



Wedding Menus



Canapés

- Forest mushroom & pecorino arancini (v)
- Black truffle & caramelised onion gougère (v)
- Cheesy doughnuts, wild garlic mayonnaise, marmite (v)
- Red onion & Wensleydale quiche (v)
- Smoked Wensleydale & potato fritters, apple
- Tempura king prawn with sriracha, soy & lime dip
- Beetroot cured salmon blini, crèm fraiche, caviar
- Parmesan sablé, smoked cod taramasalata, apple
- Smoked salmon, cream cheese & dill roulade
- Crispy ham hock croquettes, parsley emulsion
- BBQ chicken satay
- Chicken liver parfait, brioche, mulled fig
- Spiced lamb fillet skewers, aubergine caviar
- Cream filled chocolate profiteroles
- Elderflower, Champagne & raspberry jelly
- Homemade petit macarons

Amuse Bouche

- Sicilian lemon sorbet, raspberry, mint
- Alfonso mango & passionfruit sorbet
- Wild forest berry sorbet, honeycomb

Starters

(** denotes £5 supplement)

Cauliflower velouté, cheese & leek muffin, chive oil (v)

Confit smoked salmon, Pablo beetroot remoulade, horseradish, watercress

Yorkshire ham hock & free-range chicken pressing, pickled shallot, English mustard

Smoked pancetta, wild mushroom & sherry vinegar risotto, fresh Parmesan shavings

(vegetarian option available)

Roasted heritage beetroot, blackcurrant puree, goats curd (v)

Confit pork belly, baked apple puree, pickled cabbage, crackling

Duck liver & port parfait, caramelised onion chutney, treacle, fennel croûte

Smoked aubergine & chickpea crêpe, ras el hanout, lime, coriander (v)

Roasted king scallops, smoked eel, celeriac & truffle purée

Caramelised shallot & Pedro Ximénez tart fine, wild rocket, crumbled Stilton (v)

Gin cured Scottish salmon, pickled cucumber, fennel, buttermilk & dill dressing



Mains

(** denotes £10 supplement)

Salt aged fillet of beef wellington, potato purée, truffle jus

Roast Waterford Farm beef sirloin, Yorkshire pudding, chateaux potatoes

Yorkshire chicken breast, confit leek, smoked bacon, mushroom & tarragon sauce

Pink pepper spiced duck breast, raspberry & apple red cabbage, fondant potato

Pork tenderloin, celeriac & apple dauphinoise, wilted greens, honey & mustard jus

Daube of beef bourguignon, potato purée, smoked bacon, silver skin onions,

mushrooms

Moroccan spiced lamb rump, sweet potato, apricot & lime tagine, coriander

Lightly steamed cod loin, crispy brassicas, Champagne tartare sauce

Braised Scottish halibut, cauliflower, brown shrimp, lemon butter

Truffled potato gnocchi, celeriac purée, bouchon cèpes, parsley (v)

Beetroot, wild mushroom & walnut wellington (v)

Desserts

Baked custard tart, freshly grated nutmeg, roasted strawberry ice cream
Sticky toffee pudding, butterscotch sauce, Madagascan vanilla ice cream
Maple & pecan treacle tart, caramelised apple purée, Gingerbread ice cream
Set mango posset, passionfruit jelly, exotic compote, passionfruit & mango sorbet
Caramelised Lindley lemon curd tart, Italian meringue, raspberry & sorrel sorbet
Madagascan vanilla & berry cheesecake, forest fruits sorbet
Pink pepper & caramel roasted pineapple, coconut, lime sorbet
Selection of three Yorkshire cheeses, grapes, sourdough crackers, chutney
Paris-Brest, chocolate Chantilly, salted caramel, hazelnut, tonka bean
Black fig & pine nut parfait, mulled wine, honeycomb ice cream
Dark chocolate mousse, cocoa brittle, blackcurrant sorbet

Children's Menu

Melon & berries
Classic prawn cocktail
Baby garlic & parsley baguette

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Sausage, mash, peas, gravy
Fish fingers, chips, baked beans
Chicken goujons, chips, peas

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Chocolate & marshmallow rocky road
Selection of ice creams, chocolate sauce
Manor House banana split



Evening Selections



Burger

6 oz Angus beef burger, Monterey jack cheese, burger sauce, gherkins, fresh salad

