



WOODHALL
MANOR

MENUS



WOODHALL MANOR

The team at **Woodhall Manor** will help you create the perfect menu for your special occasion or event. Our **Head Chef, Tom Plant** concentrates on using locally sourced seasonal ingredients and has incorporated some of his signature dishes in the comprehensive and varied menus available.

For guests' **canapés**, we recommend choosing **three to four per person**. For **wedding breakfasts**, lunch or dinner menus, you may **select up to two dishes from each of the courses** for your guests to choose to pre order before your wedding day.

A **Little People's** menu is available for younger guests, aged **5 to 12 years**. Alternatively, smaller portions of the selected main menu may be chosen instead.

Our chef will also cater for any **special dietary requirements** wherever possible - he is more than happy to discuss this with you.

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

We hold a regular event called '**The Planning 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.



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*Your breakfast options for
the following morning*



CANAPÉS

CANAPÉS

We recommend a selection of 4 canapés per guest

- Crispy hoi sin Gressingham duck, Little Gem, spring onion & cucumber £1.75*
- Smoked chicken Caesar, Little Gem, crispy bacon, garlic croutons & Caesar dressing £1.50*
- BBQ pulled pork croquettes £1.50*
- Mini roast beef Yorkshires, horseradish sauce £1.95*
- Sausage, & mash with red onion chutney £1.50*
- Chicken satay brochettes, sweet chilli dipping sauce £1.50*
- Asian marinated tiger prawn brochette £1.95*
- Thai style crab cakes, soy & chilli dipping sauce £1.75*
- Smoked salmon, cucumber, lemon crème fraîche £1.50*
- Classic prawn cocktail, Little Gem, Marie Rose sauce £1.50*
- Lobster bisque with crème fraîche £1.95*
- Laxfield glazed goat's cheese & roasted beetroot tart £1.50 (v)*
- Ricotta stuffed piquant peppers £1.50 (v)*
- Basil pesto tart, sundried tomato tapenade & feta £1.50 (v)*
- Cheddar beignets, sesame seed dressing £1.75 (v)*
- Vegetable pakora, mango chutney £1.50 (ve)*
- Sweet potato, cumin & chilli soup, crispy shallots £1.75 (ve)*
- Roasted garlic hummus, olive & sundried tomato filo cup £1.50 (ve)*
- Crispy polenta, wild mushroom & caramelised red onion £1.75 (ve)*
- Mini fish and chips with tartare sauce in bamboo cones £1.95*
- Something Sweet**
- Mini ice cream cones, 3 flavours £4.95*

GRAZING STATIONS

Minimum 25 people

OYSTER STATION

£14.95 per person

Rock and Carlingford Oysters on ice shucked by the chef served with shallot vinegar, tabasco sauce and lemon wedges

ANTI PASTI STATION

£6.95 per person

Selection of cured and smoked English artisan charcuterie, local cheeses, chutney and bread



STARTERS

THREE COURSE MENU AT THE MANOR

Our three course menus have something special for every taste and season. Please choose two starters from the following selection.



THAI CHICKEN BROTH WITH RICE NOODLES

ROASTED VINE TOMATO AND RED PEPPER SOUP

Basil oil, aged balsamic vinegar (v)

LOBSTER BISQUE SWIRLED WITH CRÈME FRAÎCHE

** + £1.50*

PRESSED HAM HOCK & SMOKED CHICKEN TERRINE

Pickled vegetables, pea purée

BEEF BRESAOLA

Rocket & parmesan salad, truffle oil + £3.50*

CHICKEN LIVER PARFAIT

Apple & grape chutney, toasted brioche

SMOKED DUCK BREAST

Confit plums, toasted pine nuts & raspberry emulsion + £2.50*

BLACK PUDDING SCOTCH EGG

Woodhall Manor brown sauce + £1.50*

SCALLOP ST JACQUES

Rich medley of queen scallops, butter, cream, mushrooms & parmesan baked in the shell + £3.50*

SALT & PEPPER SQUID

Pickled Asian vegetables, honey & soy dressing + £1.50*

SOFT SHELL CRAB

Mango & chilli salsa + £3.50*

TIGER PRAWN COCKTAIL

Little Gem, tomato, cucumber, Marie Rose sauce



SMOKED SALMON

Beetroot, horseradish crème fraîche + £2.50*

SMOKED HADDOCK, CHEDDAR & SPRING ONION FISHCAKE

Grain mustard crème fraîche

PEAR AND STILTON SALAD

Dolcelatte cream, watercress walnut crumb & port reduction (v)

WILD MUSHROOM & CHIVE FRICASSEE

Toasted brioche, truffle oil (v)

