



## Canapés Menu

Please choose a selection for the whole party.

£7.50 for 5 items per person

£8.50 for 7 items per person

£10.50 for 10 items per person

Smoked Salmon Bouchee with Dill, Capers and Crème Fraîche

Salmon Mousse with Cucumber

Pâté en Croûte

Prawns in Filo Pastry

Pea & Mint Crostini

Banger and Mash

Asparagus wrapped in Parma Ham

Mozzarella and Pesto Crostini

Honey Roasted Beetroot with Goat Cheese

Vegetables Spring Roll with Chili dipping Sauce



## Banqueting Menus

### Starters

Ballotine of Wiltshire Ham with Capers and Parsley, poached Quails Egg, pickled Apple Puree

Confit Duck, Duck Liver and Wild Mushroom Terrine, Green Apple Jelly, Port Reduction (£2 supplement per person)

Pork, Apple and Confit Potato Terrine, Apricot Chutney

Beetroot cured Salmon with Horseradish dressing

Smoked Haddock and Potato Tart, Baby Leaf Salad

Warm Wild Mushroom, roasted Pepper and Mozzarella Tart (v)

Cream of Mushroom Soup with Chive Crème Fraîche (v)

Potato and Leek Soup, poached Hens Eggs (v)

Tomato and Mozzarella Salad (v)

### Mains

#### Daube of Beef

Confit Garlic Mash and Seasonal Greens

#### Medallions of Beef

Fondant Potato, Watercress and glazed Shallot with a Brandy Jus (£4 per person supplement)

#### Rack of Lamb

Rosemary and Goats Cheese Dauphinoise, glazed Carrots (£3 supplement per person)

#### Confit Pork Belly

Black Pudding, Wilted Spinach, Vanilla Mash, Shallot Jus

#### Corn fed Chicken Breast

Wrapped in Parma Ham, fine Beans, Pesto Risotto

#### Haddock Filet

With Mustard Mash, crushed Minted Peas, Herb Velouté

#### Whole baked Plaice

With Brown Shrimps and an Anchovy Butter



## **Vegetarian**

Wild Mushroom Risotto, finished with Truffle Oil and fine Herbs (V)

Tian of roasted Vegetables with Mozzarella finished with Pesto and Balsamic Vinegar (V)

## **Desserts**

Vanilla Crème Brûlée with fresh Raspberries

Banana Pannacotta, Biscotti Biscuit

Fresh Fruit Salad with Pouring Cream

Treacle Tart with Clotted Cream

Dark Chocolate Tart, Orange Liqueur Cream

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

Coconut Parfait, Mango Sorbet

White Chocolate Terrine, Raspberries and Praline

Sherry Trifle

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Coffee and Petit Fours

*For quality of service and the convenience of your guests, when selecting your menu we would ask you to pre-select the same starter, main course and dessert for the whole party. We are able to discuss any particular requirements you might have and also to cater for any vegetarians or guests with special dietary needs.*

*This menu has been designed using local produce, purchased fresh every day from our great supporting local suppliers, we hope you enjoy.*



## Evening Buffet Menu

(Not included in package price)

### BBQ Menus

#### Menu 1

Local Wiltshire Sausages  
BBQ Spare Ribs  
Beef Burgers  
Lemon, Thyme & Honey Marinated Chicken  
Fish Kebabs, Basil Oil  
Jacket Potatoes  
A Selection of Salads & Bread Baskets

**£20.00 per person**

#### Menu 2

Local Wiltshire Sausages  
Garlic & Thyme Steaks  
Rump of Lamb Marinated with Rosemary  
Prawn Brochettes with Tomato Dressing  
Chicken Satay Skewers  
Jacket Potatoes  
A Selection of Salads & Bread Baskets

**£30.00 per person**

### Finger Buffet Menu

Sandwich Platter  
Selection of Quiches  
Selection of Pizzas  
Potato Wedges, Dips  
Salmon Goujons  
Vegetable Samosas  
Onion Bhajis  
Chicken Satay  
Vegetable Spring Rolls  
Tiger Prawns in Filo  
Prawn Cocktail  
Sausage Rolls glazed with Honey  
Bruschetta, Balsamic Dressing  
Vegetable Crudities, Dips

#### Mediterranean Grazing Platter

( Grilled Vegetables, Pita Bread, Olives,  
Cured Ham and Artichokes Hearts)  
£2 Supplement per person

**£16.00 for any 6 items**

**£18.00 for any 8 items**

**£20.00 for any 10 items**



## Reception Drinks

Bottle of House Champagne	£50.00
Bottle of Sparkling Wine	£34.00
Bottle of House Wine Red/White	£18.50
Bucks Fizz with Champagne	£11.00
Bucks Fizz with Sparkling Wine	£6.00
Kir Royale with Champagne	£11.00
Pimms	£4.50
Wine (Red or White)	£5.00
Mulled Wine	£5.50
Sherry	£3.50
Manor House Punch	£5.50
(Exotic blend of Fruit Juices and Spirits)	
Manor House Fruit Cocktail	£3.00
(Gentle marriage of Fruit Juices)	