Vegetarian burger

(v) Juicy plant-based burger, topped with cheese & salad in a brioche bun

Fish shop butty

Beer battered haddock & tartare sauce in soft floured bap

Pulled pork

Barbequed pulled pork shoulder served with red cabbage slaw

Truffle dogs

Porcus hot dog with truffle mayonnaise, grated Parmesan

Tandoori chicken skewer

Marinated Tandoori chicken, fresh salad, yoghurt raita, mango chutney

Chilli beef nachos

Spicy fried chilli beef, baked tortillas, salsa, sour cream, Jalapeños, molten cheese

Skewered lamb kebab

Marinated in Moroccan spices with cous-cous, served in a flatbread with zesty yoghurt

Vegetarian kebabs (v)

Grilled halloumi & vegetable kebab, pickled red cabbage, topped with yoghurt

Spare ribs

Barbequed & glazed in honey, soy & sesame with steamed cumin basmati rice

Bao buns

Soft steamed bao bun, spicy pork belly, crushed peanuts, chilli, sesame, fresh coriander, spring onions

Popcorn chicken

Marinated in buttermilk & coated in our secret blend of spices served with peri- peri mayonnaise

Bacon sandwich

Grilled middle cut bacon in a soft buttered bun topped with pork scratchings & a range of sauces

Fresh doughnuts

Freshly cooked buttery doughnuts filled with warm apple & rolled in cinnamon sugar

Buttery croissants

Strawberry jam, cheese & ham or fig & goats cheese the choice is yours!

Churros

Churros served with warm chocolate sauce & candied hazelnuts

Main Courses

6oz Beef burgers, Monterey jack cheese in a brioche bun
Cumin & garlic marinated baby aubergine
Tandoori spiced chicken drumsticks
Moroccan 'ras el hanout' lamb skewer
Porcus peoples' bangers
Chinese spiced, chilli & sesame chicken thigh
Lime, ginger & soy marinated salmon fillet
Spicy buffalo hot wings
Honey, soy & crushed chilli glazed pork ribs
Marinated vegetable skewers
Chicken satay kebab

Salads

New potato, chive & crème fraiche salad
Red cabbage & apple coleslaw
Citrus scented Israeli couscous,
Mixed baby leaves, honey mustard dressing
Heirloom tomato, shallot, basil, balsamic vinegar
Caesar salad
Moroccan spiced rice salad
Basil pesto, pine nut & Parmesan pasta

Breads

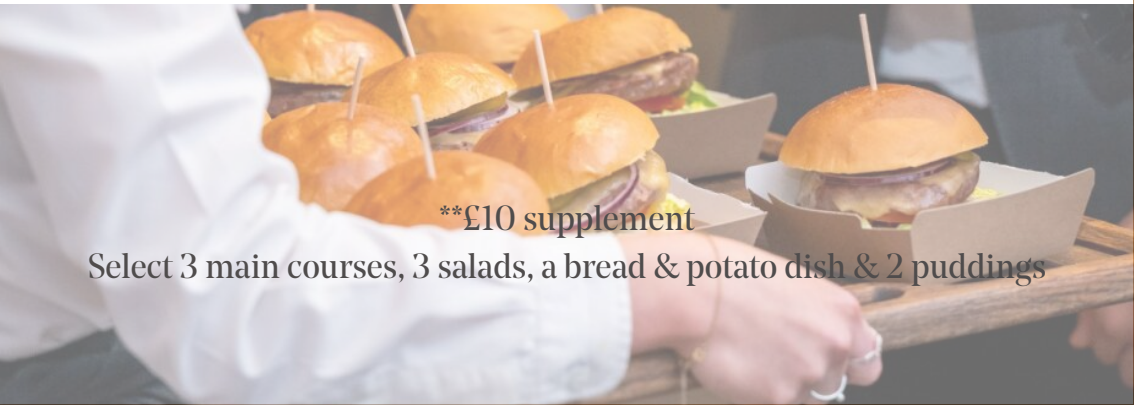
Sourdough
Artisan bread rolls
French baguettes

Potato Dishes

Cajun sweet potato wedges
Jacket potatoes with butter
Sautéed potatoes with bacon, onion, thyme
Jacket potatoes with sour cream & spring onion
Warm new potatoes, garlic, chives, butter

Puddings

Warm apple & cinnamon doughnuts
Lemon curd tart, fresh raspberries, white chocolate
Black cherry & almond Bakewell tart
Mango & passion fruit cheesecake
Belgium chocolate brownies, fresh pouring cream
American style lemon poppy seed & blueberry muffins



**£10 supplement

Select 3 main courses, 3 salads, a bread & potato dish & 2 puddings



Barbeque