

“  
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, 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

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|--|--|
| Crispy hoi sin Gressingham duck, Little Gem, spring onion & cucumber £2.50               | Laxfield glazed goat's cheese & roasted beetroot tart £2.25 (v)    |
| Smoked chicken Caesar, Little Gem, crispy bacon, garlic croutons & Caesar dressing £2.25 | Sundried tomato, mozzarella & basil arancini balls £2.25           |
| BBQ pulled pork croquettes £2.25   | Basil pesto tart, sundried tomato tapenade & feta £2.25 (v)        |
| Mini roast beef Yorkshires, horseradish sauce £2.50                                      | Cheddar beignets, sesame seed dressing £2.50 (v)                   |
| Sausage, & mash with red onion chutney £2.25   | Vegetable pakora, mango chutney £2.25 (ve)                         |
| Chicken satay brochettes, sweet chilli dipping sauce £2.25                               | Sweet potato, cumin & chilli soup, crispy shallots £1.75 (ve)      |
| Asian marinated tiger prawn brochette £2.50  | Roasted garlic hummus, olive & sundried tomato filo cup £2.25 (ve) |
| Thai style crab cakes, soy & chilli dipping sauce £2.50                                  | Crispy polenta, wild mushroom & caramelised red onion £1.75 (ve)   |
| Smoked salmon, cucumber, lemon crème fraîche £2.25                                       |  |
| Classic prawn cocktail, Little Gem, Marie Rose sauce £2.25                               |  |
| Mini fish and chips with tartare sauce in bamboo cones £2.25                             |  |

## 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.*





**SMOKED HAM HOCK & SMOKED CHICKEN TERRINE**  
Crème Fraîche

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

**BEEF BRESAOLA**  
Rocket & parmesan salad, truffle oil\* + £2.50

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

**SMOKED DUCK BREAST**  
Confit plums, toasted pine nuts & raspberry emulsion\*  
+ £3.50

**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\* + £2.50

**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)

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

**ROASTED VINE TOMATO & RED PEPPER SOUP**  
Basil oil aged balsamic vinegar (ve)

**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

**SWEET POTATO, CUMIN, & CHILLI SOUP**  
Crispy shallots (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

#### **CORN FED CHICKEN BREAST**

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

#### **COQ AU VIN**

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

## *Poultry & Game*

#### **SEARED GRESSINGHAM DUCK BREAST**

Fondant potato, savoy cabbage, carrot, orange & ginger purée\* + £3.50

#### **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\* + £6.50 (Seasonal - XXX to XXX)



#### **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

#### **RACK OF ENGLISH LAMB**

Dijon & herb crust, three-bone rack of lamb, spiced red cabbage, parsnip dauphinoise with a rosemary jus\* + £6.50



#### **SLOW COOKED SUFFOLK PORK BELLY**

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

#### **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



## *Lamb*

## *Pork*

\*Upgrade





## Beef

### BEEF BOUGUIGNON

Horseradish mashed potatoes, confit carrots

### PRESSED SLOW COOKED BRISKET

Roasted carrot, grilled spring onions, burnt onion purée, red wine jus\* + £3.50

### CHARGILLED 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

Watercress, thyme & garlic confit tomato, balsamic & black pepper butter, blue cheese dauphinoise\* + £6.50

### ROAST RIDINGS RESERVE SIRLOIN OF BEEF

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

## Vegetarian

### CARAMELISED SHALLOT & BEETROOT TART

String fries, smoked cheese sauces

### PEARL BARLEY RISOTTO

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

### CONCHIGLIE PASTA

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

## Fish & Seafood

### CHORIZO WRAPPED COD LOIN

Seafood paella\* + £3.50

### 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

## 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 CHOCOLATE CHEESECAKE

Chocolate & hazelnut purée, praline\* + £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

### PASSION FRUIT BAVAROIS

Lime gel, coconut ice cream\* + £1.50

### LEMON TART

Raspberry textures

### MUSCOVADO & HAZELNUT TART

Frozen yoghurt, bourbon & raisin coulis\* + £1.50

### RICH CHOCOLATE TART

Salted caramel, clotted cream ice cream

### STICKY TOFFEE PUDDING

Toffee sauce, roasted banana cream

### APPLE & BLACKBERRY CRUMBLE

Real vanilla custard

### 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
- Orange cheesecake
- Mango & passionfruit posset

## 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

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, BBQ drumsticks, vegetable burgers, farm house baps, French stick, celeriac remoulade, potato salad, tomatoes, red onion salad, dressed leaves

Vegetarian options available:  
Halloumi & courgette kebabs, Quorn sausages  
(not included as standard)

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

### HOG ROAST\* + £2.50 PP

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 + £2.50PP

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

### BBQ BANQUET\* + £2.50

6oz beef burgers, Cumberland sausages, devilled chicken thighs, honey, BBQ drumsticks, vegetable burgers, farm house baps, French stick, celeriac remoulade, potato salad, tomatoes, red onion salad, dressed leaves

#### Vegetarian Option Available

Halloumi & courgette kebabs, Quorn sausages (not included as standard)

minimum of 80 guests\* +£2.50 pp

## 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, soft and hard taco shells, bayou chicken strips, refried beans, grated cheese, shredded iceberg, guacamole, sour cream, tomato salsa

#### Vegetarian Option Available

5 bean chilli

### GREEK FEAST

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

#### Vegetarian Option Available

Briam, halloumi, & vegetable souvlaki

### AMERICAN FEAST

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 Option Available

Vegetable burgers & Quorn sausages

### STREET FOOD

Choice of 3 of the following:

Mac 'n' Cheese; Pepperoni pizza; Mediterranean vegetable pizza; Fish & chips; Beef burger & fries; Halloumi & courgette kebab; Harissa marinated lamb kebabs; 6-inch hot dog & fries; Falafel with tzatziki



## Feasts Continued

### 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 Option Available

Battered Quorn sausages & cheese & onion pasty

### MANOR FEAST

A selection of continental meats & cheeseboards, sausage rolls, hand-raised pork pies, 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 in floured baps £6.50 each

Traditional Suffolk pork sausage in floured baps £6.50 each

Quorn sausage in floured 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)

Giant cookies and muffins £4.00 pp

Port station £80

Port station cheeses £POA



## Champagne Breakfast\*

To finish off your celebration with a final farewell

### To start...

A glass of Champagne or mimosa followed by:

### Continental Breakfast

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

### Full English Breakfast

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

### ...And to finish

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)

Woodhall Drive, Sutton, Suffolk, IP12 3EG

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