



The Manor

Wedding

FOOD & DRINK

A warm welcome

A very warm welcome from the Manor kitchen team

The Manor has been hosting weddings for over 50 years and whilst the world and fashions have changed, we have remained resolute to our values of great food, value and service.

Our food choices are a mix of well established classics and modern ideas. Local produce is a way of life here not a marketing term.

A Little People's menu is available for younger guests, aged 2 to 12 years. Alternatively, smaller portions of the selected main menu may be chosen instead.

The 'For the Evening' menu offers a variety of options for post-wedding evening celebrations which includes 'Live Cooking' of certain dishes, grazing and street food.

We hold a regular 'Wedding Showcase' which provides an opportunity to sample some items from our menu to help with your choices,

Please contact us to confirm your attendance once you have confirmed your wedding date with us.



Contents

Canapés

Traditional Dining Options

Starters

Mains

Vegetarian & Vegan

Plant Based Five Course

Desserts & Puddings

Little People's Menu

Wedding Drinks



Canapés

Thai Pork Appetizer

Caesar Salad on Stick

- Chicken, Gems, Crouton, Parmesan
Dressing

Pulled Pork Sliders,

- BBQ Sauce, Cucumber Pickle

Deep Fried King Prawns

Thai Fishcakes

- Chilli Jam

Mini Burgers

- Hafod Cheese, Ketchup

Chicken Satay

- with a Peanut Dipping Sauce

Smoked Salmon Cones

- with Crème Fraiche

Salt & Pepper Squid

- with Aioli

Hummus & Caramelised Onion Crostini

- Egg Tartlet, Tomato

King Prawn

- Pea Puree, Chilli Jam

Tomato Bruschetta

- Crouton, Parmesan



Wedding Breakfasts

FOOD GLORIOUS FOOD

Our reputation has been hard earned around the creative and delicious food we have been cooking locally for over 30 years

We believe that the catering on your wedding day should be a reflection of this

Our care and attention to detail will be remembered by you and your guests for many years to come

Our wedding collections are inclusive of food and drink from the traditional options - any upgrades would be charged accordingly

Should you be interested in Venue Hire only this enables a completely bespoke approach in regard to food and drink



Traditional Dining Options

A menu choice of two starter, two mains and two desserts
is offered to your guests at no extra cost



Starters

Roasted Red Pepper & Tomato Soup
- Croutons

Mushroom Soup

Fresh Minted Pea Soup
- with Crème Fraiche

Creamed Celeriac Soup
- with Welsh Rarebit Toasts

Spiced King Prawns
- Bed of Rocket, Chive Emulsion, Pine Nuts

Figs Gorgonzola, Prosciutto, Balsamic Glaze

Creamed Wild Mushrooms and Perl Las Bruschetta
- Crispy Leaks

Smoked Mackerel and Cream Cheese Pate
- Cucumber & Dill Pickle

Tomato Bruschetta
- Chimichurri

Baked Goats Cheese Crouton
- Confit Leeks, Salad Leaves, Red Wine Dressing

Prawn Cocktail
- Little Gems, Cucumber & Bloody Mary

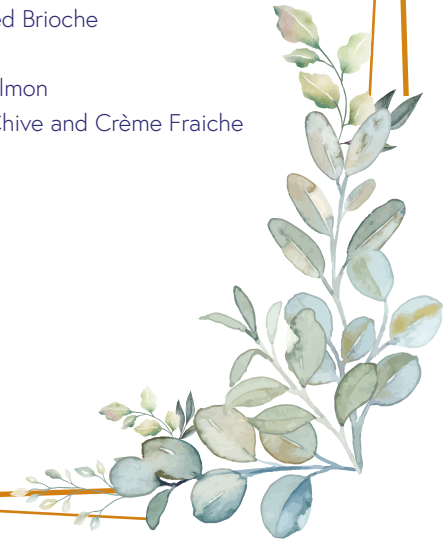
Spicy Thai Fishcakes
- Asian Style Coleslaw

