

Staying at The Manor Arms

We have 6 individually decorated en-suite bedrooms and our room rates are based upon two people sharing and include a full English breakfast and VAT. All rooms have en-suite bath and/or showers with complimentary toiletries, fluffy white bath sheets and bathrobes.

Our super comfy beds guarantee the perfect night's sleep and have down duvets and crisp white linen. All rooms have flat screen TVs, free wi-fi connection, homemade biscuits with fresh ground coffee and tea making facilities for you to enjoy.

Abberley, our superior room, boasts a super king sized bed with large en-suite bathroom with his and hers sinks, a double shower and roll top bath for the perfect wedding night.



The Manor Arms, Abberley, Worcestershire WR6 6BN
Tel: 01299 890300 enquiries@themanorarms.co.uk
www.themanorarms.co.uk

Tailor made weddings



THE
MANOR ARMS
COUNTRY INN & DINING



Our 17th century country inn is the perfect venue to host your wedding. Set in picturesque gardens and overlooking a spectacular view of the rolling Worcestershire countryside, it creates a beautiful backdrop for your special day.

We are registered for civil ceremonies or alternatively you may prefer to get married at one of the pretty local churches.

The Manor Arms offers the perfect location for your reception whether it be a simple family wedding breakfast or a fabulous celebration with dinner and dancing.

We offer a tailored package, working around your wish-list to create the perfect day. Please feel free to contact us to arrange a meeting to discuss your plans.

Our head chef and his talented team in the kitchen look forward to working with you to create a bespoke menu for you and your guests to enjoy. We are able to tailor to suit every budget and our aim is to ensure a smooth, stress-free occasion that you will remember and cherish forever.

Accommodation is also available for you and your guests in our 6 beautifully decorated en-suite bedrooms.



Wedding breakfast £28 per head

STARTERS

Confit duck rilette, plum chutney, toasted bloomer

Seasonal soup, fresh baked breads (v)

Smoked mackerel pâté, pickled cucumber, sourdough crisp

Goat's cheese mousse, beetroot, watercress, red onion marmalade (v)

MAINS

Pan fried salmon with basil and parmesan crust, saffron fondant potatoes, ratatouille, white wine sauce

Roast sirloin of beef, Yorkshire pudding, seasonal vegetables, roast potatoes, red wine jus (supp. £2)

Pan roasted chicken breast, grain mustard, creamed potatoes, confit baby onions, mushroom, tarragon and shallots

Garden pea and mint risotto, parmesan crisp, pea shoots (v)

PUDDINGS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vanilla panna cotta, marinated strawberries, strawberry sorbet

Chocolate and hazelnut brownie, salted caramel ice cream

Mango parfait, coconut sorbet, salsa and tuille

Please advise us of any special dietary requirements. Seasonal fruits and vegetables may differ from above.

Wedding breakfast £35 per head

STARTERS

Poached salmon, crab, dill and crème fraîche tian, cucumber, fennel

Local asparagus, crispy duck egg, béarnaise sauce (*April to June only*) (v)

Ham hock terrine, chargrilled sweetcorn, truffle dressing

Duck liver pâté, pear chutney, toasted brioche

MAINS

Honey glazed slow roast pork belly, creamed potatoes, caramelised apple purée, fine beans, local cider sauce

Braised lamb shoulder, crushed minted new potatoes, baby carrots and peas, rosemary jus

Roast fillet of cod, fondant potato, pea purée, braised baby gem, garden peas, smoked bacon

Roast fore-rib of beef, dauphinoise potatoes, carrot purée, roast shallots, wild mushroom, red wine jus

Roasted vegetable and butter bean curry, jasmine rice, coconut cream (v)

PUDDINGS

Caramel parfait, caramelised banana, chocolate ganache, popcorn ice cream

Pistachio and raspberry Bakewell tart, raspberry ripple ice cream

Pear tart tatin, pear ice cream

Selection of local cheese, home-made chutney, grapes, celery and biscuits

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Wedding breakfast £42 per head

AMUSE BOUCHE

STARTERS

Confit duck & foie gras terrine, rhubarb chutney, toasted brioche, pistachio

Crab in a light curry-spiced mayonnaise, cod fish cake, papaya salsa

Anti-pasti of cured meats, roasted artichokes, peppers, sun blushed tomatoes, rocket, olives & breads

Pancetta-wrapped roast monkfish tail, rosti potato, wild mushroom & tarragon cream sauce

Glazed goat's cheese & fig tart tatin, dressed rocket leaves, candied walnuts (v)

MAINS

Roast Gressingham duck breast, pomme anna potatoes, baby carrots, passion fruit jus

Fillet of beef Wellington, mushroom duxelle, baby shallots, creamed spinach, fondant potato

Rack of local lamb, basil pomme purée, ratatouille vegetables, rosemary & garlic sauce

Pan-fried seabass, shellfish risotto, chargrilled baby leeks, lemon dill sauce

Wild mushroom, spinach, caramelised onion & goat's cheese Wellington, toasted walnuts, dressed rocket (v)

PUDDINGS

70% dark chocolate fondant, cherry ice cream, poached cherries in kirsch

Lavender panna cotta, blueberries, yogurt sorbet

Strawberry cheesecake, textures of sorbet, honeycomb

Selection of local cheese, home-made chutney, grapes, celery & biscuits

COFFEE & PETIT FOURS

Additional courses can be added:

SOUPS - £3

Leek and potato soup, chive crème fraîche (v)

Roasted red pepper soup, tomato pesto (v)

Cauliflower and Snowdonia cheddar cheese (v)

Pea and smoked bacon

SORBETS – £1.50-£3

Lemon

Raspberry

Yogurt

Passion fruit

Gin and tonic

Champagne

Orange

PRE-DESSERTS - £3

Lemon posset and raspberries

Orange curd and amaretti parfait

Blueberry purée, vanilla yogurt

Toasted honeyed oats

PETIT FOURS £1.50

Dark chocolate fudge

White chocolate and pistachio truffle

Passionfruit pastille

Raspberry marshmallow

SIDE ORDERS £3

Cauliflower cheese

Fine beans in hazelnut butter

Honey glazed Chantenay carrots

Broccoli with toasted almonds

Venue Costs

Exclusive Use (excluding public bar area) – minimum 100 guests

Monday to Thursday: £2,000 Friday and Sunday: £2,500 Saturday: £3,000

Room Hire (Garden Room) – minimum 30 guests

Monday to Thursday: no charge Friday, Saturday and Sunday: £500

To discuss your requirements in more detail, please contact us on 01299 890300 or email Andrew on enquiries@themanorarms.co.uk

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