

Stratford Manor Wedding Menus

Canapes

- Melon and Parma Ham
- Asparagus and Pastrami Roll
- Smoked Salmon and Cream Cheese Roulade
- Chicken Liver Parfait, Green Beans
- Artichoke and Mozzarella Tian
- Sunblushed Tomato, Crab and Crème Fraiche
- Wild Mushroom Bouchee
- Minted Lamb Kebab
- Mini Pizza Neapolitan
- Curried Vegetable Triangle
- Sesame Seed Beef and Pepper
3 Canapés **£4.95** per person

Set Menus Inclusive Menus for Wedding Packages

Starters

Pressing of slowly braised ham hock, home made piccalilli, new potato and dill salad

Roasted garlic and celeriac soup, cream fraiche and parmesan cheese straw

Red onion and mushroom tart with rocket salad

Smoked salmon and prawn roulade, pickled cucumber and herb dressing

Main Courses

Shoulder of lamb infused with garlic and rosemary, buttered mash

Seared supreme of chicken, fondant potato, red wine and mushroom sauce

Slowly braised shin of beef, potato rosti, root vegetable puree, horse radish sauce

Pave of salmon, crushed new potatoes, tomato and prawn butter sauce

Desserts

Lemon tart, Chantilly cream and seasonal berries

Cream brulee with short bread

Chocolate brownie with vanilla ice cream

Vanilla cheese cake with lemon posit

Followed by

Coffee and chocolate truffles



Under 12's Menu

Starters

- Homemade tomato soup with chunky bread
- Baked potato skins filled with cheddar cheese or tuna mayo
- Fruity melon with strawberries and kiwi

Main Courses

- Tasty chicken fillets with vegetables and potatoes
- Fabulous fish cakes with sweet chilli sauce, new potatoes and fresh vegetables
- Pork sausages with creamy mash, baked beans and gravy
- Squiggly spaghetti in tomato sauce

Desserts

- Sticky toffee pudding with fudge sauce
- Warm chocolate brownie with vanilla ice cream
- Fresh seasonal fruits with warm chocolate dipping sauce

Evening Buffet Choices—please choose 7 options

- 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, tartar sauce
- Assorted bouchee, various fillings
- Crisp fried potato skins, sour cream and chives
- Prawn toast
- Lamb minted kebabs
- Melon wrapped in Parma ham
- Sweet bites

The Twelfth Night Menu

- Fish finger sandwich **£4.50** per person
- Bacon bap **£4.50** per person
- Sausage bap **£4.50** per person
- Bowl of cheesy chips **£3.75** per person
- Two slices of cheese on toast **£3.50** per person
- Plater of nachos with cheese, guacamole, sour cream, jalapeno peppers and salsa **£25.00** per plate
- Bowl of tortilla crisps **£2.50** per bowl
- Bowl of peanuts **£2.50** per bowl

All of the above are available for snacks at midnight and need to be pre ordered prior too your wedding day.

Our menus are purely examples to spark your imagination. Please let us know your own suggestions and our Chef will be more than happy to discuss these with you