

HEALING MANOR HOTEL

Wedding & Events Menu

STARTERS

- Chicken Liver Pâté, onion chutney, toasted bread (gf*) 2/7/14
 - Ham Hock Terrine, pickle purée, crostini (gf*) 2/7/9
 - Scotch Egg, apple purée, pickled onions 2/4/7

 - Smoked Salmon Salad, tartar sauce, brown bread (gf*) 2/4/5/9
 - Prawn Cocktail, lemon, wholemeal bread (gf*) 2/4/5/9
 - Smoked Mackerel Pâté, cured mackerel, apple, sultanas (gf*) /2/5/7

 - Garlic Mushrooms on Toast, rocket, balsamic (v) (ve*) (gf*) 2/7
 - Feta, Tomato & Watermelon Salad, mint, yogurt, pomegranate (v) (ve*) (gf*) 7
 - Tomato & Mozzarella Salad, olive tapenade, herbs, croutons (v) (ve*) (gf*) 2/7

 - Roasted Tomato Soup, herbs, pesto (v) (ve*) (gf*) 2/7
 - Cream of Leek Soup, crispy leeks (v) (ve*) (gf*) 2/7
 - Cauliflower Soup, carpaccio of cauliflower (v) (ve*) (gf*) 2/7
 - Chicken & Sweetcorn Soup, curry oil (gf*) 2/7
 - Mushroom Soup, rarebit (v) (ve*) (gf*) 2/7
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MAIN COURSE

- Roast Sirloin of Beef, Yorkshire pudding, gravy (gf*) 2/4/7
- Roast Chicken, stuffing, gravy (gf*) 2/4/7
- Roast Turkey, stuffing, gravy (gf*) 2/4/7
- Roast Pork, apple fondant, gravy (gf*) 2/4/7
- Roasted Lamb Shank, minted gravy (gf*) 2/4/7
- Roasts are served with roasted and mashed potato, carrot and greens*

- Duo of Beef, dauphinoise potatoes, roasted potatoes, carrot, seasonal greens, peppercorn sauce (gf*) 1/ 7
- Beef or Chicken Stroganoff, seasonal greens, rice (gf*) 7
- Chicken Breast, braised leg, corn risotto, truffle oil, watercress (gf*) 7
- Sausages & Mash, onion gravy (gf*) (v*) (ve*) 2/7

- Poached Salmon, spinach potato, wilted greens, tarragon hollandaise (gf*) 4/5/7/9
- Fish & Chips, tartar sauce, mushy peas (for orders under 30 guest) (gf*) 2/4/5/7/9

- Mushroom Stroganoff, seasonal greens, rice (gf*) (v) (ve*) 7
- Pesto & Spinach Pasta (v) (ve*) 2/7
- Cauliflower Risotto, goats' cheese, hazelnuts (v) (ve*) (gf*) 7/10
- Thai Green Vegetable Curry, rice (v) (ve*) (gf*)

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DESSERT

- Sticky Toffee Pudding, butterscotch sauce, custard (v) (gf*) 2/4/7
- Triple Chocolate Brownie, chocolate sauce, honeycomb (v) (gf*) 2/4/7
- Apple & Berry Flapjack Crumble, custard (v) (ve*) (gf*) 2/4/7
- Vanilla & Raspberry Cheesecake, clotted cream, meringue (v) (gf*) 2/4/7
- Dark Chocolate Delice, whisky cream, marmalade gel (v) (gf*) 2/4/7/14
- Lemon Pavlova, strawberry, pistachio (v) (gf*) 4/7/10
- Key Lime Pie, meringue, maple berries (v) (gf*) 2/4/7
- Caramel Tart, banana mascarpone cream, peanut brittle (v) (gf*) 2/4/7/10/11
- Crème Brûlée, meringue, lemon shortbread (v) (gf*) 2/4/7
- Rhubarb & Custard Posset, oat crumble (v) (gf*) 2/4/7/10

- A selection of Cheese & Accompaniments +£3 (v) (1/2/4/7/14)

- Vegan Chocolate Cake, coconut cream (v) (ve) 2/10
- Carrot Cake, vegan ice cream (v) (ve) (gf*) 2/10
- Almond & Cherry Tart, sorbet (v) (ve) (gf*) 2/10

Choose two starters, two main courses & two desserts £60

Choose three starters, three main courses & three desserts £65

Minimum 20 guests.

Please note that these prices are for events taking place in 2023 and 2024.

Please note that ingredients and dishes are subject to change. dependant on seasonality and responsible sourcing.