



DELAMERE
MANOR

Wedding & Event Menu Options



SHANE WEBBER

Wedding Breakfast

*You can mix and match all our dishes, we just price accordingly
once you have chosen your menu.*

Menu 1

£45.00 per person

Starters

Leek and Potato Soup Served with Warm Bread (v) (vg)

Cajun Blackened Chicken Caesar Salad with Garlic Croutons and Shaved Parmesan

Smoked Haddock Fish Cake with Spring Onion, Potato Salad and Pea Salsa

Crumbled Goats Cheese with Toasted Walnuts, Honey & French Mustard Dressing set on a
Rocket & Watercress Salad (v)

Main Course

Chicken Breast Stuffed with Sun Blushed Tomato & Basil with Herb Potato,
Carrot Puree, Longstem Broccoli and Pinot Grigio Jus (gf)

Seared Cod set on summer Succotash (Corn, Peas, Tomato and Potato)
Fine Beans and Split Chive Cream (gf)

Pork Fillet Sautéed with mixed Peppercorns, Wild Mushrooms & White Wine Cream
with a Mustard and Chive Mash, Fine Beans and Heritage Carrots (gf)

Roasted Root Vegetable Pie with Squash, Lentils, Celeriac Mash and Greens (vg)

Desserts

Lemon Tart with Clotted Cream and Berry Coulis

Rich Chocolate Cheesecake with Raspberry Coulis

Pavlova with Berries and Whipped Cream (gf)

Chocolate Brownie with Chocolate Sauce

Tea, Coffee & Mints - £3.00

All prices are subject to VAT

Menu 2

£49.00 per person

Starters

Chilli Glazed Pork Belly with Crispy Rice Bon-Bon and Asian Slaw

Pan-Fried Halloumi & Red Pepper Salad served with Honey Mustard Dressing (v)

Thai Peppered Beef Salad with Indonesian Soy Dipping Sauce

Three Mushroom Crostini Shiitake Oyster and Chestnut Mushrooms, Virgin Olive oil, Garlic and Sourdough Bread (vg)

Main Course

Peppered Sirloin Steak with Peppercorn Cream, Hand Cut Chips, Grilled Vine Tomato and Baby Carrots (gf)

Seared Salmon Sun-Blushed Tomato and Pea Mash, Asparagus, Lemon, and Chive Butter (gf)

Harissa Cauliflower Chickpea Tagine, Honey Yogurt and Pomegranates with Fresh Coriander (vg) (gf)

Roasted Lamb Rump Minted Pea Puree, Dauphinoise Potatoes, Heritage Carrots and Red Wine Jus (gf)

Desserts

Trio of Desserts – Chocolate Salted Caramel Pot, White Profiteroles, Eton Mess

Sticky Toffee Pudding with Toffee Sauce (gf) (vg)

Baileys Cheesecake with White Chocolate Sauce

Banoffee Pie with Toffee Sauce

Tea, Coffee & Mints - £3.00

Menu 3

£53.00 per person

Starters

Thai Mixed Appetiser Chicken Satay, Duck Spring Roll and Thai Fish Cakes with Peanut Sauce, Cucumber and Chilli Sauce

Ham Hock with Minted Pea Salsa, Crackling, Apple Puree and Salad (gf)

Roasted Beer and Lime Cauliflower Taco Cilantro Slaw & Salsa (vg)

Seafood Cannelloni Lobster Bisque, Parmigiano, and Basil Crips

Main Course

Trio of Lamb Herb Crusted Cutlet, Mint Glazed Rump and Confit of Lamb served with Dauphinoise Potatoes, Honey Roasted Carrots and Pea Puree & Red Wine Jus

Fillet of Beef with Fondant Potato, Seasonal Vegetables, and a Rich Madeira Sauce

Spiced Roasted Squash with Warm Hummus Puree, Puffed Rice, Sun Blushed Tomato Dressing and Micro Watercress (vg) (v) (gf)

Seabass stuffed with Crabmeat wrapped in Parma Ham, served with Wilted Spinach, Pea Risotto, and a Light Fish Jus

Desserts

Trio of Dessert – Milk Chocolate Honeycomb Torte, Lemon Cheesecake and Sticky Toffee Pudding

Lemon Meringue Pie with Raspberry Coulis

Dark Chocolate Truffle Torte with Cherry Compote (gf)

Apple Crumble Tart with Apple Compote (vg)

Tea, Coffee & Mints - £3.00

Children's menu is available at £25.00 per child

Evening Food

Tray Service - Themed

1 option - £11.00, 2 options - £14.00, 3 options - £17.00

Hot Batch Menu

Pork Sausage with Tomato Chutney
Chunky Chips with Sea Salt, Vinegar and Ketchup
Vegan Cheese & Caramelised Onion Ciabatta (vg)

New Yorker

Mini Sliders – Beef Burger with Cheese, Pickle & Burger Sauce
Pulled Pork with BBQ Sauce
Cajun Chicken with Lime Mayo
Southern Fried Chicken Strips with Sweet Potato Fries
Mac & Cheese

Pizzas

Margherita – Tomato Mozzarella and Fresh Basil
Pepperoni – Tomato, Pepperoni, Onion and Wild Rocket
Vegetarian - Tomato, Feta, Courgette and Olives
BBQ Chicken Mozzarella & Red Onion

