

THE MANOR HOUSE

WEDDING BREAKFAST MENU SUGGESTIONS



Grazing station

Loaded with mixed nuts, pretzels, marinated olives, pork scratchings

Canape selection

Cod, pea and potato arancini | Three cheese beignets

Mini Yorkshire pudding, roast beef and fresh horseradish

Pork and chorizo sausage roll | Tiger prawn cocktail spoons

Pork Hoi Sin, rice cracker | Brie and cranberry croquettes

Lamb kofta with mint yoghurt | Goats cheese and sun blushed tomato tartlets

Cheddar, pineapple and air dried ham sticks

Seasame and soy chicken skewers with bang bang dip | Root vegetable crisps

Starters

Seasonal soup

Sweetcorn, chickpea and roast garlic fritter, red pepper hummus (ve)

Mozzarella, tomato and red onionm salas (v)

Goats cheese and roast mediterranean vegetable tart, basil pesto (v)

Prawn and cherry tomato cocktail, baby gem and lemon (gf) (df)

Terrine of ham hock, spiced tomato chutney, wholemeal toast and balsamic dressing

Confit duck and vegetable spring roll, hoi sin dressing

Fillet of smoked mackerel, chive potato salad, coriander cress (gf) (df)

Scottish smoked salmon, tomato aioli, toasted brioche (df)

Smoked chicken, avocado and mango salad, herb dressing (gf) (df)

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Mains

Braised blade of beef, mashed potato roast carrots, shallots, cauliflower & thyme jus (gf)

Pave of Atlantic salmon, lemon & vanilla potato, braised leeks & clam butter (gf)

Pork belly, fondant potato, black pudding, green beans & sage cream

Breast of chicken, roast potatoes, sage stuffing, seasonal vegetables & tarragon jus (gf) (df)

Baked filo of cauliflower cheese, roast root vegetables, sautéed potatoes (v)

Rump of English lamb, dauphinoise potato, ratatouille, rosemary jus (gf)

Fillet of sea bass, dill crushed potato, seasonal vegetables & mustard sauce (gf)

Artichoke & butternut squash pithivier, blue cheese sauce (v)

Roast tenderloin of pork, bubble & squeak, glazed apple & cider jus (gf) (df)

Scampi & chips, mushy peas & tartare sauce

Pork sausage & mash with onion gravy

Vegetable spring roll, halloumi, red pepper coulis & aubergine crisps (v)

Sweet potato, bok choy and lentil curry, basmati rice (ve)

Desserts

Glazed orange tart, vanilla ice cream, mandarin syrup (v)

Strawberry Eton mess (v) (gf)

Chocolate brownie, fudge ice cream (v)

Vanilla crème brulee, sultana shortbread (v)

Lemon tart, raspberry sauce & clotted cream (v)

Warm pear & almond flan, fruit compote (v)

Raspberry cheesecake, clotted cream ice cream (v)

Mango panna cotta, honeycomb, mango & mint salad (v) (gf)

Pear & apple crumble, apple sorbet (ve)

Apple pie and custard

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Evening Food

Pork & chorizo sausage rolls
Lemon & coriander marinated shrimp skewers (gf)
Scotch eggs
Thai spiced fish cakes, sweet chilli dip
Smoked salmon mini quiche
Sausage in mini Yorkshire puddings
BBQ chicken drumsticks (gf) (df)
Lamb koftas, harissa dressing (df)
Mozzarella, cherry tomato & basil kebabs (v) (gf)
Mini beef burgers, salsa & baby gem
Stone baked pizza slices
Selection of sandwich & wraps

Cheese board

with homemade oatcakes, grapes, celery, apple and apricot chutney

Fork Food

Chilli con carne, rice & nachos | mini pork sausage, creamy mash & onion gravy |
beef bourguignon & rice (kadai available) | chicken curry & rice (kadai available)
mini fish & chips, mushy peas

Hog Roast & BBQ

These can be arranged accordingly to your party size, please ask for details.

Enhancements

Popcorn Cart | Doughnut Wall | Kadai Fire Pits |
Personalised Rattan Bar - Gin, Vodka or your choice | Prosecco/Beer Bath