



Madingley Hall

conferences, meetings and events

Wedding Menu

Starters

(Please pick 1 for the whole group plus a vegetarian option)

English Heritage Tomato & Halloumi Salad with Red Onion Marmalade and Baby Cress (V/GF)

**Contains: Dairy, Mustard, Celery, Sulphites*

English Asparagus, Serrano Ham and Poached Egg with Dill Hollandaise (GF)

**Contains: Egg, Sulphites and Dairy*

English Asparagus Available May and June Only

Smashed Avocado, Serrano Ham and Poached Egg with Sourdough Toast and a Dill Hollandaise

**Contains: Egg, Gluten, Sulphites, Dairy, Soya*

Ham Hock and Dijon Mustard Terrine with Piccalilli and Mixed Leaf

**Contains: Mustard, Sulphites, Celery*

Wild Mushroom and Tarragon Risotto with Parmesan Crisp and a Fennel & Lemon Salad (V/GF)

**Contains: Dairy, Celery and Sulphites- can be made VEGAN*

Traditional Prawn and Crayfish Cocktail with Kos Lettuce (GF)

**Contains: Dairy, Sulphites, Shellfish, Fish, Mustard*

Mains

(Please pick 1 for the whole group plus a vegetarian option)

Fillet of Beef with Butternut Squash Purée and Watercress Salad (GF)

**Contains: Dairy, Celery, Sulphites*

Grilled Fillet of Sea Bass with Crushed New Potatoes, a Crab & Sweetcorn Bisque and Baby Vegetables (GF)

**Contains: Dairy, Shellfish, Crustacean and Fish*

Pancetta Wrapped Norfolk Chicken with Garlic Fondant Potatoes, Roasted Vegetables and a Cider Sauce (GF)

**Contains: Alcohol, Celery, Sulphites*

Rack of Lamb with Herb Mashed Potato, Seasonal Vegetables and a Caper & Mint Sauce (GF)

**Contains: Sulphites, Celery*

Roasted Striploin of Beef with Yorkshire pudding, Roasted Potatoes, Seasonal Vegetables and Red Wine Gravy (GF option)

**Contains: Gluten, Sulphites, Egg, Dairy, Soya, Celery, Alcohol*

Pea and Mint Ravioli with Grilled Courgettes and a Sage Cream (V)

**Contains: Dairy, Gluten, Sulphites, Celery*

Sweet Potato Risotto with Parsnip and Beetroot Crisps (VG)

**Contains: Celery*

Beetroot and Butternut Squash Wellington with Potato Fondant, Seasonal Vegetables and a Parsley Sauce (V)

**Contains: Gluten, Nuts, Celery, Sulphites, Soya*

Desserts

(Please pick 1 for the whole group)

Lemon and Passion Fruit Meringue Roulade with Seasonal Fruits (V/GF)

**Contains: Dairy, Egg, Sulphites*

Profiterole and Peach Trifle (V)

**Contains: Gluten, Dairy, Alcohol, Egg, Soya*

Strawberry Cheesecake with Saffron Walden Blackberry Ice Cream (V)

**Contains: Gluten, Dairy, Soya*

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream (V)

**Contains: Gluten, Dairy, Egg, Sulphites*

Tiramisu with Madingley Biscotti (V)

**Contains: Gluten, Nuts, Egg, Dairy, Wheat, Soya*

A selection of 4 English Cheeses, Quince Jelly and Biscuits

**Contains: Gluten, Egg, Gelatin and Dairy - (GF Version Available)*

Vegan Cheese Plate with Caramelised Red Onion Cheddar, Jalapeno & Chilli Cheddar, Wensleydale with Cranberries, Smoky Applewood, Crackers and a Quince Jelly (VG)

**Contains: Gluten (GF Version Available)*

V - Vegetarian / VG - Vegan / GF - Gluten Free / DF - Dairy Free