

Wedding Menus

Wedding Breakfast, Evening Reception Menus & Drinks Packages

Key:				
	Daisy Package	Peony Package	Calla Lily Package	Orchid Package

(The flower symbols indicate availability of an item within that package)

**Please select one from each section of the menu for the wedding breakfast, plus a vegetarian alternative if applicable.
Orchid Wedding clients may select up to three from each section.**

Soup

All soups are home-made and served with crusty rolls & butter

- Country vegetable
- Aubergine & red pepper, garnished with sautéed cherry tomatoes
- Chunky leek & potato, served with julienne leek crisps
- Cream of mushroom
- Butternut squash, with a drizzle of truffle oil
- Vine tomato, with a swirl of cream and cheese croutons



CATTHORPE
MANOR ESTATE
COUNTRY HOUSE HOTEL & RESTAURANT

Starters

Chicken & Leek Terrine, with red onion chutney and melba toast



Trio of Melon Parisian, with an elderflower jelly, mango sorbet & raspberry coulis



Chicken Liver Pate, with toasted soda bread, plum chutney and dressed leaves



Ham Hock Ballentine, with a mustard piccalilli, toasted soda bread, & a micro herb salad



Twice Baked Goats Cheese Soufflé, with orange, carrot & chervil salad



Smoked Salmon & Prawn Tian, with citrus mayonnaise, pickled carrots, cucumber & pea shoots



Shredded Duck Confit, with Chinese pancakes & julienne cucumber and spring onion



Crayfish Risotto, with a parmesan tuile & crispy mange tout



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Main Courses

Breast of Chicken filled with a Breadcrumbs & Herb Stuffing, resting on a potato rosti with buttered savoy cabbage, baby carrots & a thyme and Madeira jus

Roast Chicken or Pork, served with roast potatoes, seasonal vegetables and Yorkshire pudding, with a rich roast jus

Buffalo Mozzarella and Basil Tortellini, with a cherry tomato concasse, toasted focaccia & dressed leaves

Breast of Chicken filled with Buffalo Mozzarella, on a potato rosti with cherry tomato & basil sauce and roasted Mediterranean vegetables

Roast Beef, served with roast potatoes, seasonal vegetables and Yorkshire pudding, with a rich roast jus

Herb Marinated Cod Loin, served with a roast Mediterranean vegetable timbale & parmentier potatoes

Roast lamb, served with roast potatoes, seasonal vegetables and Yorkshire pudding, with a rich roast jus

Asparagus, Broad Bean and Pea Risotto, with a parmesan tuile & parsnip crisps

Pan Fried Fillet of Sea Bass, with a basil mash, fine ratatouille & a prawn bisque

Trio of Lamb Noisettes, with duchess potatoes, baby carrots, braised red cabbage and a redcurrant & mint jus

Desserts

Mini Bramley Apple & Raspberry Pie, encased in a sweet pastry with ice-cream, cream or vanilla custard

Lemon Meringue Delice, served with a vanilla macaroon, lemon jelly & lemon curd

Hazelnut & Creme Brûlée Pyramid, with vanilla ice-cream & a chocolate macaroon

White Chocolate & Raspberry Cheesecake, served with a chocolate macaroon, vanilla Cream and a crispy tuile

Mille-Feuille of Strawberries, served with a strawberry coulis, shortbread crumb, vanilla ice-cream & a milk jelly

Chocolate Torte, served with raspberry panacotta ice-cream, an orange tuile & a chocolate pencil

Trio of Desserts, raspberry and chocolate shot, fruit cheesecake & chocolate torte



Evening Reception Menus



Pulled Pork in Soft Rolls

Served with homemade coleslaw, jacket wedges and sauces.
(vegetarian alternative available)

Or

Hog roast

Served with apple sauce, stuffing and jacket wedges (+£8pp. Min 50 guests)



Grilled Wensleydale Bacon and Pork and Leek Sausages

Served with ciabatta rolls, onion rings, sautéed onions, French fries and an assortment of sauces.
(Vegetarian alternative available)

Or

Hog roast

Served with apple sauce, stuffing and jacket wedges (+£4pp.)