RICOTTA & PINTO BEAN PÂTÉ

*Tomato chutney, toasted brioche (v) * + £1.50*

LAXFIELD GOAT'S CHEESE PANNA COTTA

*Beetroot textures, glazed walnuts (v) * + £2.50*

CARPACCIO OF BEETROOT

Roasted spring/root vegetable salad, candied hazelnut (vegetables depending on season) (ve)

CHARGRILLED PEACH PANZANELLA

Chargrilled peach, chilli, capers, rocket & torn sourdough

CAULIFLOWER SUMAC SALAD

Pomegranate, walnuts & roasted red pepper (ve)

**Upgrade*



MAINS

MAIN DISHES AT THE MANOR

*Our main dishes have something for every
taste and season.*

*Please choose two main dishes from the
following options.*



PAN ROASTED CHICKEN BREAST

*Dauphinoise potato, garlic wild mushrooms,
tarragon cream jus*

COQ AU VIN

*Red wine, smoked bacon, baby onions & mushrooms
with parsley mashed potatoes*

CORN FED CHICKEN BREAST

*White bean, chorizo & thyme stew, green beans &
romesco sauce* + £1.50*

SEARED GRESSINGHAM DUCK BREAST

*Fondant potato, savoy cabbage, carrot, orange &
ginger purée* + £2.00*

CONFIT GRESSINGHAM DUCK LEG

*Salt baked celeriac purée, braised red cabbage,
parsnip dauphinoise potato, jus*

SEARED MALDON VENISON FILLET

*Beetroot purée, roasted salsify & carrots, game chips,
redcurrant jus* + £4.00*



LAMB

SLOW COOKED ENGLISH LAMB SHOULDER

*Fondant potato, fricassée of peas, broad beans, baby
onions & bacon, carrot & coriander jus*

ROAST RUMP OF ENGLISH LAMB

*Provençal vegetables, roasted rosemary & sea salt
baby potatoes, redcurrant jus* + £4.50*

CHARGRILLED ENGLISH LAMB LEG STEAK

*Rustic parmentier potatoes, minted pea purée, crispy
French onions* + £2.50*

RACK OF ENGLISH LAMB

*Dijon & herb crust, three-bone rack of lamb,
spiced red cabbage, parsnip dauphinoise with a
rosemary jus* + £7.50*



PORK

SLOW COOKED SUFFOLK PORK BELLY

*Braised red cabbage, champ mashed potatoes, star anise
jus* + £2.50*

BRAISED SUFFOLK PORK

Apple & cider casserole, baby vegetables + £1.50*

ROAST SUFFOLK PORK LOIN

*Roast potatoes, sage & onion stuffing, crackling,
Bramley apple sauce, cider gravy*

SPIT ROAST SUFFOLK HOG (MIN NUMBER 80)

*Farm house baps, sage & onion stuffing, roasted new
potatoes, apple & red onion coleslaw, dressed leaves,
tomato & balsamic onion salad, apple sauce*

**Upgrade*





BEEF

BEEF BOUGUIGNON

Horseradish mashed potatoes, confit carrots

BRAISED RIDINGS RESERVE BEEF CHEEKS

*3 cheese tortellini, dried tomato, rich red wine jus
* + £1.50*

CHARGRILLED 8OZ RIDINGS RESERVE RIB-EYE

*Triple cooked truffle chips, sautéed wild mushrooms,
thyme & garlic confit tomato* + £4.50*

6OZ RIDINGS RESERVE FILLET STEAK AU POIVRE

Potato rosti, watercress, thyme & garlic confit tomato
+ £7.50*

ROAST RIDINGS RESERVE SIRLOIN OF BEEF

*Duck fat potatoes, Yorkshire pudding, roasted root
vegetables, red wine jus* + £3.50*

VEGETARIAN

BASIL PESTO & MOZZARELLA TART

String fries, rocket salad, sun-dried tomato sauce

PEARL BARLEY RISOTTO

*Peas, wild mushroom & parmesan, truffle oil
* + £1.50*

CONCHIGLIE PASTA

Laxfield goat's cheese, peas, spinach, mint & walnuts

FISH & SEAFOOD

CHORIZO WRAPPED COD LOIN

Seafood paella + £2.50*

PAN FRIED SEA BASS FILLET

*Saffron potatoes, roasted fennel, cherry tomato &
basil chutney
* + £2.50*

ROASTED SALMON FILLET

Baby potatoes, creamed leeks, tender stem

POACHED SMOKED HADDOCK

*Chive mashed potato, crispy hen's egg, wilted spinach,
grain mustard cream sauce*

