HEALING MANOR HOTEL

Wedding & Events Menu

CANAPÉS

VEGETARIAN

- ☐ **Parsnip Velouté**, parsnip crisps, truffle oil (v) (ve*) (gf*)
- ☐ **Heritage Tomatoes**, mozzarella, olive crumb, rocket & pesto tart (v) (ve*) (gf*)
- ☐ **Baked Sourdough**, halloumi, sweet chilli jam (v) (gf*)
- ☐ **Compressed Watermelon**, honey & goat's cheese mousse, pickled fennel, dill (v) (ve*) (gf*)
- ☐ **Potato**, shaved asparagus, pesto (v) (ve*) (gf*)
- ☐ **Grilled Courgette**, broad bean hummus, jalapeño chutney, seeds (v) (ve*) (gf*)

COLD

- ☐ **Carpaccio of Lincolnshire Red,** crème fraîche, parmesan, truffle (gf*)
- ☐ **Alfred Enderby Smoked Salmon**, grapefruit, onion seeds (gf*)
- ☐ **Smoked Mackerel Pâté**, apple, balsamic, beetroot crisp (gf*)
- ☐ **Chicken Taco**, tomato jam, guac, coriander (gf*)
- ☐ **Tandoori Prawn**, raita, pickled chilli (gf*)
- ☐ **Chicken Liver Parfait**, onion chutney (gf*)

HOT

- ☐ **Fish & Chips**, pea purée (gf*)
- ☐ **Beef Burger**, cheese, pickled cucumber, ketchup (gf*)
- ☐ **Chicken Satay,** peanut sauce, lime cucumber (gf*)
- ☐ **Sirloin of Beef**, Yorkshire pudding, horseradish, crushed carrot & swede
- ☐ **Slow-Cooked Lamb**, broad bean salsa, lavender new potato
- ☐ **Belly Pork**, apple, apple crisp, salted popcorn (gf*)
- ☐ **Grilled Prawns**, garlic, lovage (gf*)
- ☐ **Patatas Bravas**, chorizo, crème frâiche (gf*)

SWEET

- ☐ **Elderflower & Lemon Meringue Pie** (v) (gf*)
- ☐ **Chocolate Pave,** honeycomb, crème fraîche (v) (gf*)
- ☐ **Raspberry & Rose Pavlova** (v) (gf*)
- ☐ **Vanilla Cheesecake** (v)
- ☐ **Macaron** (v) (gf)
- ☐ **Chocolate Brownie,** honeycomb (v) (gf*)
- ☐ **Banoffee Tart** (v) (gf*)
- ☐ **Carrot Cake** (v) (ve*)

3 Canapés, a maximum of 2 hot	£12.50
4 Canapés, a maximum of 3 hot	£13.50
5 Canapés, a maximum of 3 hot	£16.00

Please note that canapés are for a minimum of 30 guests. Please inform us of any dietary requirements upon placing your order.

Please note that these prices are for events taking place in 2024 - 2025.