



WOODHALL
MANOR

MENUS



WOODHALL MANOR

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 guest to choose for pre order to 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

CANAPÉS

We recommend a selection of 4 canapés per guest

*Slow cooked roasted pork belly with apple
and vanilla sauce £1.95*

*Sundried tomato, mozzarella
and basil arancini balls £1.50*

Smoked salmon and dill roulade £1.95

*Mini Yorkshire pudding with roast beef
and creamed horseradish £2.25*

*Mini crab cakes with mango, lime
and coriander salsa £2.25*

Mini lamb kofta, mint and cucumber yogurt £1.95

Gravlax, quail's egg over sweet pea hummus £2.25

Glazed goat's cheese with roasted beetroot £1.50

Grilled chicken satay brochette £2.25

Tandoori chicken brochette £2.25

Grilled marinated tiger prawn brochette £2.50

Sausage and mash £1.95

Sweet potato and chilli soup £1.50

Smoked chicken Caesar salad £1.75

Hoi sin duck £2.25

Crayfish cocktail with lime mayonnaise £2.25

*Smoked salmon and crab
wrapped in filo pastry cases £2.50*

Stilton and spinach tartlet £1.50

*Poached lobster and quail's egg
with watercress mayonnaise £2.95*

Sweet potato wedges with sea salt and cumin £1.50

Alternative Canapés

*Mini fish and chips with tartare sauce
in bamboo cones £6.95*

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.



ROASTED VINE TOMATO AND RED PEPPER SOUP

Basil oil, aged balsamic vinegar and rustic breads (v)

CLASSIC GREEN PEA AND SMOKED HAM HOCK SOUP

Crème fraîche and rustic breads

POACHED AND HOT ROASTED SALMON FISHCAKE

*Wilted spinach, hollandaise sauce***

PRESSED HAM HOCK AND SMOKED CHICKEN TERRINE

*With sweet pickled vegetables**

ROASTED PARSNIP SOUP

With parsnip and apple crisps (v)

GOLDEN CROSS GOAT'S CHEESE PANNA COTTA

*With beetroot textures and walnut crumb (v)***

WILD MUSHROOM FRICASSEE

With truffle oil on toasted brioche (v)

WARM ASPARAGUS, SOFT POACHED HEN'S EGG

*Served with homemade hollandaise sauce (v)***

GRILLED GOAT'S CHEESE, ROCKET AND ROASTED CHERRY TOMATOES

*With a rich balsamic glaze (v)**

PORK AND DUCK TERRINE STUDED WITH PINK PEPPERCORNS

*With homemade plum and grape chutney***



CRISPY SHREDDED GRESSINGHAM DUCK LEG

*Spring onion and cucumber salad, ginger and coriander dressing***

PEAR AND STILTON SALAD

With watercress and glazed walnuts (v)

HOME CURED DEDHAM VALE BEEF

*Celeriac remoulade and watercress****

SEARED KING SCALLOPS, WITH MINTED PEA PUREE

*With crispy pancetta cumin foam*****

HOME CURED GRAVALAX OF SALMON

*With gin and beetroot cure and lemon caper salad****

CORNISH LOBSTER, MANGO AND AVOCADO SALAD

*Mango and basil dressing******

POTTED CHICKEN LIVER PARFAIT

Apple and grape chutney, toasted brioche

SEARED TUNA CARPACCIO

*Rocket leaves, mini capers, lemon oil and apple balsamic cream******

£1.50 UPGRADE **£2.50 UPGRADE *£3.50 UPGRADE*

*****£4.50 UPGRADE *****£5.50 UPGRADE *****£13.00 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.*

ROASTED RUMP OF
ENGLISH LAMB ▶



SEARED GRESSINGHAM
DUCK BREAST ▼



SEARED GRESSINGHAM DUCK BREAST
*Carrot and coriander seed purée, savoy cabbage,
fondant potatoes****

SEARED VENISON LOIN
*Parsnip dauphinoise, carrot purée and blackberry
jus******

DUO OF VENISON
*Mini shepherd's pie, pan-fried fillet with parsnip
puree and a cranberry and juniper berry jus******