VEGAN

ROASTED BUTTERNUT SQUASH

Spinach & chestnut gnocchi, rocket salad

SWEET POTATO, APRICOT & CHICKPEA TAGINE

Toasted almonds, coriander couscous

TOFU & VEGETABLE THAI GREEN CURRY

Saffron Basmati rice + £1.50*

**Upgrade*



DESSERTS

DESSERTS AT THE MANOR

*With desserts to die for
choose two from the following,
or why not build your own trio?*



DESSERTS

RICH CHOCOLATE PAVÉ

Pistachio ice cream, honeycomb + £2.50*

WHITE CHOCOLATE & VANILLA BRÛLÉE

Raspberry shortbread

CHOCOLATE BROWNIE

Vanilla ice cream, salted caramel sauce

HONEYCOMB CHEESECAKE

Honeycomb chocolate sauce

BAILEYS CHEESECAKE

Whiskey cream, chocolate shards + £1.50*

CHERRY CHEESECAKE

Black cherry compote, toasted almonds

PEACH MELBA

Raspberry sorbet, raspberry gel, tuile basket, toasted almonds

STRAWBERRY & CLOTTED CREAM PANNA COTTA

Macerated black pepper & balsamic strawberries, vanilla shortbread crumble £1.50*

APPLE & BLACKBERRY CRUMBLE

Real vanilla custard

LEMON TART

Raspberry textures

MUSCOVADO & HAZELNUT TART

Frozen yoghurt, bourbon & raisin coulis + £2.50*

PASSION FRUIT BAVAROIS

Lime gel, coconut ice cream + £1.50*

STICKY TOFFEE PUDDING

Toffee sauce, roasted banana cream

TIRAMISU

Vanilla fudge, tuile + £2.50*

CHOCOLATE FONDANT

Salted caramel ice cream, hazelnut purée + £2.50*

CHOOSE 3 DESSERTS TO BUILD YOUR OWN TRIO!

Excludes chocolate fondant, sticky toffee pudding, peach melba and cheese selection + £2.50*

FOUR-PLAY!

CHOOSE ONE OF THE FOLLOWING SELECTIONS OF 4 DESSERTS FOR THE ULTIMATE SWEET TREAT FOR YOUR GUESTS

CHOCOLATE SELECTION* + £4.00

- *White chocolate mousse*
- *Chocolate brownie*
- *Baileys chocolate truffle*
- *Rich chocolate tart*

SUMMER BERRIES SELECTION* + £4.00

- *Strawberry & clotted cream panna cotta*
- *Raspberry & champagne posset*
- *Loganberry Eton mess*
- *Blueberry swirl cheesecake*

CITRUS SELECTION* + £4.00

- *Lime tart*
- *Lemon meringue mess*
- *Blood orange brûlée*
- *Pink grapefruit & Limoncello mousse*

CHEESE

SELECTION OF LOCAL CHEESES

Norfolk Dapple Cheddar, Baron Bigod Brie, Norfolk Binham Blue, with oatcakes, grapes, celery & chutney + £3.50*

POTTED BINHAM BLUE MOUSSE

Port Jelly, served with oatcakes & celery sticks + £2.50*

BAKED SMOKED CHEESE POT

Crusty artisan bread & chutney + £1.50*

**Upgrade*



INTERMEDIATE COURSES

and little extras

AMUSE-BOUCHE

Gazpacho shots, chilled Spanish tomato soup with cucumber £2.00

Warm Laxfield goat's cheese & chive profiteroles, sun blushed tomato tapenade £2.50

Scottish smoked salmon & crème fraîche blinis £3.00

Steak & fries with béarnaise sauce £3.50

Tiger prawn & Bloody Mary shots £4.00

Cherry tomato, bocconcini & basil pesto £2.00

Thai style pork meatball with honey & soy £3.00

Seared scallop & chorizo £4.50

Why not offer an Amuse Bouche selection Platter for the table?

(£4.50 per person, minimum 8 people per table)

SORBETS

Strawberry sorbet with macerated strawberries & black pepper £3.00

Sicilian lemon sorbet with limoncello & candied lemon £3.00

Champagne sorbet with fresh & dehydrated raspberry £4.00

Rose sorbet with prosecco & turkish delight £3.75

Blackcurrant sorbet with crème de cassis compote £3.50

Lime sorbet with dark rum & cola jelly £3.75

SPECIAL LITTLE EXTRAS

*Mixed olives, sun blushed tomatoes
& roasted garlic £7.00*

*Basket of flavoured foccacia with
olive oil & balsamic £10.00 per table*

*Selection of local cheeses:
Norfolk Dapple Cheddar, Baron Bigod
Brie & Norfolk Binham Blue with oatcakes,
grapes, celery & chutney £17.50 per table*

