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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 are here to help you create the perfect menu for your special occasion or event. Our Head Chefs, Ben Hegarty and Mark Waldock, pride themselves on using the finest and freshest, locally sourced seasonal ingredients.

Their passion for cooking is reflected in our extensive menus, where they have incorporated some of their signature dishes, too many to tickle those taste buds.

For your wedding day menu, we recommend choosing three, four or six canapes per person, for your wedding breakfasts, you may select up to two dishes from each of the courses for your guests to choose to pre order. A Little People's menu is available for younger guests consisting of one starter, one main and one dessert for all to enjoy.

Alternatively, smaller portions of the selected main menu may be chosen instead.

Our Chefs' will accommodate dietary requirements and allergies wherever possible - please contact our planning team where we will be more than happy to assist you.

Here at Woodhall Manor, we feel the evening food is an essential part of any wedding day to help keep your guests going until the early hours, with that in mind, our 'Evening Feast' menus offer a variety of options for post-wedding evening celebrations, including some delicious 'Theatre Cooking' options, some of which you may have seen during our Planning Showcase Events!

We are here to help provide advice, recommendations and assist in any way that we can, to make your day unforgettable.



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Your breakfast options for the following morning



Canapés

A selection of...

3 canapés per guest £9 per person
4 canapés per guest £12 per person
6 canapés per guest £16 per person

Crispy hoi sin Gressingham duck bao bun, Little Gem, spring onion & cucumber

Smoked chicken Caesar salad, garlic croute

BBQ pulled pork croquettes

Mini roast beef Yorkshires, horseradish sauce

Peri Peri chicken skewer, lime mayonnaise

Crispy scampi, wasabi, fennel salad

Thai style crab cakes, soy & chilli dipping sauce

Mini fish & chips, tartare sauce in bamboo cones

Smoked salmon mousse, crispy pastry, caviar, dill

Laxfield glazed goat's cheese & roasted beetroot tart (v)

Sundried tomato, mozzarella & basil arancini balls (ve)

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

Vegetable pakora, mango chutney (ve)

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

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

Vegetable samosa, harissa aioli (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

Mozzarella, marinated peaches, balsamic syrup* + £2.50

CHICKEN LIVER PATE

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

CRISPY TIGER PRAWN

Asian coleslaw, mango & lime salsa + £2.50

CRAB TIAN

Mango & chilli relish* + £3.50

PRAWN COCKTAIL

Little Gem, tomato, cucumber, Marie Rose sauce

POTTED SMOKED MACKREL

Beetroot gel, focaccia croutes

HOT SMOKED SALMON

Bombay potato salad, caviar* + £1.50



CLASSIC CAESAR SALAD

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

WILD MUSHROOM & CHIVE FRICASSEE

Toasted brioche, truffle oil (v)

TANDOORI BABY CORN

Raita, red onion & coriander salad (v)

ROASTED BUTTERNUT SQUASH SOUP

Coconut, coriander (ve)

CHARGRILLED HALLOUMI

Pickled beetroot bruschetta, harissa oil (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.





PAN ROASTED CHICKEN BREAST

Dauphinoise potato, carrot purée, green beans, 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, tenderstem broccoli

Poultry & Game

SEARED GRESSINGHAM DUCK BREAST

Rosti potato, Pak choi, plum & star anise, red wine jus* + £3.50

CONFIT GRESSINGHAM DUCK LEG

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

SEARED MALDON VENISON FILLET

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



SLOW COOKED ENGLISH LAMB SHOULDER

Fondant potato, squash purée, fricassée of peas, baby onions & bacon, carrot & coriander jus* + £2.50

ROAST RUMP OF ENGLISH LAMB

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

Lamb

SLOW COOKED SUFFOLK PORK BELLY

Braised red cabbage, bubble & squeak cake, red wine jus

ROAST SUFFOLK PORK LOIN

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

Pork

HONEY GLAZED PORK TENDERLOIN

Parmesan cream, mange tout, linguine pasta, savoury granola



DUO OF LAMB

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

*Upgrade



Beef

BEEF BOURGUIGNON

Horseradish mashed potatoes, confit carrots

CHARGRILLED 8OZ RIDINGS RESERVE RIB-EYE

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

6OZ FILLET STEAK

Rosemary & garlic dauphinoise potato, shallot green beans, rich bone marrow red wine jus* + £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

Herb crushed potato, samphire, lemon & caper butter* + £3.50

PAN FRIED SEA BASS FILLET

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

ROASTED SALMON FILLET

Baby potato terrine, squash & coconut purée, tender stem broccoli, charred spring onion

POACHED SMOKED HADDOCK

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

Vegetarian

SUN BLUSHED TOMATO & BASIL RISOTTO

Toasted pine nuts, parmesan & rocket salad

SWEET POTATO & ONION BHAJI

Roasted cauliflower, mint yogurt, pomegranate* + £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

CRISPY TOFU

Asian rice noodles, stir fry vegetables, Hoi sin sauce* + £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

