

Wedding Menu

HIGHLEY MANOR

Exceptional weddings. *Exceptional dishes.*

Canapes

Please choose *three* options from the canapés below:

Mini Beef Wellington (df)

Mini Poppadoms, Chicken Tikka, Mango Salsa

Lamb Kofta, Ras El Hanout, Minted Yogurt (gf) (df on request)

Kimchi and Korean BBQ Pork Belly Spoon (df)

Fish and Chips (df) (gf on request)

Taco, Prawns and Avocado (df) (gf on request)

Teriyaki Salmon (gf, df)

Flat Bread, Feta Mousse, Cucumber, Tapenade (v) (gf on request)

Parmesan Shortbread, Coriander Pesto, Goats Cheese (v)

Blue Cheese Cones, Bacon, Figs (v on request)

Courgette, Lemon, Parsley (ve) (gf on request)

Bruschetta (v) (ve/df/gf on request)

Wedding Breakfast

We can cater to specific dietary requirements you or your guests may have. Many of our dishes can be made vegetarian, vegan and/or gluten-free. Please let us know ahead of time if any of your guests have allergies.

Please select:

One starter, one main course, and one dessert.

GF = Gluten Free, V = Vegetarian, VE = Vegan, DF= Dairy Free

Starters

Please *choose one meat and one vegetarian/vegan* course from the starters below.

HAM AND CHICKEN TERRINE

with pickled mushrooms, tarragon mayonnaise, green leaves, mustard and honey dressing, bread (df) (gf on request)

MONTBÉLIARD SAUSAGE

with puy lentil (gf, df)

DUCK LIVER PÂTÉ

with smoked duck, crispy brioche, quince (gf on request)

CURED AND PAN-FRIED SALMON

with cauliflower purée, fennel and apple slaw, coconut curry sauce (gf) (df on request)

LOBSTER BISQUE

with seared prawns (dairy, celery, crustaceans) (gf) (df on request)

ROASTED GOATS CHEESE

with honey glazed pears and apricot, beetroot mousse, parma ham (gf) (v on request)

GRILLED POLENTA

with pan-fried mushrooms, poached eggs (v, gf)

ROASTED BUTTERNUT SQUASH

with sourdough, feta, kale, seeds, sage salad (v) (ve/gf on request)

ASPARAGUS AND YARG CHEESE VELOUTÉ

with lemon oil (dairy) (v, gf) (ve on request)



Please choose *one meat* and *one vegetarian/vegan* course from the mains below.

ROAST BEEF/CHICKEN/LAMB

with roast potatoes, carrots, broccoli, parsnips, Yorkshire pudding, gravy (please choose one meat only) (gf/df on request)

BBQ BEEF SHORT RIBS

with oven-baked chunky chips, chargrilled pepper and onion relish, sweetcorn ribs, sweet potato purée (df, gf)

PORCHETTA

with root vegetable mash, vegetables, gravy (gf) (df on request)

LAMB RUMP

with mixed vegetable gratin, grilled courgettes, honey glazed carrots, rocket pesto, jus (gf) (df on request)

CHICKEN SUPREME

with herby crushed potato, parsnip and apple purée, grilled asparagus, heritage carrots, thyme butter (gf) (df on request)

CONFIT DUCK LEG

with sweet potato wedges, pak choi, stir fried vegetables, orange jus (gf, df)

SEA BASS

with garlic and chive mashed potato, asparagus, leek, saffron beurre blanc sauce, chive oil (gf) (df on request)

VEGAN WELLINGTON

with fondant potato, vegetables, squash purée, jus (ve)

MISO GLAZED AUBERGINE STEAK

with spicy carrot-ginger purée, bok choi, pilau rice (ve, gf)

Desserts

Please choose *one regular* and *one dietary* course from the desserts below.

SUSSEX ORCHARD TRIO:

with mini apple crème brûlée, blackberry tart, apple dome
(v/gf on request) (cont. gelatine)

RASPBERRY MOUSSE

(gf) (cont. gelatine)

WHITE CHOCOLATE BASQUE CHEESECAKE

with mango ganache, honeycomb (v) (gf on request)

TRIPLE CHOCOLATE TORTE

(cont. gelatine) (gf on request)

BLOOD ORANGE MERINGUE PIE

(gf on request) (cont. gelatine)

STRAWBERRY GATEAU

(contain gelatine) (v on request)

SEASONAL PAVLOVA (V, GF)

BROWNIE AND ICE CREAM (VE, GF)

ROASTED PINEAPPLE

with passion fruit, coconut mousse (ve, gf)

Children's Menu

We kindly ask that ALL children's meals are the same. Our chefs will adjust the menu accordingly for any dietary requirements.

STARTERS

Garlic bread (gf/v on request)

Cruditès, houmous (gf/ve)

MAINS

Cheeseburger, chips (gf on request)

Sausages, mashed potatoes, peas, gravy

Tomato pasta bake (v)

Macaroni bites, cheese sauce, chips, peas (v, gf on request)

DESSERTS

Ice cream (ve on request)

Fruit salad (ve)

Evening Buffets

The evening buffet includes the following four options.
You are welcome to *select the evening buffet OR two options from the Highly Food Fest.*

SELECTION OF WRAPS (GF ON REQUEST)

1. Southern Fried Chicken (df)
2. Smoked Salmon with Cream Cheese
3. Halloumi, Olives, Tzatziki, Rocket (v)
4. Falafel and Houmous (ve)

GOATS CHEESE

with grilled vegetables, parsley pesto quiche (v) (gf/df on request)

NEW POTATO

with bacon and cream cheese (gf) (df/v on request)

SPICED LAMB SAUSAGE ROLLS (DF)

Highley Food Fest Menu

CHEESE BOARD:

Mayfield Swiss, Red Leicester, Smoked Ashdown Forester,
Oxford Isis, Gorgonzola, Sister Sarah, Seven Sisters,
Lord London, Perl Las, Bread, Biscuits, Chutney, Pickles
(v) (gf substitutes on request)

MEAT BOARD:

Salami, Chorizo, Pastrami, Prosciutto, Nduja,
Chutney, Pickles, Olives, Bread
(gf substitutes on request)

USA SELECTION:

Hot Dogs, Burgers, Reuben Sandwich, Fries,
Coleslaw, Salad and Selection of Sauces
(v/ve/gf/df substitutes on request)

CHICKEN SELECTION:

Goujons, Wings, Strips, Fries,

Coleslaw and Selection of Sauces

(v/ve/gf/df substitutes on request)

PULLED PORK BUNS:

Pulled Pork, Brioche Buns, Crackling,

Rosemary and Sea Salt New Potatoes,

Coleslaw, Selection of Sauces

(df/gf substitutes on request)

TACO STATION:

Fried Chicken or Pulled BBQ Beef Brisket, Taco Shells,

Salad, Grated Cheese, Selection of Sauces and Salsa

(gf/df substitutes on request)

PIZZA:

Scrocchiarella (df, gf), Potato Wedges, Mozzarella Sticks,

Coleslaw, Selection of Sauces

(gf on request)

BAGUETTE BAR:

Freshly Baked Baguettes, with the chef's choice of fillings

including Meats (x2), Cheese, Vegetables, Salad and Sauces

(v/ve/gf/df substitutes on request)