

EVENING BUFFET

Evening Buffet and Fork Buffet

Selection of sandwiches on bloomer bread and focaccia

Choose an extra item from each section – additional items can be added, please ask for individual prices

Mini Bowls

Beef daube, crushed roots, fried onions
Grilled portobello mushroom, cheddar mash, crispy leeks
Chicken madras, mini naan, riata
Pulled lamb shepherd's pie, sweet potato mash
Crispy salmon, herb risotto, pea shoots
Wild mushroom risotto, tarragon crème fraîche

Skewers

Yakitori chicken, cucumber pickle
Beef satay, roasted peanut relish
Paprika salmon, piri piri dressing
Grilled vegetables with harissa

Mini Salads

Caesar
Tuna niçoise
Greek feta
Heritage tomato and mozzarella

Favourites

Cod and chip cones with tartare sauce
Cocktail sausages with soy, honey and orange
Sweet potato chips, curry yoghurt
Hot chicken wings with blue cheese dressing and celery
Vegetable spring rolls with chilli dipping sauce

Tartlets

White bean puree, chorizo, aioli
Red onion, English goats cheese, chilli jam
Pumpkin, feta and thyme

BBQ Menu 1

additional £5.00 per person

Soy and ginger marinated chicken
English beef burgers with cheddar cheese
Glazed sausages with onions
Vegetable kebabs with chilli glaze
Summer slaw
Mixed leaves
Mustard potato salad
Breads and rolls
Strawberry Eton mess

BBQ Menu 2

additional £8.00 per person

English beef burgers with bacon and brie
Thyme brushed slow BBQ leg of pulled lamb
Beer can chicken pieces
BBQ salmon with chilli jam and crème fraîche
Tofu burgers with red onion marmalade
Mashed sweet potatoes with banana and brown sugar
Mixed leaves and Summer slaw
Breads and rolls
Selection of desserts

Evening Baps

additional £5.50 per person

Coopers sausage, bacon or hen egg baps
with Heinz ketchup and HP sauce



WEDDING PACKAGES



Manor Package 2021

May and October £6,300.00 (based on 60 people)
June to September £6,900.00 (based on 60 people)

Manor Package 2022

May and October £6,900.00 (based on 60 people)
June to September £7,550.00 (based on 60 people)

Additional guests @ £90 / Evening guests from £15

Venue hire of the Georgian room for your day
and evening reception

Marquee Package 2021

May and October £8,900.00 (based on 80 people)
June to September £9,900.00 (based on 80 people)

Marquee Package 2022

May and October £9,500.00 (based on 80 people)
June to September £10,550.00 (based on 80 people)

Additional guests @ £100 / Evening guests from £15

Venue hire of the marquee for your day
and evening reception

Both the Manor and Marquee packages include the following:

Use of the grounds for photo opportunities
Wedding team to help plan your day
A reception drink per person
(choose from prosecco, bucks fizz or pimm's and lemonade)
Three canapés per person with your drinks reception
Three course wedding breakfast
Tea and coffee station
½ bottle of house wine with meal per person
(choice of white, red or rose)

A glass of prosecco to toast per person
Evening fork and finger buffet
(other options available at additional cost)
Cake stand with knife
White table linen
Dance floor
Complimentary menu tasting for two
Complimentary bed & breakfast for the happy couple
Complimentary car parking

CANAPÉS

Please select from the following: 3 are included in your package additional items are £1.50 each

Savoury Canapés

- Smoked salmon blinis with cream cheese and dill
- Duck pancakes, hoisin and spring onion
- Lamb and mint kofta with tzatziki
- Smoked haddock Welsh rarebit
- Devils on horseback (prunes wrapped in bacon)
- Baby jacket potatoes with chorizo, tomato and sour cream
- Spanish tortilla with roasted peppers and crème fraîche
- Salmon fishcakes, tartare sauce
- Mini Yorkshire puddings with horseradish
- Leek, gruyère and tomato tart
- Broome burger slider, Lancashire cheese and relish
- Teriyaki salmon skewers
- Crostini, wild mushrooms and tarragon
- Pumpnickel, aubergine compote and sweet peppers
- Fresh salmon and dill cones
- Mini fish goujons with tartare sauce

Sweet Canapés

- Mini chocolate brownies
- Mini lemon tartlets
- Mini strawberry tarts
- Macaroons

