



TOTTINGTON MANOR

a place to eat, drink & sleep

WEDDING MENU

A selection of homemade Canapes

STARTER

- Chicken & Tarragon Pate with Fruit Chutney & Pickled Vegetables
- Marinated Roast Vegetable & Mozzarella Gateau with Basil & Pine Nut Dressing
- Fresh Salmon & Dill Terrine with Dressed Rocket & Balsamic Glaze
- Smoked Duck Breast with a Watercress & Orange Salad & Mango Salsa

MAIN COURSE

- Rack of Lamb (Served Pink) with Fondant Potato & Red Cabbage
- Homemade Fillet of Beef Stroganoff on Creamy Mash topped with crispy Parsnips
- Chicken Stuffed with Sundried Tomato Mousse with Rich Tomato Sauce, served with Truffle Oil Mashed Potato
- Pan Fried Fillet of Seabass with Saute Potatoes, Asparagus & a Dill & White Wine Cream Sauce
- Homemade Spinach & Ricotta Cannelloni with Rich Tomato & Parmesan

All the above served with fresh seasonal vegetables

DESSERT

- White & Dark Chocolate Terrine with Vanilla Sauce & Hazelnut Praline
- Mixed Berry Cheesecake with Fruit Compote
- Poached Pear in Red Wine with Honeycomb Ice Cream & a Brandy Snap Basket
- Sticky Toffee Pudding with Vanilla Ice Cream & Warm Toffee Sauce

Coffee & Mints

We require one dish from each course for the entire party

IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS
PLEASE TALK TO A MEMBER OF STAFF AND WE
WOULD BE HAPPY TO ADVISE YOU REGARDING
THE ALTERNATIVES WE HAVE AVAILABLE.