



Wedding Menus

Our chefs have created an extensive menu to not only delight you and your guests, but enhance the essence of your day.

These skilled chefs, behind our 3 Rosette success in the Lantern Room, are also responsible for all your catering.

Canapes

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, crème 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 purée, goats curd (v)

Confit pork belly, baked apple purée, 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

~

Sausage, mash, peas, gravy

Fish fingers, chips, baked beans

Chicken goujons, chips, peas

~

Chocolate & marshmallow rocky road

Selection of ice creams, chocolate sauce

Manor House banana split



Barbeque

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 fraîche 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

NB: Additional £10pp supplement for this option.

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



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 a soft floured bap

Pulled pork | Barbequed pulled pork shoulder served with red cabbage slaw

Truffle dogs | Porcus hot dog, truffle mayonnaise, grated Parmesan

Tandoori chicken skewer | Marinated tandoori chicken, fresh salad, 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 on a flatbread with zesty yoghurt

Vegetarian kebabs | (v) Grilled halloumi & vegetable kebab, pickled red cabbage, yoghurt

Spare ribs | Barbequed & glazed in honey, soy & sesame served 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

Popcorn chicken marinated in buttermilk & coated in our secret blend of spices served with peri-peri mayonnaise



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



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



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

