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Food
Glorious
Food



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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, Mark Waldock, 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 £2.50
- Smoked chicken Caesar, Little Gem, crispy bacon, garlic croutons & Caesar dressing £2.25
- BBQ pulled pork croquettes £2.25
- Mini roast beef Yorkshires, horseradish sauce £2.50
- Chicken satay brochettes, sweet chilli dipping sauce £2.25
- Asian marinated tiger prawn brochette £2.50
- Thai style crab cakes, soy & chilli dipping sauce £2.50
- Smoked salmon, cucumber, lemon crème fraîche £2.25
- Classic prawn cocktail, Little Gem, Marie Rose sauce £2.25
- Mini fish & chips, tartare sauce in bamboo cones £2.25

- Laxfield glazed goat's cheese & roasted beetroot tart £2.25 (v)
- Sundried tomato, mozzarella & basil arancini balls £2.25
- Basil pesto tart, sundried tomato tapenade & feta £2.25 (v)
- Vegetable pakora, mango chutney £2.25 (ve)
- Sweet potato, cumin & chilli soup, crispy shallots £1.75 (ve)
- Roasted garlic hummus, olive & sundried tomato filo cup £2.25 (ve)
- Crispy polenta, wild mushroom & caramelised red onion £1.75 (ve)

Something Sweet

Mini ice cream cones, 3 flavours £4.95

Oyster Station

Minimum of 25 guests
£17.00 per person

Rock & Pinney's Oysters on ice, shucked by the chef
Served with shallot vinegar, tabasco sauce & lemon wedges



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.*





PRESSED HAM HOCK 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
available without black pudding

SALT & PEPPER SQUID

Pickled Asian vegetables, honey & soy dressing* + £2.50

CRAB TIAN

Mango & chilli salsa* + £3.50

TIGER PRAWN COCKTAIL

Little Gem, tomato, cucumber, Marie Rose sauce

OAK SMOKED SALMON

Beetroot textures, crème fraîche

**SMOKED HADDOCK, CHEDDAR & SPRING
ONION FISHCAKE**

Grain mustard crème fraîche



CLASSIC CAESAR SALAD

Little gem, Caesar dressing, croutons, parmesan
Add chicken* + £1.50

WILD MUSHROOM & CHIVE FRICASSEE

Chargrilled tender stem broccoli, pinenut dressing (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)

SALT BAKED BEETROOT

Feta, pickled red onion, sourdough crouton (v)

MINI BAKED CAMEMBERT

Honey, rosemary & fig chutney (v) * + £1.50

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.*





Poultry & Game

PAN ROASTED CHICKEN BREAST

Dauphinoise potato, garlic wild mushrooms, tarragon cream jus

ROAST SUTTON HOO CHICKEN

Duck fat potatoes, sage & onion stuffing, roasted root vegetables, red wine jus* + £1.50

COQ AU VIN

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

SEARED GRESSINGHAM DUCK BREAST

Fondant potato, tender stem broccoli, carrot purée, red wine sauce* + £3.50

CONFIT GRESSINGHAM DUCK LEG

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

SEARED MALDON VENISON FILLET

Mushroom Duxelles, smoked cream potato, baby spinach, red wine sauce * + £6.50 (Oct-May)

Lamb

SLOW COOKED ENGLISH LAMB SHOULDER

Fondant potato, fricassée of peas, broad beans, baby onions & bacon, red wine jus* + £2.50

