

“  
Food  
Glorious  
Food



”

*Menu*

WOODHALL MANOR

WHERE HERITAGE ROCKS



## *A warm welcome*

The team at Woodhall Manor will help you create the perfect menu for your special occasion or event. Our Head Chef, Tom Plant concentrates on using locally sourced seasonal ingredients and has incorporated some of his signature dishes in the comprehensive and varied menus available.

For guests' canapés, we recommend choosing three to four per person. For wedding breakfasts, lunch or dinner menus, you may select up to two dishes from each of the courses for your guests to choose to pre order before your wedding day.

A Little People's menu is available for younger guests, aged 5 to 12 years. Alternatively, smaller portions of the selected main menu may be chosen instead.

Our chef will also cater for any special dietary requirements wherever possible - he is more than happy to discuss this with you.

The 'For the Evening' menu offers a variety of options for post-wedding evening celebrations which includes 'Live Cooking' of certain dishes.

We hold a regular event called 'The Planning Showcase' which provides an opportunity to sample some items from our menu to help with your choices, please contact us to confirm your attendance once you have confirmed your wedding date with us.





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Your breakfast options for the following morning





# Canapés

We recommend a selection of 4 canapés per guest

- Crispy hoi sin Gressingham duck, Little Gem, spring onion & cucumber £1.75

Smoked chicken Caesar, Little Gem, crispy bacon, garlic croutons & Caesar dressing £1.50

BBQ pulled pork croquettes £1.50

Mini roast beef Yorkshires, horseradish sauce £1.95

Sausage, & mash with red onion chutney £1.50

Chicken satay brochettes, sweet chilli dipping sauce £1.50

Asian marinated tiger prawn brochette £1.95

Thai style crab cakes, soy & chilli dipping sauce £1.75

Smoked salmon, cucumber, lemon crème fraîche £1.50

Classic prawn cocktail, Little Gem, Marie Rose sauce £1.50

Lobster bisque with crème fraîche £1.95

Laxfield glazed goat's cheese & roasted beetroot tart £1.50 (v)
- Ricotta stuffed piquant peppers £1.50 (v)

Basil pesto tart, sundried tomato tapenade & feta £1.50 (v)

Cheddar beignets, sesame seed dressing £1.75 (v)

Vegetable pakora, mango chutney £1.50 (ve)

Sweet potato, cumin & chilli soup, crispy shallots £1.75 (ve)

Roasted garlic hummus, olive & sundried tomato filo cup £1.50 (ve)

Crispy polenta, wild mushroom & caramelised red onion £1.75 (ve)

Mini fish and chips with tartare sauce in bamboo cones £1.95

## Something Sweet

Mini ice cream cones, 3 flavours £4.95

# Grazing Stations

Minimum 25 people

## Oyster Station

£14.95 per person

Rock and Carlingford Oysters on ice shucked by the chef served with shallot vinegar, tabasco sauce and lemon wedges

## Anti Pasti Station

£6.95 per person

Selection of cured and smoked English artisan charcuterie, local cheeses, chutney and bread



# Starters

## Three Course Menu at The Manor

*Our three course menus have something  
special for every taste and season.  
Please choose two starters from the  
following selection.*







**THAI CHICKEN BROTH WITH RICE NOODLES**

**ROASTED VINE TOMATO AND RED PEPPER SOUP**  
Basil oil, aged balsamic vinegar (v)

**LOBSTER BISQUE SWIRLED WITH CRÈME FRAÎCHE**  
\* + £1.50

**PRESSED HAM HOCK & SMOKED CHICKEN TERRINE**  
Pickled vegetables, pea purée

**BEEF BRESAOLA**  
Rocket & parmesan salad, truffle oil\* + £3.50

**CHICKEN LIVER PARFAIT**  
Apple & grape chutney, toasted brioche

**SMOKED DUCK BREAST**  
Confit plums, toasted pine nuts & raspberry emulsion\*  
+ £2.50

**BLACK PUDDING SCOTCH EGG**  
Woodhall Manor brown sauce\* + £1.50

**SCALLOP ST JACQUES**  
Rich medley of queen scallops, butter, cream, mushrooms  
& parmesan baked in the shell\* + £3.50

