

Stratford Manor Wedding Menus

Menu Selector

Starters—£7.25

- Duck liver parfait with black grape chutney and toast brioche
- Pork and apple terrine with parmesan ciabatta crisp
- Smoked chicken, asparagus, sun dried tomato salad with honey and mustard dressing
- Rose of sweet melon with peppered strawberries
- Smoked salmon with citrus and keta caviar dressing
- Beef tomato, mozzarella, rocket and basil salad with balsamic glaze
- Roasted Mediterranean vegetables and goats cheese tartlet with chive crème fraiche
- Chicken Caesar salad with parmesan cheese crisp
- Poached salmon and prawn tian with lemon cream dressing
- Warm goats cheese & red pepper tartlet, rocket salad with pesto dressing

Soups—£5.95

- Mushroom and tarragon
- Vegetable broth, thyme infused
- French onion, parmesan crouton
- Beef consommé, Julienne of vegetables
- Tomato and basil pesto
- Cream of asparagus, herb croutons
- Leek and potato soup, chive snippets
- Carrot and coriander

Main Courses

- Roast sirloin of beef with Yorkshire pudding, rich pan gravy and chateau potatoes **£29.50**
- Medallions of beef with wild mushrooms, shallots and red wine jus **£36.00**
- Herb crusted rack of lamb with confit cherry tomatoes with chervil potato rosti **£26.00**
- Breast of chicken with champagne sauce **£18.50**
- Loin of pork with Parma ham, sage & red wine reduction **£18.50**
- Breast of turkey filled with cranberry stuffing, wrapped in bacon and red wine jus **£18.75**
- Fillet of salmon with parsley crust, wilted greens and saffron baby potatoes **£17.75**
- Breast of duck with Anna potato and redcurrant and thyme jus **£25.00**
- Fillet of plaice and smoked salmon roulade with chervil cream sauce **£21.50**
- Fillet of sea bass with baby spinach and crayfish tails **£27.50**
- Saddle of lamb with apricot mousse and rosemary jus **£25.00**
- Supreme of chicken with sautéed cabbage & bacon, celeriac puree and olive potatoes **£18.50**

Vegetarian Main Courses—£17.95

- Goats' cheese croquette with wild mushroom foam
- Courgette and plum tomato tatin with sesame green bean salad
- Roasted vegetable and houloumi cheese tian
- Spinach and ricotta tortellini with pesto cream sauce
- Mozzarella and slow roasted tomato tart with basil dressing
- Asparagus and wild mushroom penne pasta with sorrel cream sauce
- Mascarpone and mushroom risotto with parmesan shavings
- Mille feuille of roasted vegetables with cherry tomato sauce
- Mild spiced vegetables with basmati rice and mini poppadoms

Desserts—£7.25

- Dark chocolate cheese cake
- Glazed lemon tart
- Strawberry Meringue
- Sticky toffee pudding with pouring cream
- Chocolate marquise
- Pear and almond tart
- White chocolate and raspberry brulee
- Tiramisu
- Tia maria delice
- Platter of local cheese and biscuits with celery and grapes **£37.00**

Coffee and Tea's

- Freshly brewed coffee or tea with chocolate mints—**£3.10**
- Freshly brewed coffee or tea with petit fours—**£4.75**



Evening Buffet options

- A choice of five items—**£13.00**
- A choice of seven items—**£16.00**
- A choice of ten items—**£26.00**

- Selection of closed sandwiches
- Selection of open sandwiches
- Quiche
- Selection of Italian pizza
- Cajun chicken pieces
- Chicken satays
- Dim Sums—fish, vegetarian or meat
- Vegetarian triangles
- Pork won tons
- Garlic bread
- Mini pork pies
- Spicy and herb sausage rolls
- Goujons of plaice with tartar sauce
- Assorted bouchee
- Crisp fried potato skins with sour cream and chive dip
- Prawn toast
- Minted lamb kebabs
- Melon wrapped in Parma ham
- Sweet bites
- A selection of Chef's salads are available as a supplement price of **£11.00**

The above options are available when having a wedding breakfast and drinks package with a minimum number of 50 adults

BBQ Menus

'Sir William'—£25.00 per person

- Burgers on seeded baps
- Cajun chicken pieces
- Vegetable kebabs
- Cumberland rings
- Jacket potato and cheese
- Tossed salad
- Coleslaw
- Potato and chives
- Pasta and pesto
- Cous Cous Salad
- Fruit kebabs with toffee sauce

'Shakespeare'—£29.95 per person

- Marinated chicken in garlic and herbs
- BBQ spare ribs
- Minute steak with red onions
- Cajun salmon
- Vegetarian burgers with seeded baps
- Grilled vegetables
- Nicoise salad
- German potato salad
- Cheese coleslaw
- Celery and apple salad
- Mixed leaves
- Mozzarella and tomato salad
- Baked banana and cinnamon wrapped in foil