

## **Wimpole Hall Sample Menu**

Listed below are our menus for Wimpole Hall. Children under the age of three will not be charged and those between three and ten will be priced at half the cost of an adult meal.

As we use British, seasonal and local fresh produce at Wimpole Hall all of our menus are subject to availability. This allows us to make sure that your meal tastes the best it can!

If you have a specific menu in mind or something different to those dishes on our menus please do not hesitate to discuss these with us, it's your day after all!

All prices are correct at the time of publication and include VAT at the current rate of 15%

## **Canapé Menu**

Walled garden spinach and chestnut mushroom filled pancake

Natural choice smoked salmon and chive pikelet

Rosemary and cheese biscuits

Mini savoury scone with cherry tomato, cream cheese and basil

Pork and liver pate on garlic toast

Sweet red onion tartlets

Creamy bacon and mushroom squares

Orange marinated salmon on cucumber

Sliced Wimpole gammon and piccalilli on moon toast

Sausages in honey and mustard

Meatballs with a tomato relish

Custard and seasonal fruit tarts

Mini lime meringue pies

Rich chocolate truffles

Chocolate and fruit clusters

Please choose 3 canapés at £7.50 per person

## Spring

Crispy smoked bacon and green bean salad with chicory and rocket

Shallot Tarte Tatin with a honey and truffle oil dressing

Fresh mackerel pate with crispy orange toast

Spring pea & watercress soup



Roast chump of lamb with minted spring greens

Charred maple cured pork fillet with grain mustard tartare

Confit of duck with a leek and potato cake

Asparagus and Suffolk Gold cheese tart



Walled garden rhubarb steamed sponge

Baked ginger parkin with hot spiced syrup



Coffee & Mints

£42.00 per person

## Summer

Roast tomato and cumin soup

Pastry basket filled with crabmeat and smoked salmon

Seared beef, red onion and stilton salad

Goats cheese croutons with blackcurrant compote



Freedom food lemon, oregano and black pepper chicken breast

Rump of new season lamb with lentils and thyme

Gressingham duck breast with a salad of baby roasted beetroot

Sirloin of beef with Madeira jus and rosemary potatoes

Spring onion and clotted cream tart

Roasted salmon topped with green butter and a cream ginger sauce



Chocolate and raspberry tarts with fennel

Warm gooseberry pie with cream

Strawberry flummery



Coffee & Mints

£42.00 per person

## Autumn & Winter

Caramelised apple and walnut on rye toast

Pheasant terrine with pear chutney

Warm roasted salmon with tomato hollandaise

Mushroom and tarragon soup



Spiced rack of lamb with butternut squash puree

Peppered fillet of venison with braised red cabbage

Tournedos of pork with sage mashed potato

Baby turnip gratin with cider and cream and a watercress salad



Poached pears with a rich chocolate sauce

Blackberry filled baked pancake with vanilla ice cream

Adnams marmalade bread and butter pudding



Coffee & Mints

£42.00 per person