

THE

# MANOR BARN

HARLTON

## Canapés

We recommend you choose 3 canapés from our selection below, we are also happy to make something which is not on the list, please just ask

### Meat

#### Served hot

Oxtail pockets, rainbow chard, morel cafe au last sauce  
Pork belly cubes, chilli caramel, pork scratching, sesame and poppy seed sticky rice, plum sauce  
Duck roll, filo pastry, hoi sin sauce, pickled vegetables

#### Served cold

Ham hock rilette, picalilli dressing  
Goat's cheese, spiced fig jam, parma ham crisp, brioche honey walnut crumbs  
Chicken liver pate, pear chutney  
Parma ham roll, focaccia crouton, asparagus, tomato, chilli jam

### Fish

#### Served hot

Caesar salad croquette

#### Served cold

Prawn and mango shot  
Tuna sashimi, cucumber, radish, tataki sauce  
Smoked salmon, green apple disc, fennel puree, salmon pearls  
Sea selection, cones filled with 3 different fillings of: Smoked mackerel mousse, crayfish cocktail, crab and avocado

### Vegetarian

#### Served hot

Pumpkin and sage risotto bon bon, lemon cream cheese  
Mini vegetable frittata, parsley mayo  
Tarts with 3 different fillings of: Mature cheddar and caramelised onion, pear and blue cheese, pumpkin with goats cheese and fig

#### Served cold

Homemade root vegetable crisps  
Selection of shots including: Iced vodka vegetable consume shot with celery salt, cucumber and mint shot, watermelon shot with hot sauce

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## Food stations

Food stations offer visual impact and an informal way to serve food alongside reception drinks. This option can be used instead of canapés and can even be substantial enough to replace a formal starter course.

Both English and Italian are included as one package, but you can include oysters as an extra!

### English

Styled with wooden boards, vintage style apple boxes, vases and foliage

Homemade bread and butter  
Venison and black pudding scotch eggs  
Pork pies with mustard, spiced tomato chutney, homemade Piccalilli  
Ham hock rilette  
Mini chipolata, local honey glaze  
Mature cheddar cheese cubes  
Beer sticks (air dried sausage)

The tarts, tarts with 3 different fillings of: Mature cheddar and caramelised onion, pear and blue cheese, pumpkin with goats cheese and fig

### Anti pasti

Styled with black slates, glass bowls and rustic wooden boards

2 salami, parma ham  
Chorizo  
Stuffed mini peppers  
Kalamata olives  
Manchego cheese  
Home spiced nuts  
Homemade bread with dipping oils and balsamic vinegar  
Bread sticks with hummus, roasted garlic dip, cannelloni bean dip, tapenade

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## Oyster bar

Impress your guests with a little luxury and have live chucking of oysters, fully styled with a nautical rustic style. Oysters are sat on a bath of ice.

Fresh Scottish oysters with the following toppings:

Mini tobasco bottles

Chilli, coriander, ginger, rice vinegar dressing

Fresh lemons

Soy and sesame sauce

Mignonette sauce, wine vinegar, pepper corns, shallots

Spicy tomato salsa

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## Bowl Food

Bowl food is a more substantial alternative to canapés, or a more modern twist on a buffet  
We suggest choosing 3 savoury dishes and 2 sweet.

### Savoury Meat

Supressata stuffed chicken wrapped in parma ham, peppers, chorizo, creamy mash  
Thai green chicken curry, deep fried sesame rice  
Harissa chicken meatballs, bulgar wheat  
Lamb massaman curry  
Slow roasted pork belly, ham and vegetable stew  
Pork tenderloin, vanilla and apple puree, celeriac mash potato  
Beef bourguignon, confit new potatoes

### Fish

Fish pie, parmesan mash  
Cod fish, twice cooked handcut chips, pea puree, homemade tartar sauce  
Manor Barn haddock kedgeree  
Salmon coulbiac, lemon sauce

### Vegetarian

Vegetarian chilli con carne, saffron rice  
Thai green vegetable curry, deep fried sesame rice  
Ratatouille, mini garlic bread

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## Sweet

Dark and white chocolate mousse, deconstructed caramel

Popcorn panna cotta, caramelised peanuts

Chocolate delice, amaretto flavoured cream

Coffee cheese cake

Chocolate and chilli tart, citrus creme fraiche

Individual lemon meringue pie

Spiced seasonal crumble

Creme brûlée

Seasonal Eton mess

Lemon posset, rhubarb consume