*Tea & coffee with...
Mint chocolates £2.95
Chocolate truffles £3.25
Petit four £3.50*



LITTLE PEOPLE'S MENU

For guests aged 5 to 12 years £30.00*
Guests of this age may choose from either the menu below
or smaller portions of the selected wedding breakfast

CHILDREN'S SOFT DRINK

STARTERS

TOMATO AND BASIL SOUP
with garlic ciabatta (v)

SOUTHERN FRIED CHICKEN GOUJONS
with BBQ sauce

LEMON SOLE GOUJONS
with lemon mayonnaise (v)

MOZZARELLA DIPPERS
with tomato chutney (v)

VEGETABLE CRUDITES
with hummus

MAINS

DUO OF TRADITIONAL SUFFOLK SAUSAGES
Mashed potato, peas & gravy

CRISPY BATTERED COD
Chunky chips, baked beans and tomato ketchup

BEEF OR QUORN BOLOGNESE PASTA
Garlic ciabatta

ROASTED CHICKEN BREAST
Roast potatoes, carrots and gravy

CHEESE & TOMATO PIZZA
Corn on the cob

DESSERTS

PROFITEROLES
Cream filled profiteroles with chocolate sauce

CHOCOLATE BROWNIE SUNDAE
Chocolate ice cream with brownie pieces, whipped cream & toffee sauce

STICKY TOFFEE SUNDAE
Vanilla ice cream with sticky toffee pudding pieces, whipped cream & toffee sauce

FRUIT SALAD
Mixed fresh fruit with apple juice

JAM SPONGE
Strawberry jam sponge with vanilla custard

* Under 5's eat for free



FEASTS & THEATRE COOKING

FEASTS & THEATRE COOKING

This menu offers a variety of options for your evening celebrations which include 'live cooking', grazing stations and feasts.



HOG ROASTS & BBQ BANQUET

HOG ROAST*

Spit roast Suffolk Hog, farm house baps, sage & onion stuffing, roasted new potatoes, apple & red onion coleslaw, dressed leaves, tomato & balsamic onion salad, apple sauce

SOUTH CAROLINA HOG*

Smoky BBQ hog, corn bread, baked apple stuffing, sweet potato wedges, marinated slaw, dressed leaves, corn on the cob, BBQ sauce

BBQ BANQUET*

6oz beef burgers, Cumberland sausages, devilled chicken thighs, honey, lemon & thyme drumsticks, halloumi & mixed pepper kebabs, Quorn sausages, vegetable burgers, farm house baps, French stick, celeriac remoulade, potato salad, tomatoes, red onion salad, dressed leaves

minimum of 80 guests* +£2.50 pp



GRAZING STATIONS

MACARONI AND CHEESE*

(+ £250 PER 25 PEOPLE)

Creamy bowls of mac 'n' cheese with help-yourself toppings including crispy bacon, Cajun chicken, chorizo, smoked salmon, Cajun prawn, crispy onion, chillies, spring onions, sun dried tomatoes, roasted Mediterranean vegetables

NEW YORK DELI*

(+ £250 PER 25 PEOPLE)

Pastrami, salami, pepperoni, turkey, Swiss cheese, pickles, mustards, rye bread, sauerkraut

ITALIAN ANTIPASTI*

(+ £250 PER 25 PEOPLE)

Parma ham, salami, mortadella, bocconcini, parmigiano reggiano, olives, sun dried tomatoes, anchovies, grissini, focaccia

**Upgrade*

THEATRE COOKING

'Live cooking' adds some drama to your evening with something different.

(Minimum of 60 guests)

MEXICAN FEAST* + £1.50 PP

Fajitas with chicken & vegetables or steak (+ £2.50), chilli con carne or 5 bean chilli, Mexican rice, charred corn on the cob, refried beans, nachos, sour cream, tomato salsa, guacamole

SPANISH FEAST* + £1.50 PP

Chicken & chorizo, seafood or vegetable paella, green salad, fennel, orange & red onion salad, pan rustico bread, patatas bravas, aioli and olives

ADD TAPAS DISHES FOR £1.50 PP EXTRA:

Chorizo in cider, ham croquette, prawns with chilli & garlic, calamari, tortilla

ORIENTAL FEAST* + £2.50 PP

Crispy beef, sweet & sour chicken, tofu & vegetables in black bean sauce, Thai green vegetable curry, Thai red chicken curry, salt & pepper squid, spring rolls, egg fried rice, stir fried noodles, prawn crackers, sweet chilli sauce (Choose 2 mains)

