

# WOODLAND MANOR

## W E D D I N G S

### CANAPÉS

- Chicken and Leek Croquettes (2,4,7) (GFA)  
Miniature Fish and Chip, Tartare Sauce (2,4,5)(GFA)  
Steak Strip and Chip, Béarnaise Sauce (2,4,7)(GFA)  
Mushroom Arancini, Pesto flavoured Bocconcini (2,7,10)(V) (GFA)  
Goat cheese and Blackberry Tartlet (2,7)(V)  
Smoked Salmon and Dill Blinis (2,5)  
Breaded Brie, Red Pepper Puree (2,4,7)(V)  
Sticky Pigs rolled in Honey and Wholegrain Mustard (2,9)  
Cauliflower and Carrot Fritters, Truffle Mayonnaise (VE)  
Smoked Paprika Tofu, Hoisin and Sesame (12,13)  
Smoked Mackerel and Chive Mousse Croutes (2,5,7)  
Feta and Red Pepper Crostini (2,7)(V)  
Red Pesto, Sun Blushed Tomato and Feta Crostini (2,7) (V)  
Pork Belly Bites, Charcoal Mayonnaise (4)  
Beetroot and Parsley Mousse Croutes (2,7) (VE)  
Carrot and Cumin Jam Crostini's (2) (VE)  
Mini Thai Fish Cakes, Sweet Chilli Sauce (2,4,5) (GFA)  
Chicken Skewers with a Choice Of Glaze  
Cajun BBQ (9), Sweet Chilli or Plain

*Selection of 3 - £8.50 per person  
Additional canapes £2.50 per option per person*



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## WEDDINGS

### BRONZE MENU

#### Starters

Chicken Liver Pate, Caramelised Red Onion Chutney and Crisp Sourdough Bread  
(2,7,14)

Smoked Mackerel and Celeriac Remoulade served with a Watercress and  
Pomegranate Salad and Crisp Bread (2,4,5,9)(GFA)

Roasted Butternut Squash, Beetroot Pesto, and Pickled Apple Salad with a Rocket  
Garnish (9,10,14)(VE)(GF)

#### Mains

Chicken Supreme Stuffed with Mozzarella and Sun Blushed Tomato served with  
Truffle Mashed Potatoes, Baby Vegetables and a Rich Tomato Sauce (1,7)(GF)  
Pan Roasted Cod Loin served with Crushed New Potatoes, Red Pepper Puree, Fine  
Beans and a Lemon, Caper Beurre Blanc (1,5,7,14)(GF)

Minty Pea and Asparagus Risotto served with Braised Baby Carrots, and Rocket  
Garnish (1,14)(VE)(GF)

#### Desserts

Passionfruit Tart with Orange Pastry, served with Passionfruit Coulis, Orange Cream  
and Meringue Kisses (2,4,7)

Crème Brulée, served with Langue De Chat Biscuits (2,4,7)(GFA)

Chocolate Brownie Mousse Cake served with Chocolate Sauce and Chantilly Cream  
(2,4,7)

£45 per person



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## WEDDINGS

### SILVER MENU

#### Starters

- Chicken Liver Pate, Caramelised Red Onion Chutney and Crisp Sourdough Bread  
Micro Herb Garnish (2,7,14)
- Duck Rillette served with Red Onion Marmalade, Orange Gel, Micro Leaf Salad and  
Crisp Bread (2,14) (GFA)
- Smoked Mackerel and Celeriac Remoulade Served with a Watercress and  
Pomegranate Salad and Crisp Bread (2,4,5,9) (GFA)
- Charred Cucumber served with Red Pepper Puree, Asparagus Spears, Sliced Radish  
and Micro Leaf Salad (GF) (VE)
- Roasted Butternut Squash, Beetroot Pesto, and Pickled Apple Salad with a Rocket  
Garnish (9,10,14)
- Leek And Potato Soup served with a Crusty Roll and Carrot Crisps (2) (GFA)

#### Mains

- Pan Seared Duck Breast Served Medium Rare with Rosti Potato, Celeriac Puree,  
Chantenay Carrots, Fine Beans with a Red Currant and Port Jus (7,14)
- Chicken Supreme Stuffed with Mozzarella and Sun Blushed Tomato served with  
Truffle Mashed Potatoes, Baby Leeks and a rich Tomato Sauce (1,7)(GF)
- Pan Fried Lemon and Garlic Seabass served with Dill infused Potato Cake, Smokey  
Bacon Lardons, Celeriac Puree, Fine Beans and a Red Wine Sauce (5,7,14)
- Pan Roasted Cod Loin served with Crushed New Potatoes, Red Pepper Puree, Fine  
Beans and a Lemon, Caper Beurre Blanc (1,5,7,14)
- Wild Mushroom, Spinach and Caramelised Red Onion Wellington served with Roasted  
New Potatoes, Butternut Squash Puree, Pickled Pears and a Pan Jus  
(2,9,14) (GFA) (VE)
- Mint, Pea and Asparagus Risotto with Braised Baby Carrots, and Rocket Garnish  
(1,14) (V)(GF)