**SALT & PEPPER SQUID**  
Pickled Asian vegetables, honey & soy dressing\* + £1.50

**SOFT SHELL CRAB**  
Mango & chilli salsa\* + £3.50

**TIGER PRAWN COCKTAIL**  
Little Gem, tomato, cucumber, Marie Rose sauce



**SMOKED SALMON**  
Beetroot, horseradish crème fraîche\* + £2.50

**SMOKED HADDOCK, CHEDDAR  
& SPRING ONION FISHCAKE**  
Grain mustard crème fraîche

**PEAR AND STILTON SALAD**  
Dolcelatte cream, watercress walnut crumb  
& port reduction (v)

**WILD MUSHROOM & CHIVE FRICASSEE**  
Toasted brioche, truffle oil (v)

**RICOTTA & PINTO BEAN PÂTÉ**  
Tomato chutney, toasted brioche (v) \* + £1.50

**LAXFIELD GOAT'S CHEESE PANNA COTTA**  
Beetroot textures, glazed walnuts (v) \* + £2.50

**CARPACCIO OF BEETROOT**  
Roasted spring/root vegetable salad, candied hazelnut  
(vegetables depending on season) (ve)

**CHARGRILLED PEACH PANZANELLA**  
Chargrilled peach, chilli, capers, rocket & torn sourdough

**CAULIFLOWER SUMAC SALAD**  
Pomegranate, walnuts & roasted red pepper (ve)

\*Upgrade





# Mains

## Main Dishes at The Manor

*Our main dishes have something for every  
taste and season. Please choose two main  
dishes from the following options.*







#### PAN ROASTED CHICKEN BREAST

Dauphinoise potato, garlic wild mushrooms, tarragon cream jus

#### COQ AU VIN

Red wine, smoked bacon, baby onions & mushrooms with parsley mashed potatoes

#### CORN FED CHICKEN BREAST

White bean, chorizo & thyme stew, green beans & romesco sauce\* + £1.50

#### SEARED GRESSINGHAM DUCK BREAST

Fondant potato, savoy cabbage, carrot, orange & ginger purée\* + £2.00

#### CONFIT GRESSINGHAM DUCK LEG

Salt baked celeriac purée, braised red cabbage, parsnip dauphinoise potato, jus

#### SEARED MALDON VENISON FILLET

Beetroot purée, roasted salsify & carrots, game chips, redcurrant jus\* + £4.00



#### SLOW COOKED ENGLISH LAMB SHOULDER

Fondant potato, fricassée of peas, broad beans, baby onions & bacon, carrot & coriander jus

#### ROAST RUMP OF ENGLISH LAMB

Provençal vegetables, roasted rosemary & sea salt baby potatoes, redcurrant jus\* + £4.50

#### CHARGRILLED ENGLISH LAMB LEG STEAK

Rustic parmentier potatoes, minted pea purée, crispy French onions\* + £2.50

#### RACK OF ENGLISH LAMB

Dijon & herb crust, three-bone rack of lamb, spiced red cabbage, parsnip dauphinoise with a rosemary jus\* + £7.50



#### SLOW COOKED SUFFOLK PORK BELLY

Braised red cabbage, champ mashed potatoes, star anise jus\* + £2.50

#### BRAISED SUFFOLK PORK

Apple & cider casserole, baby vegetables\* + £1.50

#### ROAST SUFFOLK PORK LOIN

Roast potatoes, sage & onion stuffing, crackling, Bramley apple sauce, cider gravy

#### SPIT ROAST SUFFOLK HOG (MIN NUMBER 80)

Farm house baps, sage & onion stuffing, roasted new potatoes, apple & red onion coleslaw, dressed leaves, tomato & balsamic onion salad, apple sauce



