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***Canape menu***

*Spiced pork and beef meatballs with tomato dip*

*Smoked salmon crème cheese blini with cucumber*

*Honey and mustard sticky sausages*

*Mini Caesar salad with parmesan*

*Bruschetta with confit tomato and basil*

*Duck liver pate on toast*

*Mini cheddar and pickle sausage rolls*

*Chicken sate with peanut and coconut dip*

*Cheddar and black pepper shortbread*

*Smoked salmon and crème cheese roulade*

*Devil on horseback*

*Sweet potato chilli and coconut soup shots*

*Garlic and herb stuffed mushroom*

*Smoked mackerel pate on crouton*

*Roasted hoisin duck with cucumber and spring onion*

*Chicken and bacon terrine*

*Mini Yorkshire pudding with rare beef and horseradish*

*Gin cured salmon on rye*

*Lamb koftas with yoghurt*

*Wild mushrooms on toast*

*Sweet chilli king prawns*

*Sushi SELECTION of chicken, cured tuna, vegetable and duck*

*Mini shepherd’s pie*

*Confit duck spring rolls*

***Dessert canapes***

*Raspberry meringue*

*Profiteroles with fudge sauce*

*Salted caramel cheesecake*

*White chocolate pannacotta*

***Starters***

*Gin and juniper salmon with cucumber with roasted beets and lime crème fraiche*

*Wood Smoked duck breast with pickled walnuts fresh raspberries and roquette*

*Smoked salmon and prawn roulade with crushed avocado and confit tomato*

*Tian of Norfolk crab with brown meat fish cake and tartare*

*Confit Gressingham duck spring roll with teriyaki dip and crisp spring onion*

*Anti pasti platters – to share-cured meats mozz, olives, roasted peppers and roquette, crostini and sour dough bread*

*Goats cheese pannacotta with local grilled asparagus- seasonal*

*Pan-fried wild mushrooms with double cream & parmesan tuille and roquette*

*Ricotta and basil cheesecake with confit tomato*

*Posh Prawn Cocktail*

*Warm Asparagus wrapped in Parma ham with hollandaise- seasonal*

*Pressed Suffolk ham hock with cauliflower piccalilli*

***Mains***

*Trio of hand reared pork*

*5hr braised pork belly, pulled pork lollypop and smoked tenderloin*

*With honey glazed parsnips, dauphinoise and cider sauce*

*Pea and honey roasted garlic risotto with parmesan crisps and wilted spinach (v)*

*Pan roasted rump of lamb of mill farm (Manthorpe) with fondant potato stem broccoli and smoked garlic sauce*

*Pan roasted Lincolnshire free range chicken breast stuffed with stilton wrapped in cured ham, Parmentier potatoes and wild mushroom butter sauce*

*Poached Salmon and prawn en papillote- in a bag with roasted peppers butter beans and saffron*

*Pan fried cod with mussel and clam chowder*

*Baked Gressingham duck breast with confit duck hash brown savoy cabbage crispy onions and duck sauce*

*Slow roasted ryhall (top farm) pork with fondant potato black pudding croquett,e sauté greens and pork sauce*

*Slow roasted mill farm lamb spiced with Moroccan flavours with fondant potato and harissa vegetables*

*Hawkins and sons of swinsted roasted beef beef served medium Rare with Malbec gravy Yorkshire pudding, roasted new, baby veg and horseradish*

*Pan roasted Lincolnshire venison with venison cottage pie parsnip puree and venison sauce*

***Desserts***

*Apple and pear crumble tart with Vanilla bean custard*

*Salted caramel cheesecake with honeycomb, fudge sauce and vanilla pod cream*

*Trio of Chocolate brownie with pistachio and vanilla ice cream*

*Baked custard with fruit compote*

*Cambridgeshire burnt cream with shortbread biscuit – crème brulee*

*White chocolate pannacotta with poached raspberry broth*

*Lemon posset with shortbread*

*Profiteroles with sweeten cream and chocolate orange sauce*

*Sticky toffee pudding with clotted cream*

*Rutland Strawberries with meringue –seasonal*

*Eaton mess using seasonal berries*

*If you cannot decide on the desserts why not have a selection on a dessert platter*

***Vegan Wedding Menu***

***Canapes***

*Mexican bean pate with avocado*

*Stuffed button mushroom with vegan cheese*

*Vegetable sushi*

*Falafel with hummus*

*Mini pakora*

***Starters***

*Falafel with garlic flatbread and curried cauli*

*Pan fried wild mushrooms with crostini and watercress*

*Roasted red pepper soup with basil pesto – vegan cheese*

*Hummus with grilled asparagus*

*Mains*

*Pumpkin gnocchi with fresh tomato sauce*

*Pea risotto with wilted spinach (v)*

*Sweet potato chickpea and coconut curry*

*Vegetable and spinach crumble*

 ***Vegan Desserts***

*Sticky toffee pudding*

*Vegan chickpea Meringue with strawberries*

*Coconut milk pannacotta with fruit broth*

*Roasted peaches melba with raspberries and soya ice cream*

*Fresh fruit salad with vanilla syrup*

***Fork Buffets***

*Hot honey roast gammon and cheese ploughman’s lunch*

*With house made chutneys, pickles, local pork pies and freshly baked bread and salad*

*Pad Thai noodles with egg and stir-fry vegetables*

*Sweet and sour chicken Cantonese style with egg fried rice, prawn crackers*

*Sweet potato cauli and chickpea curry*

 *Mill farm lamb dhansak, or chicken korma with house made naan bread, sag aloo, and raita*

*Street food wraps*

*Moroccan chicken skewers, pulled pork or Cajun Quorn*

*With houmous garlic mayo pickled cabbage coleslaw*

*Beef massaman curry*

*or*

*Thai green vegetable curry*

*With egg fried rice prawn cracker*

*Chicken Kiev with buttered new potatoes fresh salad s and warm bread*

*Sage and garlic butternut squash pasty*

*Slow braised chilli beef brisket with fresh salsa sour cream guacamole house made nachos*

*Quorn burrito with fresh tomato sauce mozzarella*

***Hog Roast***

*Slow roasted pork shoulder with flat breads ½ spicy & ½ Bbq with fresh herbs and garlic and salads*

*Salads*

*New potato salad*

*Mixed leaves*

*Asian slaw*

*Pesto pasta*

*Greek salad*

*Pea salad with asparagus and quinoa*

***BBQ Menu***

*Slow roasted pork ribs*

*Cajun spice chicken pieces*

*Mill farm traditional Lincolnshire sausages*

*Roasted teriyaki salmon*

*Vegetable and halloumi skewers*

*House made smashed burgers*

*Mill farms manthorpe very own Lamb chops*

*Hawkins and son in swinsted nr Grantham - beef steaks price will depend on cut*

*Salads as above and fresh rolls from Paceys in Spalding*

***Street food- all served in sustainable containers so better for the environment***

***Smashed burgers*** *– variety of beef pork and veggie burgers with Paceys rolls different toppings and fillings*

***Pulled*** *– A choice of pulled meats, lamb, pork or chicken with flat breads salads houmous, baba ghanoush, sour cream and pickled vegetable*

***Noodle****- noodle bar with fried chicken or beef with crackers sweet chilli soy and ginger dressing*

***Paella pot****- traditional Spanish paella with chicken chorizo prawns and crab*

***The Mexican*** *– spiced chilli con carne served in tortilla bread, rice, sour cream, guacamole, fresh salsa and crispy corn chips*

un Saturday the 1311prep @12 per per hour =£66