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Food
Glorious
Food



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Menu

MANOR BY
THE LAKE

WHERE HERITAGE ROCKS



A warm welcome

The team at Manor By The Lake will help you create the perfect menu for your special occasion or event. Our head chef, Norbert Schon, concentrates on using locally sourced seasonal ingredients and has incorporated some of his signature dishes in the comprehensive and varied menus available.

For guests canapés, we recommend choosing three to four per person. For wedding breakfasts, lunch or dinner menus, you may select up to two dishes from each of the courses for your guest to choose for pre-order to your wedding day.

A little people's menu is available for younger guests, aged 5 to 12 years. Alternatively, smaller portions of the selected main menu may be chosen instead.

Our chef will also cater for any special dietary requirements wherever possible - he is more than happy to discuss this with you.

The 'For the Evening' menu offers a variety of options for post-wedding evening celebrations which includes 'live cooking' of certain dishes.

We hold a regular event called 'The Taste' which provides an opportunity to sample your preferred main menu choices, and others, from the various courses available. 'The Taste' is held monthly and numbers are limited, therefore booking is essential. Please contact your wedding planner to confirm attendance which is offered complimentary to our wedding couples.

We are happy for you to attend with friends and/or family members at a cost of £25.00 per person. 'The Taste' will also provide an opportunity to sample the various wines and beverages available at Manor By The Lake.



Contents

The Menu

Canapés	7
Starters	10
Mains	13
Desserts	19

Intermediate Courses	23
----------------------	----

Children's Menu	25
-----------------	----

For the Evening

Hog Roast	28
Manor Feast	29
Theatre Cooking	31
Grazing Stations	32
Midnight Snacks	33

Champagne Breakfast	35
---------------------	----

Your breakfast options for
the following morning



Canapés

We recommend 3 per guest

- Grilled striploin steak & chip with Béarnaise sauce and Tuscan sun blushed tomato £1.95
- Coln Valley smoked salmon tartare on blinis £1.50
- Thyme roasted shallot mini quiche (v) £1.50
- Cured pigeon breast, stilton & chestnut mushrooms in a crunchy vol-au-vent £1.95
- Breaded scampi and tartare sauce £1.75
- White pudding bon-bon lollipop with apple and ale chutney £1.50
- Gloucester Old Spot sausage and mash £1.50
- Smoked chicken lemon and caper mayonnaise on an edible spoon £1.75
- Madgett's Farm duck rilette & mini gherkin on crostini £1.75
- Roasted wild mushroom & tarragon quiche (v) £1.75
- Manor By The Lake prawn cocktail with Marie Rose sauce £1.75
- Welsh rarebit & balsamic roasted red onion on crouton (v) £1.75
- Roast chicken and truffle mayonnaise on crostini £1.50
- Tomato and fresh basil bruschetta drizzled with olive oil (v) £1.50

Stations

Oyster Station £10 per person

*Rock and Carlingford oysters on ice shucked by the chef
with shallot vinegar, tabasco sauce and lemon wedges*

Anti Pasti Station £7 per person

Selection of Mediterranean cured meats and English cheeses:

*Spicy chorizo, sliced Serrano ham, wild boar salchichón, smoked loin, Bath Blue,
Simon Weaver Brie, Quicke's mature Cheddar, Quince jelly, olive focaccia,
red onion focaccia, small gherkins, olives and sun blushed tomatoes*



Starters

Three Course Menu at The Manor

*Our three course menus start at
£60.00 per person and have something for
every taste and season.*

*Please choose two from the
following selection.*





Cured Teruel Ham

Roasted Tomato Soup

Basil oil, aged balsamic vinegar and rustic breads (v)

Parsnip and Apple Soup

Mulled wine foam (v)

Salmon and Caper Fishcake

Wilted spinach, hollandaise sauce

Pea and Smoked Ham Soup

Crème fraîche and rustic breads

Wild Mushroom Fricassee vol-au-vent

Soft poached egg, tarragon sabayon, cep powder (v)