\*Upgrade





## Beef

### BEEF BOUGUIGNON

Horseradish mashed potatoes, confit carrots

### BRAISED RIDINGS RESERVE BEEF CHEEKS

3 cheese tortellini, dried tomato, rich red wine jus  
\* + £1.50

### CHARGRILLED 8OZ RIDINGS RESERVE RIB-EYE

Triple cooked truffle chips, sautéed wild mushrooms,  
thyme & garlic confit tomato\* + £4.50

### 6OZ RIDINGS RESERVE FILLET STEAK AU POIVRE

Potato rosti, watercress, thyme & garlic confit tomato\*  
+ £7.50

### ROAST RIDINGS RESERVE SIRLOIN OF BEEF

Duck fat potatoes, Yorkshire pudding, roasted root  
vegetables, red wine jus\* + £3.50

## Fish & Seafood

### CHORIZO WRAPPED COD LOIN

Seafood paella\* + £2.50

### PAN FRIED SEA BASS FILLET

Saffron potatoes, roasted fennel, cherry tomato &  
basil chutney \* + £2.50

### ROASTED SALMON FILLET

Baby potatoes, creamed leeks, tender stem

### POACHED SMOKED HADDOCK

Chive mashed potato, crispy hen's egg, wilted spinach,  
grain mustard cream sauce