POULTRY & GAME

PAN FRIED CORN FED CHICKEN SUPREME
*Wrapped in pancetta with crushed new potatoes,
honey glazed carrots and thyme jus*

CONFIT OF GRESSINGHAM DUCK LEG
*Braised red cabbage and parsnip purée***

PAN ROASTED CHICKEN SUPREME WITH WILD
MUSHROOM AND BACON
*Served with wilted spinach, dauphinoise potatoes
and a madeira sauce*



▲
BRAISED BEEF BOURGUIGNON



◀ SLOW ROASTED AND ROLLED LAMB

PORK

ROAST LOIN OF DINGLEY DELL PORK
*With Bramley apple sauce, roast potatoes and Aspoll
Cyder gravy*

DINGLEY DELL SLOW ROASTED PORK BELLY
*Champ potatoes, braised cabbage, apple and vanilla
sauce with Aspoll jus***

DINGLEY DELL SPIT ROAST HOG (MIN NUMBER 80)
*Apple and fennel slaw, hot roasted new potatoes, apple
sauce, sage stuffing, couscous and spicy grilled vegetable
salad, rocket and parmesan salad.*

VEGETARIAN

VEGETABLE AND MUSHROOM STROGANOFF
Steamed brown rice and herbs (v)

CARAMELIZED SHALLOT TART
Smoked cheese sauce, string potato fries (v)

VEGETABLE SUET PUDDING
Polenta chips, butternut squash sauce (v)

GNOCCHI
*With braised fennel, cherry tomatoes, parmesan and
rocket salad (v)*



LAMB

ROASTED RUMP OF ENGLISH LAMB

*Honey roasted vegetables, minted crushed new potatoes and port jus*****

SLOW ROASTED AND ROLLED LAMB

Braised white cabbage, steamed long stem broccoli, roasted potato cake, carrot and coriander jus

RACK OF ENGLISH LAMB, DIJON & HERB CRUST

*Three bone rack of lamb, spiced red cabbage, parsnip dauphinoise with a rosemary jus******

SLOW COOKED SHOULDER OF LAMB

*Garlic and rosemary new potatoes glazed baby onions with redcurrent jus****

FISH

ROASTED SALMON FILLET

Sautéed greens, Jersey Royal potatoes, lemon & garlic sauce

ROASTED COD LOIN

*Crushed potatoes and sun blushed tomatoes***

SEARED SEA BASS FILLET

*With roasted fennel and cherry tomatoes, saffron potatoes and a champagne sauce***

SEARED SWORDFISH

*With citrus fruits, caper and garlic crushed potatoes****

BEEF

BRAISED BEEF BOURGUIGNON

*Roasted root vegetables and creamy horseradish mash**

PRESSED SLOW COOKED BRISKET

*Roasted carrot, grilled spring onion, burned onion purée, red wine jus****

ROAST SIRLOIN OF DEDHAM VALE BEEF

*Steamed and roasted market vegetables, duck fat roast potatoes, Yorkshire pudding and red wine jus******

DEDHAM VALE RIB EYE OF BEEF

*With truffle scented triple cooked chips, roasted cherry vine tomatoes and oyster mushroom*****

DEDHAM VALE BEEF FILLET

*Fine beans wrapped in pancetta, blue cheese dauphinoise, shallot and red wine jus******

SEAFOOD

HALF CORNISH LOBSTER THERMIDOR

*Jersey royal potatoes and glazed asparagus******

TERIYAKI GLAZED CHARRED TUNA

*Braised pak choi and baby corn*****

£1.50 UPGRADE **£2.50 UPGRADE *£3.50 UPGRADE*

*****£4.50 UPGRADE *****£5.50 UPGRADE*

****** £7.50 UPGRADE ***** £POA UPGRADE*



DESSERTS

DESSERTS AT THE MANOR

*With desserts to die for
choose two from the following,
or why not try our signature trios?*