Coronation Chicken
- Shredded Mange Tout

Welsh Blue Cheese 'Panacotta'
- Heritage Beetroot & Caramelised Walnuts

Free Range Chicken Liver Parfait
- Pear Chutney, Toasted Brioche

Home Oak Smoked Salmon
- Warm New Potato, Chive and Crème Fraiche



Mains

Fillet of Seabass

- Chorizo, Mediterranean Vegetables, Pesto

Slow Cooked Aged Roast Beef

- Roast Potatoes, Yorkshire Pudding,
Roasted Root Veg, Rich Beef Gravy

Braised Lamb Steak

- Creamed Mash Potatoes, Rosemary Jus

Slow Cooked Pork Belly

- Braised Red Cabbage, Champ Mash,
Cider & Thyme Jus

Chicken Supreme

- Mushroom & Braised Leek Sauce,
Bubble & Squeak

Escalope of Salmon, Potato and Leek Cake

- Mussel & Laverbread Sauce

Roast Turkey

- with all the Trimmings

Lamb Shank

- Pasto Mash, Mint Jelly Jus

Daube of Beef Bourignion

- Horseradish Mash, Confit Carrots

Smoked Haddock

- Chive Mash, Spinach, Grain Mustard Sauce

Braised Ox Cheeks

- Dauphinoise Potato, Red Wine Sauce



Vegetarian & Vegan

Tian of Mediterranean Vegetables
- Chargrilled Halloumi, Red Pepper Coulis

Wild Mushroom Risotto Cake
- Roast Vegetable Ratatouille

Aubergine & Buffalo Mozzarella Moussaka
- Marinated Artichokes, Wilted Spinach

Sweet Potato & Courgette Lasagne
- Crisp Onions, Sweet Chilli Dressing

Mixed Bean & Lentil Cassoulet
- Fresh Spinach, Gremolata Crumb Topping

Roasted Stuffed Butternut Squash
- Butter Bean & Truffle Puree

Mushroom & Spinach Pithivier
- Red Wine Sauce

Our Plant Based Five Course Menu

Nibble

Baba ghanoush, beetroot hummus and Kalamata olives on the tables with flatbread

Starter

Smoky grilled Tempeh with cucumber and mint yoghurt

Roast aubergine with pomegranate molasses, walnut and coriander pesto, pomegranate seeds

A salad of rocket, onion and roast squash, toasted almonds and quinoa

Little cups of roast tomato soup with basil oil

Main

Braised rissoles with black beans, butternut squash, roast garlic, roast red pepper and chilli sauce

Aubergine, chickpea, mushroom and apricot tagine, lots of coriander and toasted almonds

Tabbouleh with pistachios

Roast baby potatoes with garlic rosemary and thyme

Fattoush Salad

Summer peas, asparagus and purple sprouting broccoli with garlic and fresh herb oil and hazelnuts

Dressed organic green leaves

Dessert

Knickerbocker glory served with coffee and chocolate cherry cake



Desserts

With desserts to die for choose two from the following, or why not build your own sharing board

Individual Fruit Pavlova

- Chantilly Cream, Red Berry Sauce

Warm Goey Chocolate Brownie

- Vanilla Ice Cream

Choux Pastry Profiteroles

- Chantilly Cream, Dark Chocolate Sauce

Crème Brulee

- Chocolate Florentines

Glazed Lemon Tart

- Raspberry Sorbet

Pear & Almond Tart

- Vanilla Custard

White Chocolate & Mascarpone Cheesecake

- Seasonal Fruit Topping

Rich Chocolate Torte

- Orange Sorbet

Old Fashioned Apple & Cinnamon Crumble

- Proper Custard or Vanilla Ice Cream

Sticky Toffee Pudding

- Caramelised Sauce, Vanilla Ice Cream



Little People's Menu

Aged 2-12 years
Under 2 years eat free

Starters

Galia melon with seasonal berries

Toasted cheesy garlic ciabatta

Seasonal homemade soup

Mini Adult Main

Duo of sausages with creamy mash & baked beans

Homemade fish goujons, chips & seasonal vegetables
Homemade

Chicken goujons, chips & seasonal vegetable

Margarita pizza with garden salad

Mini Adult Dessert

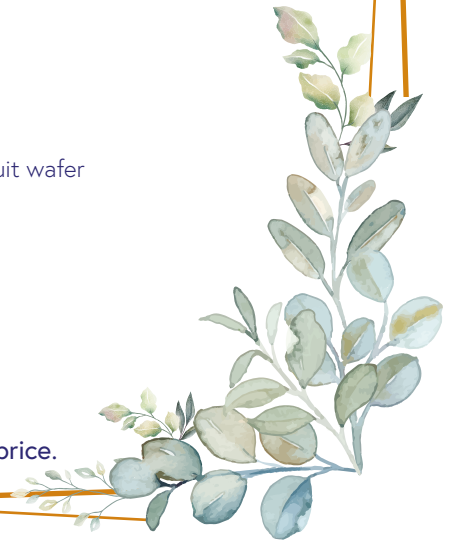
Selection of Ice Cream with chocolate sauce & biscuit wafer

Milk & cookies

Fruit skewers

Flute of rosé lemonade

Children aged 13-17 Years charged at adult price.