## Vegetarian

### BASIL PESTO & MOZZARELLA TART

String fries, rocket salad, sun-dried tomato sauce

### PEARL BARLEY RISOTTO

Peas, wild mushroom & parmesan, truffle oil  
\* + £1.50

### CONCHIGLIE PASTA

Laxfield goat's cheese, peas, spinach, mint & walnuts

## Vegan

### ROASTED BUTTERNUT SQUASH

Spinach & chestnut gnocchi, rocket salad

### SWEET POTATO, APRICOT & CHICKPEA TAGINE

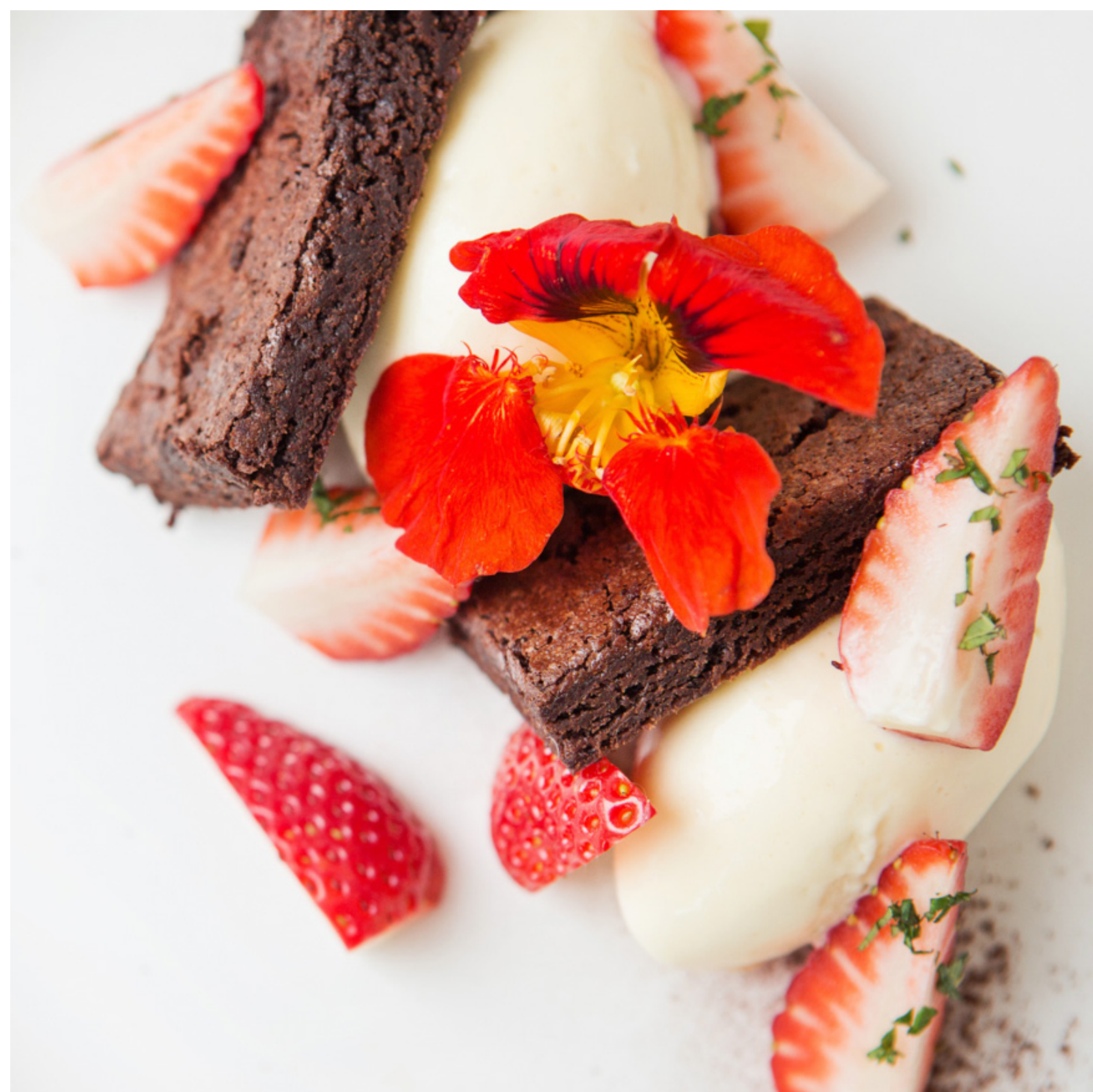
Toasted almonds, coriander couscous

### TOFU & VEGETABLE THAI GREEN CURRY

Saffron Basmati rice\* + £1.50

\*Upgrade





# *Desserts*

## Desserts at The Manor

*With desserts to die for  
choose two from the following,  
or why not build your own trio?*







## Desserts

**RICH CHOCOLATE PAVÉ**  
Pistachio ice cream, honeycomb\* + £2.50

**WHITE CHOCOLATE & VANILLA BRÛLÉE**  
Raspberry shortbread

**CHOCOLATE BROWNIE**  
Vanilla ice cream, salted caramel sauce

**HONEYCOMB CHEESECAKE**  
Honeycomb chocolate sauce

**BAILEYS CHEESECAKE**  
Whiskey cream, chocolate shards\* + £1.50

**CHERRY CHEESECAKE**  
Black cherry compote, toasted almonds

**PEACH MELBA**  
Raspberry sorbet, raspberry gel, tuile basket,  
toasted almonds

**STRAWBERRY & CLOTTED CREAM PANNA COTTA**  
Macerated black pepper & balsamic strawberries, vanilla  
shortbread crumble\* £1.50

**APPLE & BLACKBERRY CRUMBLE**  
Real vanilla custard

**LEMON TART**  
Raspberry textures

**MUSCOVADO & HAZELNUT TART**  
Frozen yoghurt, bourbon & raisin coulis\* + £2.50

**PASSION FRUIT BAVAROIS**  
Lime gel, coconut ice cream\* + £1.50

**STICKY TOFFEE PUDDING**  
Toffee sauce, roasted banana cream

**TIRAMISU**  
Vanilla fudge, tuile\* + £2.50

**CHOCOLATE FONDANT**  
Salted caramel ice cream, hazelnut purée\* + £2.50

**CHOOSE 3 DESSERTS TO BUILD YOUR OWN TRIO!**  
Excludes chocolate fondant, sticky toffee pudding,  
peach melba and cheese selection\* + £2.50

