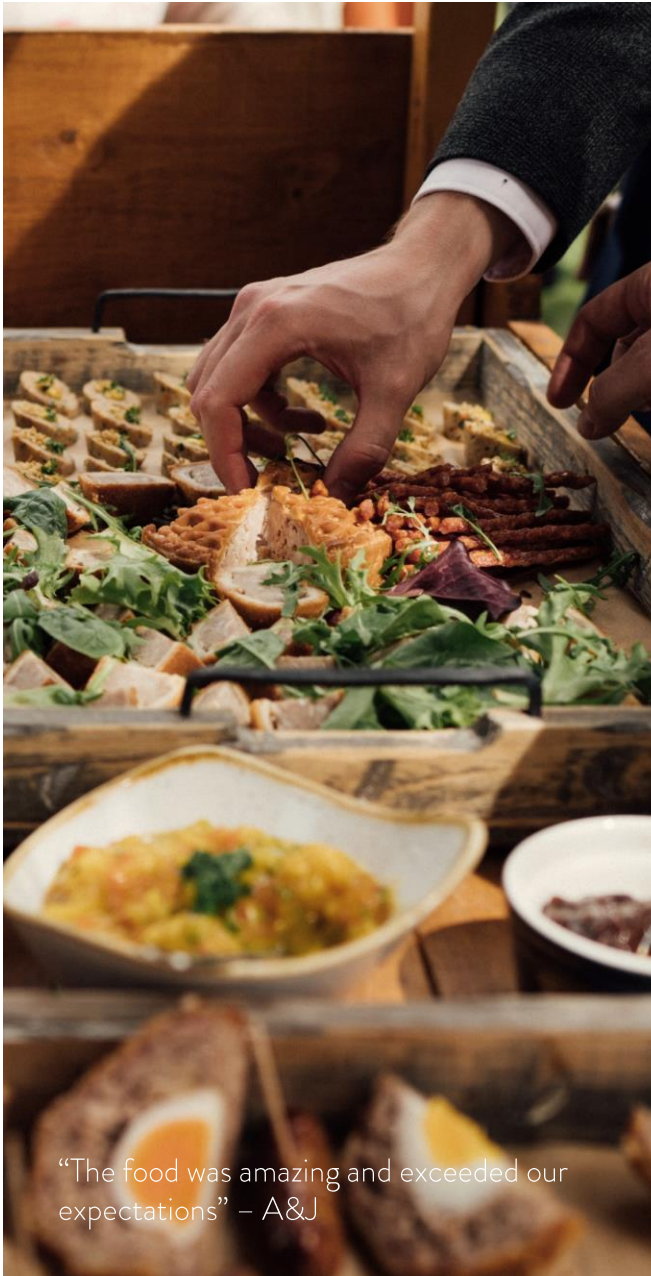


THE MANOR BARN

Become part of our history

2023 & 2024



“The food was amazing and exceeded our expectations” – A&J

EAT AND DRINK

We love finding new and exciting ingredients and ways to serve food to make it super tasty and fun.

Our food is high quality, locally sourced and based on seasonal produce. We can create something totally bespoke or you can choose from our brilliant menus.

Drinks are served to your guests as you arrive by our professional and discreet staff and we have a fully stocked bar available throughout the day.

We offer a complimentary tasting and consultation with your event planner and our head chef to allow you to sample the food you have chosen for your day.

EXAMPLE MENU

RECEPTION

CANAPES - 1 BITE SIZE

Oxtail pockets, rainbow chard, morel mushroom sauce

Pork belly cubes, chilli caramel, pork scratching, sesame & poppy seed sticky rice, plum sauce

Ham hock rilette, piccalilli dressing

Sesame Thai fish cakes, coriander salsa

Smoked salmon, caramelised apple puree, fish pearls, en croute

Pumpkin & sage risotto bon bon, lemon cream cheese

Pea, mint & parmesan crostini

CANAPES - 2 BITE SIZED

Venison & black pudding scotch egg

Chunky homemade sausage roll

Rosemary skewered monkfish with Parma ham

Mushroom & white truffle croquettes

FOOD STATIONS

Homemade bread & butter

Venison & black pudding scotch eggs

British pork pies with mustard, spiced tomato chutney, homemade Piccalilli

Ham hock rilette

Mini chipolata, local honey glaze

Mature British cheddar

Air dried sausage sticks

Potato skins with cheese

TRADITIONAL BREAKFAST

STARTERS

Applewood smoked duck breast, aubergine puree, spiced tomato chutney, micro salad

Pan fried scallops, crispy pork belly, apple puree, lemon & herb butter

Monkfish wrapped in prosciutto ham, crayfish pocket, spiced chorizo sauce, spinach & sweet potato

Spiced squash ravioli, toasted pine nuts & sage butter

MAIN COURSES

Beef wellington, squash puree, horseradish mash potato

Lamb rump, pea puree, confit potato, broad beans, peas, caper jus

Pan seared filet of hake, samphire, sauté wild mushrooms, saffron mash, confit garlic cream sauce

Mushroom, white truffle and parmesan croquette, spinach, roasted baby vegetables

DESSERTS

Strawberry macaron, marinated strawberries, basil gel, homemade granola, citrus cream

Sticky toffee pudding, toffee sauce, cinnamon crumb with rum & raisin ice cream

Apple tart tatin, Cam Valley apple sorbet, 'Much Merriment' cider jelly, apple crisp, local cider shot

SHARING BREAKFAST

STARTER - PLATTERS OF:

Milano salami, Parma ham, stuffed mini peppers, kalamata & nocellara olives, fresh figs, manchego & mozzarella cheese, homemade focaccia bread, garlic mayo, cannelloni bean dip, hummus, tapenade, olive oil with balsamic vinegar

MAIN COURSES

Traditional whole roasted hog or slow roasted crispy porky belly

Whole British Free-Range chicken roasted in lemon and thyme

Home-baked pies with a variety of fillings

Large homemade vegetable filo parcel

Spiced lentil & chickpea cake

DESSERTS

Tonka bean panna cotta with popcorn crumbs & soy sauce gel

Cambridge burnt cream with seasonal fruit & honeycomb

Lemon Posset, homemade shortbread biscuit, seasonal consume

These are just examples menus. Full menus will be sent out separately.

THE MANOR BARN



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