

# HEALING MANOR HOTEL

## *Wedding & Events Menu*

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### 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
- Crispy Duck Salad, spring onion, coriander, cashew (gf\*) 6/10/11
  
- 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
- Broccoli & Spinach Soup, blue cheese (v) (ve\*) (gf\*) 2/7
- Chicken & Sweetcorn Soup, curry oil (gf\*) 2/7
- Mushroom Soup, rarebit (v) (ve\*) (gf\*) 2/7

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

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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\*) 7
  - Beef or Chicken Stroganoff, seasonal greens, rice (gf\*) 7
  - Beef Bourguignon, dauphinoise potatoes, Fresh beans (gf\*) 7
  - Chicken Breast, braised leg, corn risotto, truffle oil, watercress (gf\*) 7
  - Roasted Belly Pork, fondant potato, braised cabbage, bacon (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 Delive, 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 £62.50

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

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