Steamed Evesham Asparagus

*Poached duck egg, truffle and chive dressing (v)**

(Seasonal - April to July)

Truffled Cerney Goats’ Cheese Mousse

Pickled beetroot, toasted hazelnut, honey (v)

Confit Chicken and Chorizo Terrine

Watercress, pickled vegetables

Cured Teruel Ham

Pea mousse, goat’s cheese crumbs, roasted fig + £1.50*

Twice Baked Double Gloucester Soufflé

Ale cream, toasted walnuts (v) + £1.00*

Soft Burrata

Lemon and thyme marinated courgette, vine-ripened

tomato, aubergine puree, fresh basil (v)

Home Cured Longhorn Beef

Sun blushed tomato, lemon marinated courgette, capers

and baby watercress + £3.50*



Crispy Shredded Duck Leg

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Spring onion and cucumber salad, ginger and

coriander dressing + £2.50*

Crispy Ham Hock Terrine

*Parsnip purée, pickled leek, apple balsamic vinegar, cream**

+£1.00

Parsley, Garlic and Lemon Crusted Scallops

Apple and fennel purée + £4.50*

Sweet Cured Loch Duart Salmon

Pickled beetroot and carrots, capers, baby rocket and

lemon oil + £3.50*

Cornish Lobster, Mango and Avocado Salad

Mango and basil dressing + £13.00*

Heirloom Tomato Salad

Goat’s cheese bon-bons, fresh basil (v) (Apr - Oct)

Salt Baked Heritage Beetroot

Goats’ cheese bon bon, beetroot and truffle gel and

balsamic dressing (Oct - Apr)

Beetroot and Cumin Roasted Carrot Terrine

Minted soy yoghurt, baby leaf salad (vegan)

Steamed Asparagus

Chive and truffle dressing and white bean aioli (vegan)

Crispy Sweet Potato and Red Pepper Fritters

Butternut squash and harissa hummus (vegan)

Vine Ripened Tomato

Sun blushed tomato and toasted ciabatta salad, fresh

basil and aged balsamic vinegar (vegan)



Mains

Main Dishes at The Manor

*Our main dishes have something for every
taste and season.*

*Please choose two main dishes from the
following options.*



Pan Roasted
Duck Breast



Pork Fillet and Belly



Pan Roasted Duck Breast

*Carrot and coriander seed purée, savoy cabbage,
Boulangère potato, wilted greens* + £2.00*

Seared Venison Loin

*Beetroot purée, roasted salsify and carrots, fondant
potato* + £4.00 (Seasonal - October to March)*

Pan Roasted Chicken Supreme

*Fondant potato, roasted carrot, wilted spinach and
creamy wholegrain mustard and tarragon sauce*

Poultry & Game

Roasted Chicken Supreme

*Pomme mousseline, peas and smoked lardons,
wild mushrooms and jus* + £1.00*

Confit Duck Leg

*Salt baked celeriac, parsnip purée, spring cabbage,
dark cherry jus*



Pan Seared
Salmon Fillet



Slow Braised Lamb Shoulder
and Seared Loin

Lamb

Roasted Chump of Lamb

*Provençal vegetables, and parsley crushed
new potatoes* + £3.50*

Slow Roasted and Rolled Lamb

*Braised white cabbage, steamed long stem broccoli,
roasted carrot, buttered parsley new potatoes,
toasted coriander seed and jus*

Slow Braised Lamb Shoulder and Seared Loin

*Pea and mint purée, apple and shallot chutney,
fondant potato* + £4.50*

Pork

Pork Fillet and Belly

*Roasted onion mash, braised kale, pear compote
and cider jus* + £1.50*

Pan Roasted Bone-In Pork Loin

*Colcannon, braised leek, caramelised apples,
and roasting juices*

**Upgrade*



Pork Fillet and Belly

Beef

Braised Beef Blade Steak

Roasted root vegetables, creamy mash,
ale gravy

Pressed Slow Cooked Brisket

Mousseline potato, cauliflower and cheese croquettes,
grilled spring onion and red wine jus *+£2.00