Morello cherry sorbet with cherry liquor £3.00

Sicilian lemon sorbet with limoncello & candied lemon £3.00

Raspberry sorbet with raspberry gin & tonic £3.00

Apple sorbet with apple sourz £3.00

Orange sorbet with Cointreau syrup £3.00

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 Station £3.00pp

With mints £3.50

Chocolate truffles £4.00

Petit four £4.25



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

Deconstructed cheesecake, honeycomb chocolate sauce

CLASSIC TIRAMISU

Coffee ice cream* + £1.50

RASPBERRY RIPPLE CHEESECAKE

White chocolate ice cream

STRAWBERRY & CLOTTED CREAM PANNA COTTA

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

LEMON TART

Raspberry sorbet

BANOFFEE EGG CUSTARD TART

Toffee popcorn, banana ice cream* + £1.50

STICKY TOFFEE PUDDING

Toffee sauce, clotted cream ice cream

APPLE & CHERRY CRUMBLE

Vanilla bean custard

CHOUX AU CRAQUELIN

Flavours of Ferrero Rocher* + £2.50

CHOOSE 3 DESSERTS TO BUILD YOUR OWN TRIO!

Excludes 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

Choux bun
Chocolate brownie
Bailey's chocolate truffle
Rich chocolate tart

SUMMER BERRIES SELECTION* + £4.00

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

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.



Little People's Menu

Children may choose from either the menu below, or smaller portions of the selected wedding menu

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*

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*

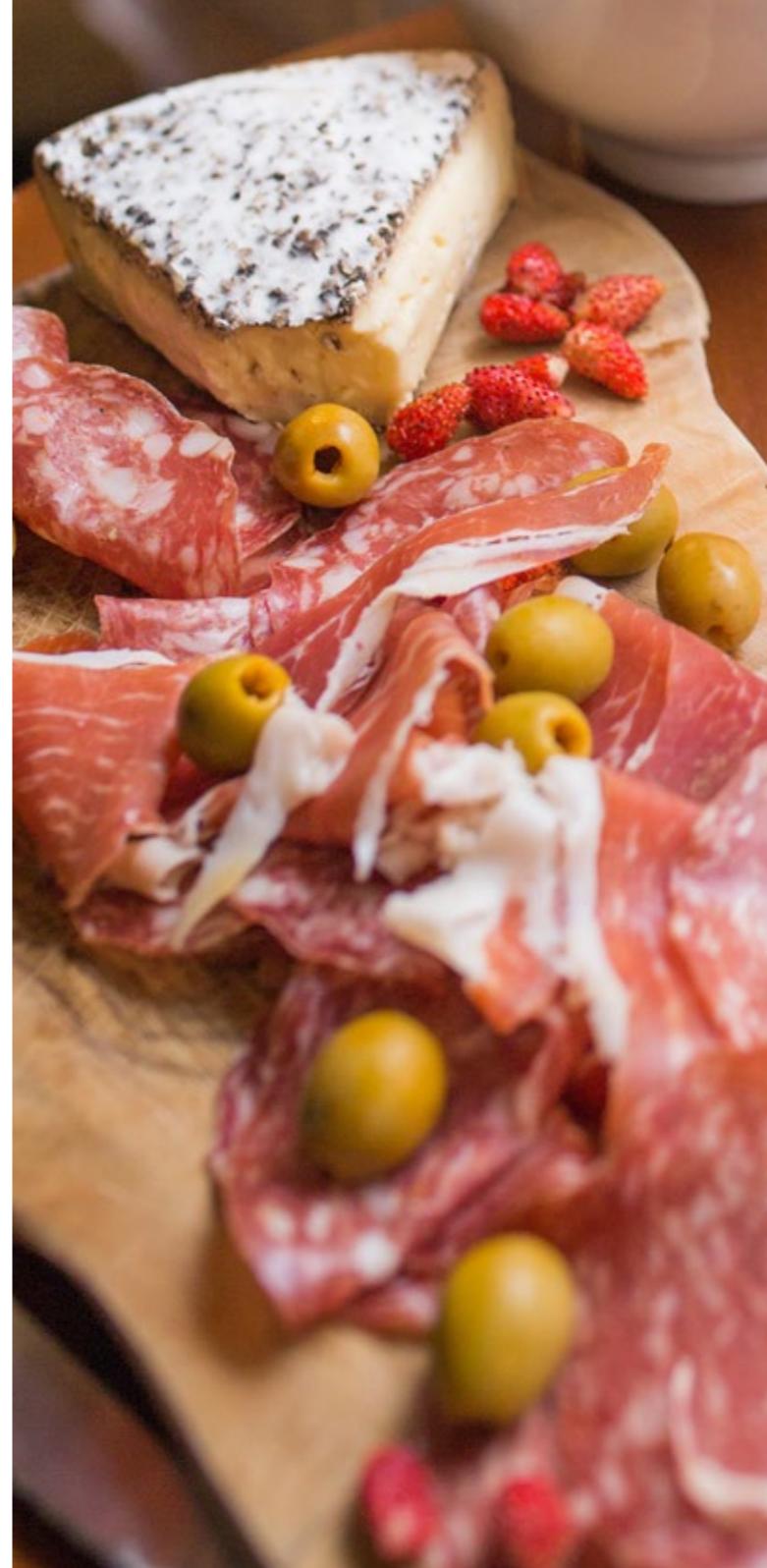
Smoky BBQ hog, corn bread, baked apple stuffing, sweet potato wedges, marinated slaw, dressed leaves, corn on the cob, BBQ sauce

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/vegan 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 per person Extra

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

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

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