WEDDING BREAKFAST

Choose a soup and 2 starters

Soups

- Fresh spring vegetable
- Chunky minestrone, herb dumplings
- Classic tomato with crème fraîche and basil
- Squash veloute with forest mushrooms
- Smoked haddock and sweetcorn chowder
- Forest mushroom with tarragon and creamed garlic

Starters

- Trio of tomato & mozzarella, heritage tomatoes, bocconcini, basil, olive oil
- Goats cheese mousse, poached apples and pears, candied walnuts, herb crust, balsamic
- Buffalo mozzarella, peas, broad beans, mint, lemon & olive oil
- Chicken and ham terrine, pickled girolles, tarragon mayonnaise, pea shoot salad, honey mustard dressing
- Creamed forest mushrooms, sourdough toast, rocket salad
- Fresh salmon tartare, tomato & chilli salsa, crème fraîche
- Mackerel pâté, fig chutney, brioche, dressed leaves
- Smoked haddock & spring onion bon bons, madras mayonnaise
- Grilled goats cheese on toast with red onion marmalade
- Fresh garlic marinated prawn and avocado salad, tomato and coriander dressing
- Homemade chicken liver parfait, toasted brioche, fig and blueberry chutney

Choose 3 options including a vegetarian

Meat Mains

- Feather blade of beef, roasted root vegetables, pomme puree pan jus
- 24 hour salted confit duck leg, red currant cabbage, sweet potato puree, tenderstem broccoli, orange jus
- Crispy pork belly, dauphinoise potatoes, sauté greens, red wine jus
- Free range chicken breast, creamy mash, tenderstem broccoli with garlic, forest mushroom cream
- Oven roasted corn fed chicken supreme, fondant potato, savoy cabbage, smoked bacon and port jus
- Grilled rump of marinated lamb, rosemary roast potatoes, buttered kale and beans, tomato and rosemary jus
- Roasted sirloin of English beef, roast potatoes, Yorkshire pudding, carrot puree, greens, pan juices

Fish Mains

- Sea bass fillet, fondant potato, sauté courgettes, ratatouille
- Pan roasted cod loin steak, chorizo and bean cassoulet, tenderstem broccoli
- Pan fried sea bream, sautéed pak choi & kale, buttered new potatoes, crab butter sauce
- Pan seared salmon fillet, crushed new potatoes, baby vegetables, hollandaise sauce

Vegetarian Mains

- Butternut squash ravioli, brown sage butter sauce
- Polenta cake, pickled vegetables, tomato compote
- A light pastry croustade of Provençal vegetables, gruyère cheese, creamed leeks, parsley cream sauce
- Tarragon gnocchi, courgettes, wild mushrooms, white wine cream
- Spelt, barley and squash risotto
- Bubble & squeak risotto with crispy egg
- Open lasagne, tangy ratatouille vegetables, creamy cheese sauce and sheets of pasta, basil oil

Choose a selection of 3

Desserts

- Glazed lemon tart with raspberry sorbet
- Vanilla panna cotta, stewed orchard fruits with homemade shortbread
- Rich chocolate and orange truffle torte with Chantilly cream
- Baked apple tart tatin, with fresh dairy vanilla ice cream
- White chocolate and strawberry cheesecake, Chantilly cream
- Caramelised vanilla crème brûlée, homemade shortbread
- Warm sticky toffee pudding, vanilla and toffee sauces
- Fresh fruit salad with minted sabayon
- Rhubarb cheesecake, berry ice cream and rhubarb compote
- Selection of British cheeses, homemade chutney, celery and crackers (£15.00 per table as an extra course)

WEDDING BUFFET

- Whole dressed salmon with caviar
- Fish platter of smoked mackerel, smoked salmon and prawns
- Carving station of
- Local rib of beef on the bone with creamed horseradish
- Marmalade and honey roast ham with mustard
- Tartlets of red onion and goats cheese and spinach, gruyère and hens egg
- Potato gnocchi with wild mushroom cream
- Selection of cured meats, olives, humus, artichokes and sun blushed tomatoes
- Hot buttered new potatoes
- Warm breads
- Caesar, Greek & plum tomato and basil salads
- Selection of mini desserts
- Local cheeses with biscuits, grapes and chutney

