

MANOR BY THE LAKE

Menu Ideas

Welcome to Manor By The Lake

At Manor By The Lake we want to give you the best food experience possible so you enjoy your whole event - that's why we take great care over every aspect of its delivery.

Mouth-watering food, full of taste served to the highest standards is exactly what you deserve. You can rest assured, whether you are making choices from our menu or have your own unique requirements, we will take the best ingredients possible and cook them with the greatest care to deliver superb food for you and your guests.



MANOR BY THE LAKE

Our Commitment to you

Food is not just a meal, it's a journey, beautifully crafted to excite three of your most discerning senses - sight, smell and taste. You won't be disappointed. Every meal we prepare has a quality equal to that served by some of this country's top restaurants.

From the moment you are presented with your menu choice, your senses will travel from the beautiful presentation and tantalising aromas through to the mouth-watering taste!

Fresh Ingredients... Locally Sourced

Like you, we like to know the source of our food. Therefore, we have developed a long and trusted relationship with many of our suppliers who provide us with the best produce available.

Supporting our local growers and reducing our carbon footprint is important to us so where we can we utilise local companies. Whether it's the finest cuts of meat or a particular type of artisan bread we make sure that we source it carefully just for you.



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Sample Menu

Starters

Salmon and Caper Fishcake Wilted spinach,
hollandaise sauce

Confit Chicken and Chorizo Terrine Watercress,
pickled vegetables

Truffled Cerney Goats' Cheese Mousse Pickled beetroot,
toasted hazelnut, honey (v)

Crispy Shredded Duck Leg Spring onion and cucumber salad,
ginger and coriander dressing*

Parsley, Garlic and Lemon Crusted Scallops Apple and
fennel purée*



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Mains

Pan Roasted Duck Breast Carrot and coriander seed purée,
savoy cabbage, Boulangère potato, wilted greens*

Pan Roasted Chicken Supreme Fondant potato, roasted carrot,
wilted spinach and creamy wholegrain mustard and tarragon sauce

Slow Roasted and Rolled Lamb Braised white cabbage, steamed
long stem broccoli, roasted carrot, buttered parsley new potatoes,
toasted coriander seed and jus

Pan Roasted Bone-In Pork Loin Colcannon, braised leek, caramelised
apples, and roasting juices

Fillet Steak au Poivre - 6oz Steamed spinach, roasted tomato,
potato rösti *

Roasted Cod Fillet Burnt onion purée, artichokes, Jersey royal, gremolata

Roasted Butternut and Sage Ravioli Sautéed forest mushrooms,
steamed spinach and butternut squash sauce (v)



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Desserts

‘Manor’ Chocolate Trifle

Duo of Crème Brûlée

Sticky Toffee Pudding

Lemon Tart

Ginger and Lime Cheesecake

Or why not speak to us about building a trio of desserts*

Please ask the team about our delicious vegan options.

*upgrades apply

**The team would be delighted to talk to you about your ideas and
bespoke a menu to you to incorporate your favorites.**