Gyros

Marinated Chicken or Lamb
Grilled Halloumi Cheese
Shredded Salad, Red cabbage
Skin on Fries
Tzatziki Sauce, Garlic Sauce, Hot Sauce

English Takeaway

Cones of Crispy Battered Fish and Chunky Chips
Cones of Chunky Chips with Sea Salt

Dirty Fries Station

Seasoned Fries (vg)
Dirty Fries
(Crispy Bacon, Cheese, Spring Onion, Peppers)
Salt & Pepper Fries
Halloumi Fries with Honey
Assorted Toppings - Mayonnaise, Gravy or Grated Cheese

All prices are subject to VAT

Street Food

Thai Station

£23.00 per person

Pad Thai Chicken Noodles (gf)
Chicken Massaman Curry with Sticky Rice
Thai Peppered Beef Skewers
Sticky Pork Skewers

Japanese

£23.00 per person

Katsu Chicken Curry with Sticky Rice
Edamame Sprinkled with Sea Salt & Spring Onion (vg)
Crispy Tail-on Prawns Drizzled with Tonkatsu Sauce
Fried Chicken Tossed in a Tasty Sweet & Spicy Korean Chilli Sauce

Kebabs

£23.00 per person

Marinated Chicken
Slow Cooked Lamb
Flatbreads
Tzatziki, Garlic Sauce, Chilli Sauce
Greek Salad

Pork

£23.00 per person

Sliced Pork with Soft Baps
Chilli Glazed Tofu with Soft Baps (vg)
Chilli Glazed Pork Belly wraps with Asian Slaw and Shredded Lettuce
Sage & Onion Stuffing Crackling
Coleslaw (vg)
Tomato and Red Onion Salad (vg)
Honey Mustard New Potatoes (v)

Canapes

Five Canapes - 30 mins - £11.00 per person

Five Canapes - 1 hour - £14.00 per person

Spoon Canapes

Pan-Fried Halloumi Cheese with Butternut Squash Risotto with Balsamic Glaze (v)(gf)

Courgette and Halloumi Fritters with Greek Yoghurt and Dill (v)(gf)

Seabass & Scallops Risotto with Tomato and Baby Capers (gf)

Thai Fish Cakes with Chilli and Lime Dip (gf)

Seared Halloumi and a refreshing Mango and Vegetable Salad (v)(gf)

Belly Pork with Sweet Soy Sauce (gf no Sauce)

Macaroni Cheese Bites (v)

Carrot and Coconut Falafel with Sambal (vg)(gf)

Roasted Butternut Squash, Feta Cheese and Pine Kernel Lasagne bites (v)

Cauliflower Pakora, Vegan Yogurt, Fresh Mint and Cucumber (vg)(gf)

Cajun Blackened King Prawns with Bayou Dipping Sauce (gf)

Hot Canapes

Satay Chicken Skewers with Peanut and Chilli Dressing (gf)

Cajun Blacken Chicken Quesadilla with Guacamole (gf)

Thai Peppered Beef Skewers with Indonesian Dip (gf)

Oriental Vegetable Spring Rolls (v)

Honey Roasted Mini Bangers

BBQ Pulled Pork Quesadilla with Guacamole

Goats Cheese Arancini with a Tomato and Basil Sauce (v)

Chorizo Cheese Croquettes with Avocado Aioli

Mini Chicken Burgers with Lime Mayo (gf)

Mini Beef Burgers with Burger Sauce (gf)

Mini Vegetable Burger (vg, gf)

Cold Canapes

Ham Hock served with Mustard Pickle (gf)

Red Lentil and Sweet Potato Pate on Melba Toast, Red Pepper and Tomato Chutney (vg)(gf)

Pork Rillettes with Cumberland jam on Melba Toast (gf)

Goats Cheese Tartlets (v)

Roast Beef en Croute with Horseradish Cream (gf)

Tomato, Capers and Basil Bruschetta (vg)(gf)

Smoked Salmon & Cream Cheese (gf)

Canapes

Five Canapes - 30 mins - £11.00 per person

Five Canapes - 1 hour - £14.50 per person

Shot Selection

Southern Fried Chicken Strips with Celery and Blue Cheese Dip (gf)

Halloumi Fries with Honey (v) (gf)

Sweet Potato Fries with Blue Cheese Dip (v)(gf)

Soup Shot (vg)(gf)

Pairing Selection

(Additional £2.00 supplement per person of pairing canapes)

Mini Beef Tacos with Mini Margarita

Mini Fish and Chips with Mini Real Ales

Mini Steak and Ale Pie with Mini Guinness

Thai Peppered Beef Skewer with Mini Chang Beer

Mexican Shrimp Tacos with Shots of Tequila

Vegan Sausage Roll with Guinness (vg)

Mixed Vegetable Taco with Mini Margarita (vg)

Satay Aubergine Skewers with Sparking Wine (vg)

Vegan Canapes

Carrot and Coconut Falafel with Sambal (gf)

Chargrilled Aubergine Roll up with Vegan Ricotta top with Basil Pesto (gf)

Vegetable Fritters with Harissa and Lime Yogurt (gf)

Rainbow Sushi Rolls with Sesame Mayonnaise (gf)

Pea and Mint Soup Shot (gf)

Vegan Sausage Rolls