ROAST RUMP OF ENGLISH LAMB

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

DUO OF LAMB

Shepherd's pie, lamb cutlet, spring greens, baby carrots, thyme jus* + £6.50

Pork

SLOW COOKED SUFFOLK PORK BELLY

Braised red cabbage, champ mashed potatoes, Aspall cider jus

ROAST SUFFOLK PORK LOIN

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

HONEY GLAZED PORK TENDERLOIN

Confit potato, charred pak choi, thyme & apple jus

*Upgrade



Beef

BEEF BOUGUIGNON

Horseradish mashed potatoes, confit carrots

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

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

Fish & Seafood

ROASTED COD LOIN

Chorizo, summer quince, mango salsa* + £3.50

PAN FRIED SEA BASS FILLET

Sun blush tomato, sauté potato, olives & green beans* + £2.50

ROASTED SALMON FILLET

Baby potato terrine, creamed leeks, tender stem broccoli

POACHED SMOKED HADDOCK

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

Vegetarian

CARAMELISED SHALLOT & FETA TART

Watercress salad, balsamic dressing

PEARL BARLEY RISOTTO

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

CONCHIGLIE PASTA SHELLS

Laxfield goat's cheese, broad beans, spinach, mint & walnuts

Vegan

ROASTED BUTTERNUT SQUASH

Spinach & chestnut gnocchi, rocket salad

SWEET POTATO, APRICOT & CHICKPEA TAGINE

Jewelled almond cous cous

IMAM BAYILDI

Turkish style tomato chutney, toasted aubergine, toasted flat bread, pomegranate * + £1.50

*Upgrade

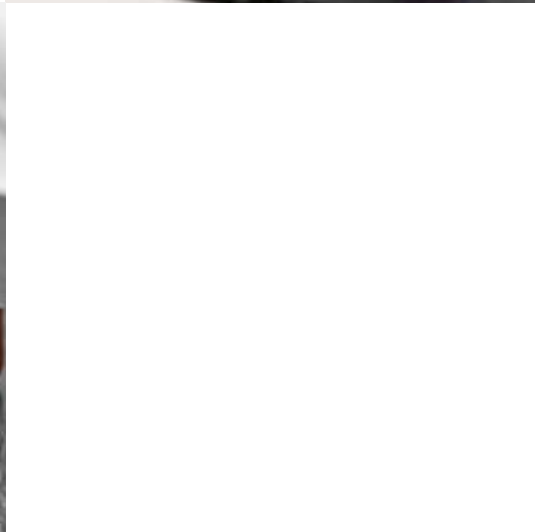


Desserts

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

DARK CHOCOLATE BROWNIE

Chocolate mousse, orange sorbet & torched orange segments (GF)

HONEYCOMB CHEESECAKE

Honeycomb chocolate sauce

BAILEYS CHOCOLATE CHEESECAKE

Caramelised white chocolate sauce, coffee ice cream* + £1.50

LIME & VANILLA CHEESECAKE

Mango gel

STRAWBERRY & CLOTTED CREAM PANNA COTTA

Macerated black pepper & balsamic strawberries, vanilla shortbread crumble* £1.50

LEMON TART

Raspberry textures

CLASSIC CHERRY BAKEWELL

Vanilla bean ice cream* + £1.50

STICKY TOFFEE PUDDING

Toffee sauce, clotted cream ice 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, 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

* Trio - if any upgraded desserts are chosen, 50% of the supplement will be charged.



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 & BASIL SOUP
Garlic ciabatta (v)

SOUTHERN FRIED CHICKEN GOUJONS
BBQ sauce

LEMON SOLE GOUJONS
Lemon mayonnaise (v)

MOZZARELLA DIPPERS
Tomato chutney (v)

VEGETABLE CRUDITES
Hummus

Desserts

CHURROS
Chocolate dipping sauce

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

WAFFLES
Greek yogurt & berries

Mains

DUO OF TRADITIONAL SUFFOLK SAUSAGES
Mashed potato, peas & gravy

CRISPY BATTERED COD
Chunky chips, baked beans, tomato ketchup

BEEF OR QUORN BOLOGNESE PASTA
Garlic ciabatta

ROASTED CHICKEN BREAST
Roast potatoes, carrots, gravy

CHEESE & TOMATO PIZZA
Corn on the cob

FRUIT PLATTER
Chocolate dipping sauce

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, coleslaw, 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

(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 per item 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

Vegan Option Available

Jackfruit

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

Selection of the following 3 pizzas: Italian sausage, chilli, basil, pesto; prosciutto, pear, buffalo mozzarella, aged balsamic; brie, tender stem broccoli, pine nuts
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, brioche 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 brioche bun £6.50 each

Traditional Suffolk pork sausage in brioche bun £6.50 each

Quorn sausage in brioche bun £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

Anti Pasti Station

£8.95 per guest

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





*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

Woodhall Drive, Sutton, Suffolk, IP12 3EG

For more details or to book please call **01394 411 288** or email info@woodhallmanor.com