, shallot and coriander bruschetta

Cocktail sausages wrapped in bacon, with a balsamic glaze

Honey and caraway seed sausage roll

Nice'n'spicy chicken wings

Sweet and sour chicken skewers

Asparagus and Goats cheese quiche

Baked flat mushrooms, Parma ham, mozzarella

Goujons of Plaice, tartar sauce

Chicken satay skewers

Chorizo, olive and herb frittata

Asparagus and Goats cheese quiche

Selection of finger sandwiches

Homemade mini pizza

Charcuterie platter

Smoked Salmon platter, traditional condiments

Salads

Caesar salad

Waldorf salad

Mixed leaf salad

Rocket salad, plum tomato and mozzarella

Potato salad, grain mustard and spring onions

Platter of mozzarella, red onion, plum tomato and basil

Homemade coleslaw

Desserts

Profiteroles, chocolate sauce

Vanilla cheesecake, raspberry compote

Selection of cheese, with crusty breads

Warm chocolate brownies

Fruit kebabs