A Hot & Cold Buffet

Hot pulled pork rolls
Pork and vegetarian sausages
Stuffing and apple sauce
Roasted new potatoes
Tomato & basil bruschetta
Nachos, salsa, guacamole & mature cheddar

Or

Hog roast

Served with apple sauce, stuffing, roasted new potatoes or jacket potatoes, tomato & basil bruschetta, nachos, salsa, guacamole & mature cheddar (+£3pp)



Hog Roast

Served with accompaniments named in Calla Lily Package

Or

Buffet Menu 1

A Selection of wraps and closed Sandwiches
Marinated chicken drumsticks
Mini toad in the hole
Roast vegetable quiche
Potato wedges & vegetable spring rolls
Scampi
Tartare sauce & Cajun Mayonnaise

Buffet Menu 2

Steak & ale pie
Vegetable casserole & dumplings
Chicken satay skewers
Assorted sandwiches
Pasta salad & rice salad

Drinks Packages



Reception Drinks

A glass of Bucks Fizz or sparkling wine

Fresh fruit juice for under 18's & non-drinkers

With the Wedding Breakfast

Two bottles of house wine per table of 8 guests and jugs of iced water

For the Toast

A glass of sparkling wine and orange & lemonade for under 18's and non-drinkers



Reception Drinks

Alcoholic fruit punch

Fresh fruit juice for under 18's & non-drinkers

With the Wedding Breakfast

Two bottles of house wine per table of 8 guests and jugs of iced water

For the Toast

A glass of Prosecco and orange & lemonade for under 18's and non-drinkers



Reception Drinks

Two glasses of Pimms & Lemonade with fresh fruit or Prosecco

Non-alcoholic fruit punch for under 18's and non-drinkers

With the Wedding Breakfast

Half a bottle of house wine per guest

Fresh fruit juice for under 18's and non-drinkers

For the Toast

*A glass of Prosecco
Orange & lemonade, with a dash of grenadine for under 18's and non-drinkers*



Reception Drinks

Two glasses of Kir Royale, Mojito or Long Island Iced Tea or a combination of two beverage options from any package*

Apple and elderflower sparkling mocktails for under 18's and non-drinkers

With the Wedding Breakfast

Half a bottle of wine from the following wine list

Two bottles of mineral water per table of 8

Fresh fruit juice for under 18's and non-drinkers

For the Toast

*A glass of house Champagne
Non-alcoholic sparkling wine for under 18's and non-drinkers*

(£7.50pp supplement)*

Wine List.

White Wine

Italy - Ca Del Lago Pinot Grigio. Green apple with peach & pear notes, into a finish with hints of elderflower.

Chile - Las Montanas Sauvignon Blanc. Very light and pale in colour, Las Montanas Sauvignon Blanc is fruity and refreshing with flavours of citrus and green apples.

Australia - Red Rock Chardonnay. Bursting with tropical fruit aromas of melon, pineapple and passion fruit, with lemon and grapefruit nuances.

RSA - Tall Horse Chenin Blanc. Light bodied medium, off dry in style, lots of ripe fruit with a zingy finish.

Rose Wine

USA - Greenwood Zinfandel Rose. This is a fruity blush with light strawberry fruit aromas and red berry fruit flavours.

Italy - Ca Del Lago Pinot Grigio Blush. Off dry in style, scent of wild flowers into a delicious mixture of white peaches and strawberries.

Red Wine

Chile - Las Montanas Merlot. Soft and fruity red from Chiles Central Valley. Rich damson and cherry spice flavours.

Australia - McPeterson Shiraz. From Australia, this Shiraz is a soft and fruity red with notes of plum, blackberry and subtle spice.

RSA - Cape 312 Pinotage. Soft and juicy red wine with flavours of red berries and violet, perfectly balanced special red.

Argentina - Para Dos Malbec. This wine has fruity aromas of black cherry, blackberries combined with sweet vanilla spice and nutty tones.