Whole Roasted Longhorn Rib of Beef

Steamed and roasted market vegetables, duck fat roast
potatoes, Yorkshire pudding and red wine gravy* + £5.50

Traditional Roasted Longhorn Beef Striploin

Duck fat potatoes and roasted market vegetables with all
the trimmings* + £2.50

Filley Steak au Poivre - 6oz

Steamed spinach, roasted tomato, potato rösti *
+ £7.50

Fish

Pan Seared Salmon Fillet

Roasted fennel mash, braised shallot and pea, brown
shrimp and caper butter* + £1.50

Roasted Cod Fillet

Burnt onion purée, artichokes, Jersey royal,
gremolata

Baked Sea Bass Fillet

Lemon roasted courgette, crushed new potato,
tomato and broad bean concasse* + £2.50

Seafood

Half Cornish Lobster Thermidor

Jersey Royal potatoes and glazed asparagus* POA

Teriyaki Glazed Charred Tuna

Braised pak choi and baby corn* + £4.50

*Upgrade



Heirloom Tomato Salad

Vegetarian

Roasted Butternut and Sage Ravioli

Sautéed forest mushrooms, steamed spinach and butternut squash sauce

Green Pea and Lemon Risotto

Served with ricotta

Mushroom, Tarragon and Spinach Pithivier

Steamed and roasted market vegetables, parsley new potato and vegetarian gravy

Vegan

Roasted Cauliflower Pakora

Romesco sauce, shaved fennel salad, lemon oil

Slow Braised Lentil and Mushroom

Shepherds Pie

Roasted and steamed market vegetables

Baked Sunflower Seed and Roasted Garlic

Crusted Aubergine

Aubergine caviar, green pea and chickpea falafel and tajine sauce

Black Bean, Sunflower and Flax Seed Burger

Crushed pea guacamole, spicy tomato and mango salsa, crispy onion ring and sweet potato chips



Desserts

Desserts at The Manor

*With desserts to die for,
choose two from the following
or why not try our signature trios?*

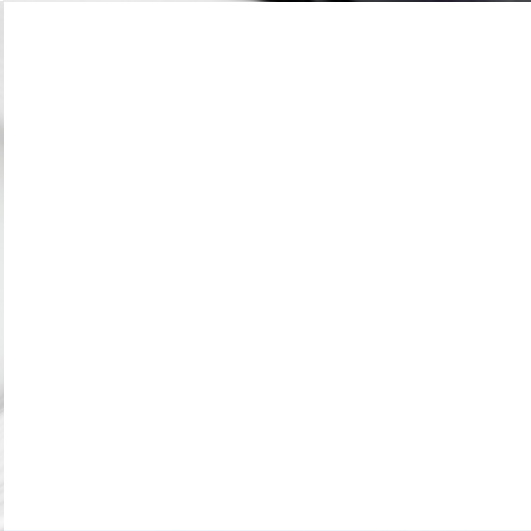




Lemon Tart ▶



▲
Chocolate Fondant



Duo of Crème Brûlée ▼



◀ Sticky Toffee Pudding

Lemon Tart
Fresh raspberry salad, crème fraîche

Chocolate Fondant
Caramel ice cream

Ginger and Lime Cheesecake
Honeycomb, fresh berries

Pistachio and Lemon Cake
Raspberry curd, poached peach, amaretti biscuit

Dark Chocolate Terrine
Hazelnut praline, kumquat compote, vanilla cream

‘Manor’ Chocolate Trifle
Strawberry and mint salad

Trio of Desserts
Popcorn panna cotta with salted caramel sauce, white chocolate mousse and brownies, strawberry and pistachio crumble + £2.00*

Build Your Own Trio
Choose any 3 desserts from the above + £2.00*
(excludes chocolate fondant, sticky toffee pudding and artisan cheese selection)