## Four-play!

CHOOSE ONE OF THE FOLLOWING SELECTIONS OF 4  
DESSERTS FOR THE ULTIMATE SWEET TREAT

**CHOCOLATE SELECTION\* + £4.00**

- White chocolate mousse
- Chocolate brownie
- Baileys chocolate truffle
- Rich chocolate tart

**SUMMER BERRIES SELECTION\* + £4.00**

- Strawberry & clotted cream panna cotta
- Raspberry & champagne posset
- Loganberry Eton mess
- Blueberry swirl cheesecake

**CITRUS SELECTION\* + £4.00**

- Lime tart
- Lemon meringue mess
- Blood orange brûlée
- Pink grapefruit & Limoncello mousse

## Cheese

**SELECTION OF LOCAL CHEESES**  
Norfolk Dapple Cheddar, Baron Bigod Brie, Norfolk Binham  
Blue, with oatcakes, grapes, celery & chutney\* + £3.50

**POTTED BINHAM BLUE MOUSSE**  
Port Jelly, served with oatcakes & celery sticks\* + £2.50

**BAKED SMOKED CHEESE POT**  
Crusty artisan bread & chutney\* + £1.50

\*Upgrade



# Intermediate Courses

## and little extras

### AMUSE-BOUCHE

Gazpacho shots, chilled Spanish tomato soup with cucumber £2.00

Warm Laxfield goat's cheese & chive profiteroles, sun blushed tomato tapenade £2.50

Scottish smoked salmon & crème fraîche blinis £3.00

Steak & fries with béarnaise sauce £3.50

Tiger prawn & Bloody Mary shots £4.00

Cherry tomato, bocconcini & basil pesto £2.00

Thai style pork meatball with honey & soy £3.00

Seared scallop & chorizo £4.50

**Why not offer an Amuse Bouche selection Platter for the table?**

*(£4.50 per person, minimum 8 people per table)*

### SORBETS

Strawberry sorbet with macerated strawberries & black pepper £3.00

Sicilian lemon sorbet with limoncello & candied lemon £3.00

Champagne sorbet with fresh & dehydrated raspberry £4.00

Rose sorbet with prosecco & turkish delight £3.75

Blackcurrant sorbet with crème de cassis compote £3.50

Lime sorbet with dark rum & cola jelly £3.75

### SPECIAL LITTLE EXTRAS

Mixed olives, sun blushed tomatoes & roasted garlic £7.00

Selection of local cheeses:

Norfolk Dapple Cheddar, Baron Bigod Brie & Norfolk Binham Blue  
with oatcakes, grapes, celery & chutney £17.50 per table

Basket of flavoured foccacia with olive oil & balsamic £10.00 per table

Tea & coffee with...

Mint chocolates £2.95

Chocolate truffles £3.25

Petit four £3.50



## Little People's Menu

For guests aged 5 to 12 years £30.00\*  
Guests of this age may choose from either the menu below  
or smaller portions of the selected wedding breakfast.

### CHILDREN'S SOFT DRINK

#### Starters

**TOMATO AND BASIL SOUP**  
with garlic ciabatta (v)

**SOUTHERN FRIED CHICKEN GOUJONS**  
with BBQ sauce

**LEMON SOLE GOUJONS**  
with lemon mayonnaise (v)

**MOZZARELLA DIPPERS**  
with tomato chutney (v)

**VEGETABLE CRUDITES**  
with hummus

#### Desserts

**PROFITEROLES**  
Cream filled profiteroles with chocolate sauce

**CHOCOLATE BROWNIE SUNDAE**  
Chocolate ice cream with brownie pieces,  
whipped cream & toffee sauce

**STICKY TOFFEE SUNDAE**  
Vanilla ice cream with sticky toffee pudding  
pieces, whipped cream & toffee sauce

#### Mains

**DUO OF TRADITIONAL SUFFOLK SAUSAGES**  
Mashed potato, peas & gravy

**CRISPY BATTERED COD**  
Chunky chips, baked beans and tomato ketchup

**BEEF OR QUORN BOLOGNESE PASTA**  
Garlic ciabatta

**ROASTED CHICKEN BREAST**  
Roast potatoes, carrots and gravy

**CHEESE & TOMATO PIZZA**  
Corn on the cob

**FRUIT SALAD**  
Mixed fresh fruit with apple juice

**JAM SPONGE**  
Strawberry jam sponge with vanilla  
custard

\* Under 5's eat for free





## *For the evening*

*This menu offers a variety of options for your evening celebrations which include 'live cooking', grazing stations and feasts.*