STICKY TOFFEE PUDDING ▶



VANILLA AND HONEY
PANNA COTTA



▲
ETON MESS



◀ WHITE CHOCOLATE MOUSSE
AND BROWNIES

DESSERTS

GLAZED LEMON TART

Raspberry garnish, crème fraîche

CHOCOLATE FONDANT

*Salted caramel ice cream***

PASSION FRUIT AND ORANGE CHEESECAKE

*Honeycomb, fresh berries**

COCONUT PAVLOVA

*With exotic fruits and mango puree**

CLASSIC ETON MESS

*Crushed meringue, fresh strawberries and cream***

SPICED APPLE AND PLUM CRUMBLE

*With vanilla pod ice cream**

ESPRESSO COFFEE CRÈME BRÛLÉE

*With pecan biscotti***

STICKY TOFFEE PUDDING

Toffee sauce, roasted banana cream

VANILLA AND HONEY PANNA COTTA

Blueberry compote

CHOCOLATE TRUFFLE TERRINE

*Pistachio ice cream and rum Anglaise***

SELECTION OF 3 ENGLISH ARTISAN CHEESES

*Chutney and biscuits****

TRIOS

TRIO OF DESSERTS

*Popcorn panna cotta with salted caramel sauce,
white chocolate mousse and brownies, strawberry
and pistachio crumble*****

*Lemon tart with raspberry sorbet, chocolate brownie
with a white chocolate sauce and vanilla panna
cotta with a berry compote*****

*Lemon posset, Pimm's jelly and raspberry
cheesecake****

ULTIMATE TRIO OF DESSERTS

*Valrhona chocolate delice with hazelnut praline,
white chocolate panna cotta with strawberry
salad, milk chocolate mousse with dark cherry
compote******

£1.50 UPGRADE **£2.50 UPGRADE *£3.50 UPGRADE*

*****£4.50 UPGRADE *****£6.00 UPGRADE*



INTERMEDIATE COURSES

and little extras

AMUSE-BOUCHE

Parmesan Pannacotta £2.75

Gazpacho shots £2.00

Salmon Tartare cornets with sweet red onion crème fraiche £3.50

Sun dried tomato palmiers £1.75

Mini Sliders £5.00

Scallops in Mango Vinaigrette £4.50

Sugared Cranberry and Brie on country bread £2.75

Basket of Artisan Breads with olive oil and balsamic vinegar £3.85

Mixed Olives with A selection of mixed olives in garlic oil £2.50

Why not offer Amuse Bouches selection Platter for £4.50 per person?

(minimum 8 people per table)

SORBETS

Strawberry and black pepper £3.00

Champagne £3.75

Ginger Vodka £3.75

Passion fruit £3.00

Sicilian Lemon £3.00

CHEESE BOARD

with a selection of English cheeses with crackers and chutney £12.50

TEA AND COFFEE

with either mints, biscotti, hand made truffles or petit fours £2.95

LEMON MOUSSE ▶



TOMATO AND BASIL SOUP ▼



LITTLE PEOPLE'S MENU

For guests aged 5 to 12 years £29.95
under 5's eat free

Guests of this age may choose from either the menu below
or smaller portions of the selected wedding breakfast

CHILDREN'S MOCKTAIL

STARTERS

Tomato and basil soup (v)
Chicken goujons with lemon mayonnaise
Garlic dough balls with tomato sauce (v)
Roasted vegetable bruschetta (v)

MAINS

Mini cod in batter with chunky chips
Bangers and mash with gravy
Macaroni cheese with parmesan shavings (v)
Meatballs with penne and tomato sauce

DESSERTS

Profiteroles filled with cream, drizzled with chocolate sauce
Ice cream sundae
Chocolate brownie, vanilla ice cream and caramel sauce
Lemon mousse with crushed meringue

▲
FISHCAKE



◀ CHOCOLATE BROWNIE





FOR THE EVENING

FOR THE EVENING

The 'For the Evening' menu offers a variety of options for your evening celebrations which includes 'live cooking' options.