ADDITIONAL EXTRAS FOR £2.50 PP

Crispy Mongolian lamb, pancake wraps, plum sauce, mint sauce, cucumber & spring onion

INDIAN FEAST* + £3.50

Chicken tikka, chicken korma, lamb rogan, beef madras, Sri Lankan vegetable curry, tiger prawn jalfrezi, chana dal, Basmati rice, onion bhaji, samosa, mango chutney, raita, poppadoms, naans (Choose 2 mains)

FEASTS

ITALIAN FEAST

Pepperoni, Mediterranean vegetable or BBQ chicken pizza, beef or vegetable lasagne or spicy chicken & red pepper arrabiata pasta bake, sun dried tomato, olive & rocket salad, garlic ciabatta

TACO BAR* + £1.50 PP

Pulled beef brisket chilli, 5 bean chilli, soft and hard taco shells, bayou chicken strips, fish goujons, queso fresco, refried beans, grated cheese, shredded iceberg, guacamole, sour cream, tomato salsa

MOROCCAN LAMB FEAST* + £3.00 PP

Ras el Hanout, Moroccan pulled lamb shoulder, roasted aubergine salad, tabbouleh, roasted garlic hummus, cucumber & mint raita, baba ghanoush, shredded iceberg, flat breads

Vegetarian options available:

Moroccan vegetable & chickpea tagine, spiced almond cous cous

GREEK FEAST

Lemon & oregano chicken or pork souvlaki, pulled lamb kleftiko, gyro bread, Greek salad, hummus, tzatziki, shredded iceberg

Vegetarian options available:

Briam, halloumi & vegetable souvlaki

FEASTS CONTINUED

AMERICAN FEAST

6oz beef burger, floured baps, hot dogs, rolls, Monterey Jack cheese, fried onions, corn on the cob, coleslaw, gherkins, fries, burger sauce, Frenchie's mustard, BBQ sauce, ketchup

Vegetarian options available:

Vegetable burgers & Quorn sausages

ENGLISH FEAST

Beer battered fish, battered sausages, chunky chips, mushy peas, curry sauce, gravy, pickled eggs, gherkins, pickled onions, ketchup, tartare sauce, salt & vinegar

Vegetarian options available:

Battered Quorn sausages & cheese & onion pasty

MANOR FEAST* + £1.50 PP

Honey roasted Suffolk gammon, salt beef, hand-raised pork pies, Norfolk Dapple Cheddar, Baron Bigod Brie & Norfolk Binham Blue, tomato & balsamic red onion salad, dressed leaves, artisan breads, crackers, chutneys, celery & grapes

**Upgrade*



MIDNIGHT SNACKS

Treat yourself at midnight

Minimum of 20 guests

Dry cured back bacon baps £6.50 each

Traditional Suffolk pork sausage baps £6.50 each

Quorn sausage baps £6.50 each

*Selection of savoury pastries (1pp) £5.50 each
(Choose from sausage rolls, bacon & cheese turnover, sun dried tomato, red onion & cheese turnover)*

Black pudding Scotch eggs £4.50 each

Giant cookies and muffins £4.00 pp

Port station £80

Port station cheeses £POA

Box selection of Whiskies £150

Pre-paid Manor Bar tab from £500



CHAMPAGNE BREAKFAST*

To finish off your celebration with a final farewell

TO START...

A glass of Champagne, mimosa or Bloody Mary, followed by:

CONTINENTAL BREAKFAST

Selection of fruit juices, mini Danish pastries, chocolate & blueberry muffins, fruit platter, Greek style yoghurt with berry compote, Dorset museli & granola, toast, butter & preserves

FULL ENGLISH BREAKFAST

1 traditional Suffolk pork sausage or Quorn sausage, 2 dry cured back bacon rashers, 1/2 grilled tomato, buttered button mushrooms, 2 eggs - scrambled or fried, 1 hash brown, baked beans, toast, butter & preserves

...AND TO FINISH

Freshly baked rolls, Danish, croissants and muffins, butter, jams and marmalade, coffee and tea

**Included in overnight stay - additional breakfast guests £24.95 each
Vegetarian options are available*

UPGRADE TO A KING'S BREAKFAST

Enjoy all of the above plus one of the following:

Smoked salmon & cream cheese bagel

American-style pancakes with streaky bacon & maple syrup

Belgian waffles with banana, pecan & maple syrup

*Grilled kippers, tattie scone &
poached egg*

+ £5.00 per person



www.woodhallmanor.com

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For more details or to book please call 01394 411 288 or email info@woodhallmanor.com