



MANNINGS HEATH ESTATE

WEDDING

Merrill
2025



DAY RECEPTION

Catering Options



CANAPÉ SELECTION

- Ⓜ Pigs in Blankets with Spicy Relish
- Slow Cooked Turkey Pie with Cranberry Sauce
- Ⓜ Pea Risotto with Crème Fraîche and Crispy Bacon
- Ⓜ Beetroot Cured Salmon, Horseradish and Roasted Beetroots
- Roast Beef, Yorkshire Pudding and Wholegrain Mustard Gravy
- Ⓜ Creamy Parsnip and Thyme Cappuccino
- Ⓜ Exotic Mushroom and Thyme Vol-au-Vent
- Ⓜ Roasted Baby Carrots, Red Pepper Hummus and Toasted Pumpkin and Sesame Seeds
- Ⓜ Moroccan Falafel with Tomato Purée
- Ⓜ Pumpkin and Sage Tortellini
- Ⓜ Pan Seared Prawns, Gremolata and Baby Gem
- Ⓜ Three Cheese Arancini with Garlic Emulsion

3 Items for £15.00 per person
6 items for £28.00 per person



Ⓜ Gluten free

Ⓜ Gluten free option

Ⓜ Vegetarian

Ⓜ Vegan

DAY RECEPTION

Catering Options



THREE COURSE WEDDING BREAKFAST

Set menu for the day:
1 starter, 1 main and 1 dessert

STARTERS

- (GF) Tuna Niçoise Salad
- (GFO) Warm Chicken Caesar Salad
- (GF) Smoked Duck & Fresh Pea Salad served with Raspberry Dressing
(£3.00 supplement applies)
- (VE)(GF) Roasted Butternut, Hummus, Pomegranate, and Pickled Butternut Salad
- (GF) Asian Grilled Prawns, Crisp Salad, Chilli, Ginger & Coriander
Chicken Liver Pâté, Toasted Brioche, and Hot Onion Chutney
- (V) Deep-fried Camembert, Roasted Tomato, Garlic Emulsion and Baby Marrow
- (V) Onion Tarte Tatin, Roasted Peppers, Goat's Cheese and Rocket
- (VE) Oven Roasted Tomato Soup with Tomato Salad and a Garlic Petit Pain

MAINS

- (GF) Pan-seared Cod, Smoked Butter Cocottes, Grilled Courgette and Sauce Vierge
- (GF) Roast Beef Sirloin, Pomme Dauphinoise, Sauce Forestière,
Baby Carrot and Tenderstem Broccoli
- (GFO) Deconstructed Beef Pie, Slow Braised Beef Brisket, Garlic Mash,
Seasonal Vegetables and Puff Pastry Top
- (GF) Butter Chicken Curry, Basmati Rice, Poppadoms and Carrot Salad
- (GF) Oven Roasted Pork Belly served with Sweet Potato Purée, Kimchi & Bok Choy
Chicken Cordon Bleu, Fine Green Beans, Garlic Velouté and Gremolata
- (GF) Roast Leg of Lamb, Garlic and Rosemary New Potatoes,
Seasonal Roast Vegetables (£6.00 supplement applies)
- (V) Grilled Courgette, Tuscan Lentils, Bocconcini served with Blush Cherry Tomato
- (V) Mushroom Risotto, Parmesan, and Gremolata
- (VE)(GF) Thai Green Vegetable Curry, Coconut Rice and Fresh Salad

(GF) Gluten free (GFO) Gluten free option (V) Vegetarian (VE) Vegan

DAY RECEPTION

Catering Options



THREE COURSE WEDDING BREAKFAST

Set menu for the day:
1 starter, 1 main and 1 dessert

DESSERTS

- Ⓥ Lemon Posset served with Berry Compote and Shortbread Biscuit
- ⓖⓕⓓ Decadent Chocolate Brownie, Caramel, and Vanilla Ice Cream
- Ⓥ Roasted Apple, Oat and Cinnamon Crumble, Warm Crème Anglaise
- Ⓥⓔ Chocolate and Caramel Tart, Coffee Syrup and Vanilla Ice Cream
- Ⓥ Sticky Toffee Pudding, Date Purée, Orange Compote and Crème Anglaise
- ⓖⓕⓓ Selection of Local Cheese and Crackers (£3 supplement applies)

ADDITIONAL COURSES

Sorbet or Soup Course @ £6.50 per person

DAY RECEPTION

Catering Options

CHILDREN'S MENU

£25.00 per child includes 3 courses + a soft drink

Garlic Bread

Vegetable Crudités

Chicken Goujons & Chips

Sausage & Chips

Fish Fingers & Chips
(served with peas or mixed vegetables)

Margherita Pizza

Selection of Ice Cream

Chocolate Brownie





EVENING RECEPTION

Catering Options

OPTION 1 GRAZING PLATTERS

£28.00 per platter (catering for 6 people each)

Cheese Boards

4 cheeses, breads, grapes, crackers & chutneys

Cheese & Meat Boards

3 cheeses, 3 cold meats, breads, grapes, crackers & chutney

OPTION 2 BOWLED FOODS

£12.50 per person

CHOOSE 2 OPTIONS

Spicy Mixed Bean & Meat Chilli Con Carne with Rice

Thai Green Curry (Chicken or Veg) with Fragrant Rice

Spaghetti Bolognese with Garlic Bread

 Vegetable Pad Thai with Rice Noodles

Butter Chicken with Naan

Beef Bourguignon with Garlic Mash

 Gluten free

 Gluten free option

 Vegetarian

 Vegan





EVENING RECEPTION

Catering Options

OPTION 3 SNACK BUFFET

£25.00 per person

CHOOSE 5 OPTIONS

Ⓥⓔ Selection of Crisps, Nuts, and Olives

Ⓥⓔ Skinny Fries

Tempura Prawn

Chicken Goujon

Rare Roast Beef Roll

Lamb Kofta with Pita and Tzatziki

Mini Pork Sausage Roll

Smoked Salmon with Cream Cheese Mini Bagel

Ⓥ Mozzarella and Tomato Skewer

Ⓥ Exotic Mushroom Toast

Ⓥ Three Cheese Arancini

Ⓥ Camembert and Onion Tartlet

OPTION 4 BACON BAPS & CHIPS

£11.50 per person

Bacon

Halloumi (V)

Skinny Fries

Sweet Potato Fries

Catering must accommodate at least 75% of the total number of guests attending the evening event.



Gluten free



Gluten free option



Vegetarian



Vegan





MANNINGS HEATH ESTATE

Contact us
FOR BOOKINGS

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