

WEDDING RECEPTION

MENU



HEALING MANOR

- Choose two starters, two main course and two desserts £55 per person.
- Choose three starters, three main courses and three desserts £60 per person

STARTERS

- CHICKEN LIVER PÂTÉ
Onion chutney, toasted bread (gf*)
2/7/14
- HAM HOCK TERRINE
Pickle puree, crostini (gf*) 2/7/9
- SCOTCH EGG
Apple purée, pickled onions 2/4/7
- CRISPY DUCK SALAD
Spring onion, coriander, cashew
nuts (gf*) 6/10/11
- SMOKED MACKEREL PÂTÉ
Cured mackerel, apple, sultanas
(gf*) 2/5/7
- PRAWN COCKTAIL
Lemon, wholemeal bread (gf*)
2/4/5/9
- SMOKED SALMON SALAD
Tartar sauce, brown bread (gf*)
2/4/5/9
- TOMATO AND MOZZARELLA
SALAD
Olive tapenade, herbs, croutons
(gf*) (v) (*ve) 2/7
- GARLIC MUSHROOMS ON
TOAST
Rocket, balsamic (gf*) (v) (*ve) 2/7
- FETA, WATERMELON, PICCOLO
TOMATOES, MINT YOGHURT,
POMEGRANATE
(gf*) (v) (*ve) 7

SOUP

Served with homemade bread

- ROASTED TOMATO
Herbs, pesto (*gf) (v) (*ve) 2/7
- CREAM OF LEEK
Crispy leeks
(*gf) (v) (*ve) 2/7
- CAULIFLOWER SOUP
Carpaccio of cauliflower
(*gf) (v) (*ve) 2/7
- BROCCOLI & SPINACH SOUP
Blue cheese (*gf) (v) (*ve) 2/7
- CHICKEN AND SWEETCORN
SOUP
Curry oil (gf*) 2/7
- MUSHROOM SOUP
Rarebit (*gf) (v) (*ve) 2/7

MAINS

- ROAST SIRLOIN OF BEEF.
Yorkshire pudding, gravy (*gf) 2/4/7
- ROAST CHICKEN
Stuffing (*gf) 2/4/7
- ROAST TURKEY
Stuffing (*gf) 2/4/7
- ROAST HAM
(*gf) 2/4/7
- ROAST PORK
(*gf) 2/4/7
- ROASTED LAMB SHANK
(*gf) 2/4/7
- BEEF STROGANOFF
Seasonal greens, rice (*gf) 7
- BEEF BOURGUIGNON
Dauphinoise potatoes, French
beans (*gf) 7
- CHICKEN STROGANOFF
Seasonal greens, rice (*gf) 7
- CHICKEN BREAST
Braised leg, sweetcorn risotto,
truffle oil, watercress (*gf) 7
- ROASTED BELLY PORK
Potato fondant, braised cabbage,
bacon (*gf) 7
- SAUSAGES, MASHED POTATO
Onion gravy (*gf) 2/7
- POACHED SALMON
Spinach mashed potato, wilted
greens, tarragon hollandaise (*gf)
4/5/7/9
- OSCAR CLEVE'S BEER
BATTERED HADDOCK
Hand cut chips, tartar sauce,
mushy peas (for orders under 30) (*gf)
2/4/5/7/9
- SEABASS
Tender stem broccoli, warm tartar
sauce (*gf) 4/5/7/9
- MUSHROOM STROGANOFF
Seasonal greens, rice (*gf) (v) (*ve) 7
- PESTO AND SPINACH PASTA
(v) (*ve) 2/7
- CAULIFLOWER RISOTTO
Goats' cheese, hazelnuts
(*gf) (v) (*ve) 7/10
- THAI GREEN VEGETABLE
CURRY
Rice (*gf) (v) (*ve)

All traditional roasts are served with
mashed potato, roasted potato, carrot,
seasonal greens, gravy. (*gf) (*v) (*ve) 7

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HEALING MANOR

DESSERTS

- STICKY TOFFEE PUDDING
Custard, butterscotch sauce (*gf) (v) 2/4/7
- TRIPLE CHOCOLATE BROWNIE
White chocolate sauce, honeycomb (*gf) (v)
2/4/7
- APPLE AND BERRY FLAPJACK CRUMBLE
Custard (*gf) (v) 2 / 4/7
- VANILLA AND RASPBERRY CHEESECAKE
Clotted cream, meringue (*gf) (v) 2/4/7
- DARK CHOCOLATE DELICE
Whisky cream, marmalade gel (*gf) (v) 2/4/7/14
- LEMON PAVLOVA
Strawberry, pistachio (*gf) (v) 4/7/10
- KEY LIME PIE.
Italian meringue, maple berries (*gf) (v) 2/4/7
- CARAMEL TART
Banana mascarpone cream, peanut brittle
(*gf) (v) 2/4/7/10/11
- CRÈME BRULEE
Meringue, lemon shortbread (*gf) (v) 2/4/7
- RHUBARB & CUSTARD POSSET
Oat crumble (*gf) (v) 2/4/7/10
- A SELECTION OF LINCOLNSHIRE CHEESE
& accompaniments £3 surplus (*gf) (v) 1/2/4/7/14
- CHOCOLATE BROWNIE,
Coconut cream (*gf) (v) (*ve) 2
- CARROT CAKE,
Vegan ice cream (*gf) (v) (*ve) 2
- ALMOND & CHERRY TART
With sorbet (*gf) (v) (*ve) 2