## Hog Roasts & BBQ Banquet

### HOG ROAST\*

Spit roast Suffolk Hog, farm house baps, sage & onion stuffing, roasted new potatoes, apple & red onion coleslaw, dressed leaves, tomato & balsamic onion salad, apple sauce

### SOUTH CAROLINA HOG\*

Smoky BBQ hog, corn bread, baked apple stuffing, sweet potato wedges, marinated slaw, dressed leaves, corn on the cob, BBQ sauce

### BBQ BANQUET\*

6oz beef burgers, Cumberland sausages, devilled chicken thighs, honey, lemon & thyme drumsticks, halloumi & mixed pepper kebabs, Quorn sausages, vegetable burgers, farm house baps, French stick, celeriac remoulade, potato salad, tomatoes, red onion salad, dressed leaves

minimum of 80 guests\* +£2.50 pp



## Grazing Stations

### MACARONI AND CHEESE\*

(+ £250 per 25 people)

Creamy bowls of mac 'n' cheese with help-yourself toppings including crispy bacon, Cajun chicken, chorizo, smoked salmon, Cajun prawn, crispy onion, chillies, spring onions, sun dried tomatoes, roasted Mediterranean vegetables

### NEW YORK DELI\*

(+ £250 per 25 people)

Pastrami, salami, pepperoni, turkey, Swiss cheese, pickles, mustards, rye bread, sauerkraut

### ITALIAN ANTIPASTI\*

(+ £250 per 25 people)

Parma ham, salami, mortadella, bocconcini, parmigiano reggiano, olives, sun dried tomatoes, anchovies, grissini, focaccia

\*Upgrade

## Theatre Cooking

*‘Live cooking’ adds some drama to your evening with something different.  
(Minimum of 60 guests)*

### MEXICAN FEAST\* + £1.50 PP

Fajitas with chicken & vegetables or steak (+ £2.50), chilli con carne or 5 bean chilli, Mexican rice, charred corn on the cob, refried beans, nachos, sour cream, tomato salsa, guacamole

### SPANISH FEAST\* + £1.50 PP

Chicken & chorizo, seafood or vegetable paella, green salad, fennel, orange & red onion salad, pan rustico bread, patatas bravas, aioli and olives

### ADD TAPAS DISHES FOR £1.50 PP EXTRA:

Chorizo in cider, ham croquette, prawns with chilli & garlic, calamari, tortilla

### ORIENTAL FEAST\* + £2.50 PP

Crispy beef, sweet & sour chicken, tofu & vegetables in black bean sauce, Thai green vegetable curry, Thai red chicken curry, salt & pepper squid, spring rolls, egg fried rice, stir fried noodles, prawn crackers, sweet chilli sauce (Choose 2 mains)

### ADDITIONAL EXTRAS FOR £2.50 PP

Crispy Mongolian lamb, pancake wraps, plum sauce, mint sauce, cucumber & spring onion

### INDIAN FEAST\* + £3.50

Chicken tikka, chicken korma, lamb rogan, beef madras, Sri Lankan vegetable curry, tiger prawn jalfrezi, chana dal, Basmati rice, onion bhaji, samosa, mango chutney, raita, poppadoms, naans (Choose 2 mains)

## Feasts

### ITALIAN FEAST

Pepperoni, Mediterranean vegetable or BBQ chicken pizza, beef or vegetable lasagne or spicy chicken & red pepper arrabiata pasta bake, sun dried tomato, olive & rocket salad, garlic ciabatta

