



MANNINGS HEATH
GOLF CLUB & WINE ESTATE

WEDDING MENU

Starters

Prawn, avocado & blood orange salad with charred gem

Ham hock terrine with Piccalilli & sour dough toast

Spinach, rocket & water cress soup with crème fraiche

Springs smoked salmon, Lilliput capers, shallot, dill & sorrel

Prime slices of smoked duck with pea, broad bean salad with toasted pine nuts & raspberry vinaigrette.

Vine ripened cherry tomato, buffalo mozzarella & baby basil salad with balsamic & port reduction

Cornish crab, iceberg salad with sweet corn puree and smoked paprika dressing

Iberico ham, apple wood smoked chicken and watermelon salad (£2 supplement)

Mains

Fillet of salmon, oriental rice noodle salad, pak choi with a sweet soy and ginger dressing

Corn fed chicken supreme, a creamy Chablis cep sauce, seasonal vegetables and parmantier potatoes

Gnocchi, cauliflower cheese & forest mushroom mousse

Fillet of sea bream warm spring green salad and sautéed new potatoes

Asparagus soufflé with root vegetable gratin and cranberry compote

Pan roast Lamb rump, dauphinoise potatoes, stem broccoli & minted jus

Roast courgette stuffed with buckwheat couscous and Mediterranean vegetables

Pan roast fillet of Herefordshire beef, confit purple carrot with anise, fondant potato and Benguela Cove cabernet sauvignon jus (£4 supplement)

Desserts

Crème caramel with pistachio stuffed apricot

Chocolate panna cotta with strawberry granite & brandy crisps

Bilberry & basil frangipan tart

Mango, strawberry tart with a hint of chilli and coconut sorbet

Strawberries and cream

Fig brulee and compot with rosemary sable biscuit