HOG ROAST

minimum of 80 guests***

SPIT ROASTED DINGLEY DELL HOG

*Apple and fennel coleslaw, sage stuffing,
honey mustard vinaigrette dressed mixed salad,
apple sauce, potatoes, couscous salad
and farmhouse baps*

BBQ BANQUET

minimum of 80 guests**

*A selection of 3*****
or all from the list******

6oz Dedham Vale beef burger and farmhouse roll

Dingley Dell pork sausages

Deville chicken thigh

Honey lemon and thyme marinated drumstick

Halloumi and courgette kebab (v)

English mustard slaw (v)

Mixed leaf salad (v)



THE MANOR FEAST

Honey roasted gammon

Peppered beef

Quicke's mature Cheddar cheese

Copwell Bishop Blue cheese

Somerset Brie cheese

Hand raised pork pie

*Cherry tomato, balsamic roasted red onion
and mixed leaves salad*

Red onion marmalade and apple and cider chutney

Celery sticks, grape and cheese biscuits

Artisan bread

**WHY NOT ADD OUR
AWARD-WINNING PORT
STATION?*****



THEATRE COOKING

'Live cooking' adds some drama to your evening with something different

Minimum of 60 guests

LIVE COOKING OPTIONS

*Chicken, chorizo and prawn paella****

*Garden vegetable paella**

*Chicken fajita with sour cream and salsa***

Chicken or vegetable jambalaya or ***

Taste of the Orient

(2 dishes from the menu and egg-fried rice)

*Chicken teriyaki, red thai chicken curry, beef rendang, sweet and sour chicken or stir fry tofu and vegetables in oyster sauce***

Taste of India

(2 dishes from the menu and saffron-infused pilau rice)

*Chicken tikka masala, aubergine and spinach curry, lamb rogan josh, chicken korma and poppadoms***

CARVED BY THE CHEF

*Cajun pulled pork shoulder, chipotle and roasted garlic slaw, pear and honey ketchup, milk poached corn on the cob, farmhouse bap***

*Moroccan pulled lamb shoulder, roasted aubergine and courgette salad, cucumber and mint sauce, crispy Iceberg lettuce, soft wrap****

*£1.50 UPGRADE **£2.50 UPGRADE ***£3.50 UPGRADE *****£5.50 UPGRADE *****£8.50 UPGRADE



STREET FOOD

Authentically served in portions for one

Pepperoni and mozzarella 8 inch pizza

Roasted Mediterranean vegetable 8 inch pizza

Traditional fish and chips

6oz Dedham vale beef burger

Falafel, tzatziki and crispy salad in flatbread

*Harissa marinated lamb kebab and
mint yoghurt in flatbread*

*Cajun coated halloumi and courgette
kebabs with tomato, salsa and flatbread*



MIDNIGHT SNACKS

Treat yourself in the early hours

Minimum of 20 guests

Bacon baps £6.50 each

Sausage baps £6.50 each

Selection of cheeses £12.50 per person

*Homemade marshmallows and
hot chocolate £5.50 per person*

Selection of muffins

or

Selection of giant cookies £50



CHAMPAGNE BREAKFAST

To finish off your celebration with a final farewell

A glass of Champagne, mimosa or Bloody Mary

Freshly squeezed orange and cloudy apple juice

Organic yoghurt with fresh blueberries or mixed berry compote and granola

Fruit platter

Free range eggs cooked to your liking

Dingley Dell sausage

Sweet cured bacon

Grilled vine tomato

Baked beans

Roasted flat mushroom

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

Coffee and tea

**Included in overnight stay - additional guests £24.95 each*

Vegetarian options available

UPGRADE TO A KING'S BREAKFAST

All of the above plus:

Kedgeree

Omelettes

Porridge with honey and fresh berries

Pancakes with maple syrup or lemon

Waffles with maple syrup

Smoked salmon and cream cheese bagels

£5.00 per person



www.woodhallmanor.com

Woodhall Drive • Sutton • Suffolk • IP12 3EG
For more details or to book please call 01394 411 288