Evening Food Options

These menus offer a variety of options for your evening celebrations which include 'live cooking', street food & grazing tables

BBQ Grill

Choose 3 items from the following

Farmhouse chipotle pork sausage

Smoked baby back pork ribs with sticky BBQ sauce

'Richards' ground fresh beef burgers

Piri-Piri chicken drumsticks

Halloumi & mixed pepper kebabs

Quorn sausages

Vegetable burgers

All Served with

Farmhouse baps

shoe string fries, coleslaw, tomatoes, red onion salad, dressed leaves, garlic bread, dressings, pickles and sauces



Wood Fired Pizza

Prepared and cooked freshly in our traditional wood-fired ovens allowing your guests to have something really special for your evening celebrations
(minimum 50 guests)

Choose three types from

Pepperoni

Margherita

Four cheese

Seafood

Mushroom and garlic

Pepper + courgette and hummus

Goats cheese and caramelised red onion

Italian sausage

Or your own personnel favourites



Spit Fired Hog Roast

By night (min 70)

Guest numbers under 70 (roast pork joints)

This is the feast of all feasts which is carved in front of your guests with crispy golden crackling

Spit roasted local hog
Sage & onion stuffing
Homemade bramley apple sauce,
Bread baps
Coleslaw
Skinny fries
Vegetarian options available

Ultimate Street Food

Select 3 items for your feast!

Barbequed Pulled pork
Griddled Halloumi
Pulled Jack fruit
Garlic mushrooms
Beef chilli and rice
Mexican shredded chicken
Deep fried butterflied prawns
Spicy chicken wings
Mac n cheese

All served with:

Tortilla wraps and pitta bread
New potatoes with crème fraiche and dill
Mexican bean salad, soured cream, tabbouleh, cous cous salad
shredded lettuce



Paella Station

A colourful, social and informal way to compliment the evening celebrations (Max 80 people)

Chicken & chorizo, seafood or vegetable paella

All served with:

Green salad, fennel, orange & red onion salad,
pan rustico bread, patatas bravas, aioli and olives

Traditional Finger Buffet

Please choose 5 items for your buffet

Barbeque drumsticks

Spiced potato wedges

Sausage rolls

Breaded mushrooms & garlic dip

Mozzarella & tomato skewers

Chinese appetisers

Various quiche

Open & closed sandwiches

Retro vol-au-vents

Pork pies

Samosas

Onion rings

Honey and mustard chipolatas



Grazing Station

Minimum 50 guests

Rustic Cheese & Ham Board

Cheese & honey roast ham table, curried sausage and meats,
Welsh cheddar, Perl Las brie, Perl Las blue & goats cheese

Selection of table biscuits, warm french stick, celery, grapes, figs,
spiced apple chutney, red onion marmalade & pickles



Wedding Drinks

Platinum

Glass of Prosecco, Beer
or Pimm's on arrival

WHITE WINES

Sauvignon Blanc, New Zealand
Gavi, Italy
Picpoul, France

ROSÉ WINES

Zinfandel, Italy
Pinot Grigio, Italy

RED WINES

Malbec, Argentina
Carignan, Italy
Rioja, Spain

Gold

Glass of Prosecco, beer or Pimm's
on arrival

WHITE WINES

Sauvignon Blanc, Chile
Pinot Grigio, Italy
Chardonnay, Australia

ROSÉ WINES

Zinfandel, Italy
Pinot Grigio, Italy

RED WINES

Merlot, Chile
Shiraz, Australia
Cabernet Sauvignon, Chile

Silver

Glass of Prosecco, beer
or Pimm's on arrival

House White, Red
or Rosé Wine

Champagne upgrades are available

Please Note – wines may change subject to availability



Please take a look at the tariff card for current pricing



The Manor

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Notes

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