### TACO BAR\* + £1.50 PP

Pulled beef brisket chilli, 5 bean chilli, soft and hard taco shells, bayou chicken strips, fish goujons, queso fresco, refried beans, grated cheese, shredded iceberg, guacamole, sour cream, tomato salsa

### MOROCCAN LAMB FEAST\* + £3.00 PP

Ras el Hanout, Moroccan pulled lamb shoulder, roasted aubergine salad, tabbouleh, roasted garlic hummus, cucumber & mint raita, baba ghanoush, shredded iceberg, flat breads

Vegetarian options available:

Moroccan vegetable & chickpea tagine, spiced almond cous cous

### GREEK FEAST

Lemon & oregano chicken or pork souvlaki, pulled lamb kleftiko, gyro bread, Greek salad, hummus, tzatziki, shredded iceberg

Vegetarian options available:

Briam, halloumi & vegetable souvlaki



## Feasts Continued

### AMERICAN FEAST

6oz beef burger, floured baps, hot dogs, rolls, Monterey Jack cheese, fried onions, corn on the cob, coleslaw, gherkins, fries, burger sauce,

Frenchie's mustard, BBQ sauce, ketchup

Vegetarian options available:

Vegetable burgers & Quorn sausages

### ENGLISH FEAST

Beer battered fish, battered sausages, chunky chips, mushy peas, curry sauce, gravy, pickled eggs, gherkins, pickled onions, ketchup, tartare sauce, salt & vinegar

Vegetarian options available:

Battered Quorn sausages & cheese & onion pasty

### MANOR FEAST\* + £1.50 PP

Honey roasted Suffolk gammon, salt beef, hand-raised pork pies, Norfolk Dapple Cheddar, Baron Bigod Brie & Norfolk Binham Blue, tomato & balsamic red onion salad, dressed leaves, artisan breads, crackers, chutneys, celery & grapes

\*Upgrade



## Midnight Snacks

*Treat yourself at midnight*

*Minimum of 20 guests*

Dry cured back bacon baps £6.50 each

Traditional Suffolk pork sausage baps £6.50 each

Quorn sausage baps £6.50 each

Selection of savoury pastries (1pp) £5.50 each  
(Choose from sausage rolls, bacon & cheese turnover, sun dried tomato, red onion & cheese turnover)

Black pudding Scotch eggs £4.50 each

Giant cookies and muffins £4.00 pp

Port station £80

Port station cheeses £POA

Box selection of Whiskies £150

Pre-paid Manor Bar tab from £500





## *Champagne Breakfast\**

*To finish off your celebration with a final farewell*

*To start...*

A glass of Champagne, mimosa or Bloody Mary, followed by:

## *Continental Breakfast*

Selection of fruit juices, mini Danish pastries, chocolate & blueberry muffins, fruit platter, Greek style yoghurt with berry compote, Dorset museli & granola, toast, butter & preserves

## *Full English Breakfast*

1 traditional Suffolk pork sausage or Quorn sausage, 2 dry cured back bacon rashers, 1/2 grilled tomato, buttered button mushrooms, 2 eggs - scrambled or fried, 1 hash brown, baked beans, toast, butter & preserves

*...And to finish*

Freshly baked rolls, Danish, croissants and muffins, butter, jams and marmalade, coffee and tea

*\*Included in overnight stay - additional breakfast guests £24.95 each  
Vegetarian options are available*

## *Upgrade to a King's Breakfast*

*Enjoy all of the above plus one of the following:*

Smoked salmon & cream cheese bagel

American-style pancakes with streaky bacon & maple syrup

Belgian waffles with banana, pecan & maple syrup

Grilled kippers, tattie scone & poached egg

+ £5.00 per person





# WOODHALL MANOR

[www.woodhallmanor.com](http://www.woodhallmanor.com)

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For more details or to book please call **01394 411 288** or email [info@woodhallmanor.com](mailto:info@woodhallmanor.com)