#### Desserts

- Crème Brulée, served with Langue De Chat Biscuits (2,4,7) (GFA)
- Lemon Meringue Tart served with Raspberry Coulis (2,4,7)
- Hazelnut Paris Brest, with Chocolate Sauce, Roasted Hazelnut Crumb and Chantilly  
Cream (2,4,7,10)
- Vanilla Panna Cotta with Macerated Strawberries and Langue's De Chat Biscuits  
Drizzled with White Chocolate (2,4,7)
- Chocolate Torte served with Chocolate Soil, Golden Chocolate Ganache and Chantilly  
Cream (2,4,7,10)
- Lemon Posset, with Lemon and Elderflower Shortbread Biscuits (2,4,7) (GFA)

£65 per person including a selection of 3 canapes

Please select up to 3 starters, 3 mains & 3 dessert options for your  
guests to choose from

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## WEDDINGS

### GOLD MENU

#### Starters

- Parma Ham Wrapped Feta Cheese Parcel served with a Rocket Pine Nut and Parmesan Salad with a Balsamic Glaze (7,10,14) (GF)
- Homemade Scotch Egg served with Apple Puree Gel Pancetta Crisp and Tendril Pea Shoots (2,14)
- Oak Smoked Salmon, Pickled Cucumber Ribbons, Rocket, Lemon Gel and a Beetroot Puree (5,7,9,14) (GF)
- Crayfish and Prawn Salad Served with Gem Lettuce and Homemade Seafood Sauce and Melba Toast (2,3,4)
- Roasted Red Pepper and Tomato Soup Served with a Crusty Bread Roll Basil Oil and Thai Micro Basil Leaf Garnish (2) (VE)
- Mozzarella, Confit Tomato and Roast Red Pepper Tartlet served with Homemade Tapenade Balsamic Reduction and Micro Leaf Garnish (2,7,14) (V)

#### Mains

- Fillet of Beef Served with Dauphinoise Potato, Butternut Squash Puree, Yorkshire Pudding, Trio of Roasted Vegetables and a rich Red Wine Jus (1,2,7,14)
- Lemon and Thyme Roasted Chicken Supreme served with Fondant Potato Carrot Puree Half Roasted Carrot, Fine Beans and a Lemon Thyme Cream Sauce (1,7,14)
- Pan Fried Salmon served with Crushed New Potatoes, Parsley Puree, Fine Beans and a Pineapple, Chilli and Ginger Salsa (5,7)(GF)
- Lemon Cracked Black Pepper Cod Loin served with Red Pepper Puree, Roasted Vine Tomatoes, Buttered New Potatoes and a Green Vegetable Medley (5,7)
- Broccoli and Stilton Puff Pastry Parcel served with Crushed New Potatoes, Trio of Baby Vegetables and Rich Blue Cheese Sauce (1,2,7) (V)
- Oven Baked Butternut Squash filled with Fennel Rice, Apple, and Pomegranate served with Wilted Spinach Half Roasted Carrots with an Arrabiata Sauce (GF) (VE)



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## W E D D I N G S

### Desserts

Black Forest Tart, Served with Cherries steeped in Cherry Brandy,  
and Cherry Coulis (2,4,7,10)

Tiramisu Revisited, served with Chocolate Crumb and Chocolate  
Liqueur Cream (2,4,7)

Chocolate and Hazelnut Entremet, served with Hazelnut Soil  
and Chantilly Cream (2,4,7,10)

Chilled Limoncello Parfait, served with fresh Raspberries, Raspberry Coulis,  
Shortbread Biscuits (2,4,7)

Cold Lemon Soufflé with a Pistachio Crumb Strawberries, Langue's De Chat Biscuits  
dipped in White Chocolate (2,4,7,10)

Cinnamon Shortbread topped with Sautéed Pineapple Jelly, Pineapple and Coconut  
Cream, served with a Lime Gel, Chantilly Cream and Coconut Fudge (2,4,7)

£85 per person including a selection of 5 canapes

Please select up to 3 starters, 3 mains & 3 dessert options for your  
guests to choose from

### Allergen code:

1 celery; 2 gluten; 3 crustaceans; 4 eggs; 5 fish; 6 lupin; 7 milk; 8 molluscs; 9  
mustard; 10 nuts; 11 peanuts; 12 sesame seeds; 13 soya; 14 sulphur dioxide

VE - vegan V - vegetarian GF - gluten free

VEA - vegan available GFA - gluten free available