Ultimate Trio of Desserts
Valrhona chocolate delice with hazelnut praline, white chocolate panna cotta with strawberry salad, milk chocolate mousse with dark cherry compote + £4.00*

Ginger and Lemongrass Panna Cotta
Coconut macaroons

Duo of Crème Brûlée
Dark chocolate crème brûlée, orange crème brûlée and lange du chat

Sticky Toffee Pudding
Toffee sauce, roasted banana cream

Selection of 3 English Artisan Cheeses
Chutney and biscuits + £2.50*

Vegan

Vegan Coconut Custard Tart
Served with fresh berries

Vegan Sticky Toffee Pudding
Served with poached pear

Duo of Vegan Orange and Coffee
Crème Brûlée

Vegan Apple and Raspberry Crumble
Served with raspberry sorbet



Intermediate Courses

and little extras

Amuse-Bouche

Salmon and caper fishcake £6.50

Roasted tomato soup £6.50

Pea and smoked ham soup £6.50

Truffled Cerney goat's cheese mousse £7.50

Sweet cured Loch Duarte salmon £8.50

Sorbets

Strawberry and black pepper £3.00

Champagne £3.75

Vodka £3.75

Passion fruit £3.00

Sicilian lemon £3.00

Cheese Board

With a selection of English cheeses with crackers and chutney £12.50

Basket of Artisan Breads

With olive oil and balsamic vinegar £3.85

Mixed Olives

Selection of mixed olives in garlic oil £2.50

Tea and Coffee

Either with mints, biscotti, hand made truffles or petit fours £2.95



Tomato and Basil Soup ▶



Mini Cod ▼



▲
Ice Cream Sundae



◀
Chocolate Brownie



Little People's Menu

For guests aged 5 to 12 years £29.95
(Under 5s eat for free)

Guests of this age may choose from either the menu below
or smaller portions of the selected wedding breakfast

Children's Soft Drink

Starters

- Tomato and basil soup (v)
- Chicken goujons with lemon mayonnaise
- Garlic dough balls with tomato sauce (v)
- Roasted vegetable bruschetta (v)

Mains

- Mini cod in batter with chunky chips
- Bangers and mash with gravy
- Macaroni cheese with parmesan shavings (v)
- Meatballs with penne pasta and tomato sauce

Desserts

- Ice cream profiteroles drizzled with chocolate sauce
- Ice cream sundae
- Chocolate brownie, vanilla ice cream and caramel sauce



For the evening

The 'For the Evening' menu offers a variety of options for your evening celebrations which includes 'live cooking' options. Our evening food starts at £17.50 per person.





Hog Roast

*Minimum of 80 guests**

+ £2.50 pp

Spit Roasted Hog

*Apple and fennel coleslaw, sage stuffing,
honey mustard vinaigrette dressed mixed salad,
apple sauce, potatoes, couscous salad
and farmhouse baps*

BBQ Banquet

*Minimum of 80 guests**

A selection of 3 +£5.50 pp
or all from the list* +£8.50 pp*

*6oz Longhorn beef burger
Gloucester Old Spot sausages*

Devilled chicken thigh

Lemon and thyme marinated drumstick

Halloumi and courgette kebab (v)

Caponata

English mustard slaw (v)

Mixed leaf salad (v)

Farmhouse rolls



The Manor Feast

Honey roasted gammon

Roast longhorn beef striploin

Quicke's mature Cheddar cheese

Bath blue cheese

Cornish brie cheese

Hand raised pork pie

*Cherry tomato, balsamic roasted red onion
and mixed leaves salad*

Red onion marmalade and apple and cider chutney

Celery sticks, grape and cheese biscuits

Artisan bread

** + £2.50 pp*

Why not add a Port Station?



Theatre Cooking

‘Live cooking’ adds some drama to your evening with something different.

