



MANSION HOUSE
restaurant with rooms

Silver Summer Wedding Menu 2017

To start, choose from ...

Seasonal soup, home baked bread (v,g)

Buffalo mozzarella, cherry tomato, red onion & mint salad (v,g)

Chicken liver parfait, fig & apple chutney, home baked bread (g)

Treacle cured salmon, soda bread, watercress (g)

Please choose two dishes from the starters, please ensure that one of your choices is suitable for a vegetarian diet

for the main course...

Eynon's roast beef, Yorkshire pudding, roasted potatoes, seasonal greens & fresh horseradish (g)

Confit shoulder of pork, herb stuffing, roasted potatoes, seasonal greens & burnt apple puree (g)

Seasonal white fish, confit tomato, garlic spinach mash, carrot butter (g)

Cornfed chicken, sundried tomato, bacon & leek cream, fondant potato & seasonal greens (g)

Please choose two dishes from the main course selection; the vegetarian choice will be in addition to your two choices.

Please select the vegetarian option please see our separate menu

and to finish...

Double decker cheesecake (v)

Chocolate brownie, salted caramel, vanilla ice-cream (g)

Eton mess parfait (g)

Tart au citron, raspberry cream

Seasonal fruit crumble tart, vanilla ice-cream (v,g)

Please choose two dishes from the starters, please ensure that one of your choices is suitable for a vegetarian diet

When you have made your selections, your guests will be required to pre-order their meal and specify any dietary requirements. This information will need to be with us 21 days ahead of your wedding date.

Food Allergies & Intolerances

Before ordering, please speak to our staff about your requirements

(v) suitable for a vegetarian diet (g) gluten free with adjustments, please specify in advance