

WOODHALL MANOR

Sample Menus

Afternoon tea

Finger Sandwiches:

Longhorn Roast Beef, horseradish and baby rocket

Honey Roasted Ham, whole grain mustard and baby cress

Free Range Egg, mayonnaise and watercress

Savoury:

Red Onion and Olive Tart

Mini Sausage Roll

Sweet:

Freshly Baked Fruit Scones with Dorset clotted cream and strawberry Freshly Baked Fruit Scones with clotted cream and strawberry preserve

Mini Victoria Sponge Cake

Mini Carrot Cake

Macaroons

Served with freshly brewed tea and coffee

Buffet Menu

Chefs' selection of sandwiches, filled rolls and croissants

Seasonal quiche

Chicken bites with chilli, coriander, lime mayonnaise

Lamb kofta, mint yoghurt

Mini sausage rolls

Guacamole, Pico de Gallo salsa with tortilla chips

Bowl Food

(Please choose two)

Mini Cumberland Sausages with mustard mash, peas & onion gravy

British Pork & Apple Fricassee with creamy mash & spring onions

Chicken in a Spinach & Mustard Cream Sauce with herb charlotte potatoes

Butter Chicken Masala with pilau rice

Lamb Tagine with mint yoghurt & harissa couscous

Mushroom Stroganoff with wild rice

Aubergine & Spinach Curry with boiled rice Aubergine & Spinach Curry with boiled rice

Three course meal

Starter

(Please choose two starters to offer your guests, we will require food choices 2 weeks before your event)

Tiger Prawn Cocktail, Little Gem, tomato, cucumber, Marie Rose sauce

Sweet Potato, Cumin, & Chilli Soup Crispy shallots

Pear & Stilton Salad

Dolcelatte cream, watercress walnut crumb & port reduction

Chicken Liver Parfait, Apple & grape chutney, toasted brioche

Main

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

Slow Cooked English Lamb Shoulder Fondant potato, fricassee of peas, broad beans, baby onions & bacon, carrot & coriander jus

Pan Roasted Chicken Breast Dauphinoise potato, garlic wild mushrooms, tarragon cream jus

Roasted Salmon Fillet Baby potatoes, creamed leeks, tender stem

Roasted Butternut Squash Spinach & chestnut gnocchi, rocket salad

Sweet Potato, Apricot, & Chickpea Tagine Toasted almonds, coriander couscous

Dessert

(Please choose two desserts to offer your guests, we will require food choices 2 weeks before your event)

Honeycomb Cheesecake Honeycomb chocolate sauce

Chocolate Brownie Vanilla ice cream, salted caramel sauce

Lemon Tart Raspberry textures

Sticky Toffee Pudding Toffee sauce, roasted banana cream