Live Cooking Options

Mexican Feast

Chicken fajitas, sour cream, salsa, chilli con carne, refried beans, nachos, corn on the cob, guacamole, rice and peas

Spanish Feast

Chicken and chorizo paella, cherry tomato and roasted vegetable salad, olive focaccia, roasted red onion focaccia, patatas bravas, chorizo in cider, aioli and olives*

** Add prawns to the paella + £2.00 pp*

Garden vegetables paella (v)

New Orleans Feast* + £1.50 pp

Chicken jambalaya, chickpea and cajun roasted squash and rocket salad, garlic bread, BBQ red bean and pork one pot, roasted corn on the cob, roasted chipotle dip and cajun roasted squash

Vegetable jambalaya (v)

Oriental Feast* + £2.50 pp

(Choose 1 main dish)

Chicken teriyaki, red thai chicken curry, beef rendang, sweet and sour chicken or stir fry tofu and vegetables in oyster sauce

Served with duck spring rolls, vegetable spring rolls, vegetable fried rice, prawn crackers

Indian Feast* + £2.50 pp

(Choose 1 main dish)

Chicken tikka masala, aubergine and spinach curry, lamb rogan josh or chicken korma

Served with rice, onion bhaji, lamb samosa, mango chutney, mint raita

Grazing Stations

Macaroni and Cheese Feast

Macaroni and cheese, BBQ sausages, cumin roasted cauliflower, chopped chillies, spring onions, shredded cajun chicken strips, crispy onions, crispy bacon, slider brioche rolls, pulled pork, red cabbage slaw, cherry tomato and roasted vegetable salad, olive and red onion focaccia

Taco Bar* + £1.00 pp

Soft and hard shell taco, pulled slow roasted beef brisket, Bayou chicken strips, battered Cajun fish goujons, refried beans, grated cheese, shredded iceberg, coriander, chopped jalapenos, sautéed peppers, guacamole, sour crème, Pico de Gallo

Vegetarian option - Black bean chilli, spicy falafel, Cajun halloumi cheese

New York Feast* + £1.50 pp

American hotdog, chilli con carne, coleslaw, macaroni and cheese station served with crispy bacon, crispy onion, chilli oil and truffle oil

Pulled Pork Feast* + £1.50 pp

Cajun pulled pork shoulder, chipotle & roasted garlic slaw, pear and honey ketchup, milk poached corn on the cob, brioche buns

Caribbean Feast* + £2.00 pp

Jerked chicken wings, Jamaican pulled pork with brioche rolls, Caribbean curried goat, rice and peas, jerk corn and sweet potato curry, grilled corn on the cob, hot and fruity Caribbean coleslaw

Vegetarian Alternative

Cajun rubbed halloumi and courgette kebabs with tomato, salsa and flatbread



Midnight Snacks

Bacon baps £6.50 each

Sausage baps £6.50 each

Selection of cheeses £12.50 per person

Homemade marshmallows and
hot chocolate £5.50 per person

Selection of muffins
or

Selection of giant cookies

£50



Champagne Breakfast

To finish off your celebration with a final farewell.

A glass of Champagne

Freshly squeezed orange and cloudy apple juice

Organic West Country yoghurt with fresh blueberries and granola

Fruit salad

*Cooper's Hill free range eggs, fried**

Gloucester Old Spot sausage

Grilled smoked bacon

Grilled plum tomato

Roasted flat mushroom

Baked beans

Potato hash

Black pudding

** Eggs to your liking upon request*

Freshly baked rolls, Danish, croissants and muffins

Butter, jams and marmalade

Coln Valley smoked salmon and cream cheese bagels

Coffee and tea

(Included in overnight stay - additional guests £24.95 each)

*Upgrade to a King's Breakfast**

All of the above plus:

Pancakes with maple syrup or lemon

Waffles with maple syrup

** + £3.00 per person*



MANOR
BY
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www.manorbythelake.co.uk

Hatherley Lane, Cheltenham, Gloucestershire GL51 6PN

For more details or to book please call 01242 245 071