

Mangreen COUNTRY HOUSE



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Mangreen

COUNTRY
HOUSE

Mangreen Country House prepares delicious food for all events so please see these sample menus as a guide only and have a chat with us about your requirements when you make your enquiry.

We understand that every event is unique. With weddings for example, we offer couples the option to create their special day by choosing individual elements from our food and drink menus and bringing them together for their guests to enjoy, this way, our sample menus can be tailored to suit any event.

Reception drinks

On arrival you may wish to offer your guests a welcome drink - perhaps a glass of...

Prosecco **£4.50**, a delicious Bucks Fizz **£3.95** or a Pimm's and Lemonade **£3.50**

Canapé selection

£6.75 per person for a selection of three canapés;

Cold

- Goats cheese and red pepper croutes
- Smoked Salmon, sour cream & chive crostini
- Mini jackets with guacamole
- Halloumi, chestnut & mushroom skewers with orange & chilli dip

Hot

- Satay chicken skewers with sweet chilli dip
- Beef Teriyaki rolls
- Honey & mustard baby pork sausages
- Crispy tiger prawns with Maria Rose dipping sauce

SAMPLE MENU 1 £28.97 per person

Starter

Prawn cocktail with brown bread & butter or Feta cheesecake

Main

Twice cooked pork belly with coriander, star anise & rosemary, apple volute, sweet roasted carrots topped with crackling or Vegetable tagine with almond & raisin couscous

Dessert

Lemon Tart with shortbread biscuits

Coffee & mints

SAMPLE MENU 2 £27.95 per person

Starter

Crayfish & prawn timbale served on Marie rose base or Red pepper & emmental cheese terrine

Main

Roast free range chicken with stuffing, bread sauce & chipolatas served with roast potatoes, seasonal vegetables & cauliflower cheese or Warm tart of roasted Mediterranean vegetables with creamy mozzarella & ricotta served with a green salad & new potatoes.

Dessert

Summer fruit Pavlova served with cream

Coffee & mints

SAMPLE MENU 3 £32.95 per person

Sea food platter

Smoked salmon, mackerel pate smoked prawns, oyster, served with bloody Mary sauce and brown bread or Tomato & basil soup finished with balsamic oil

Main

Lemon garlic & basil chicken with Lyonnaise potatoes & green beans or Lemon risotto with peas, mascarpone & truffle oil

Dessert

Warm raspberry & almond cake served with clotted cream

Coffee & mints

SAMPLE MENU 4 £30.95 per person

Starter

Homemade fruit & pork pate with chutney served with malba toast or Carrot & coriander soup

Main

Mangreen's own beef & ale pie with (local Norfolk beef) buttered mash & roasted carrots & Yorkshire pudding or Linguine pasta with gorgonzola sauce & parmesan shavings

Dessert

Eton Mess

Coffee & mints

HOG & SPIT ROASTS from £14.85 per person

- Whole hog roast (min 100 guests)
- A whole slow cooked free range Norfolk hog served with four salads
- Slow roasted pulled pork (smaller parties 50 plus guests) joints of Norfolk pork cooked for a min of 8hrs

BBQ MENU 1 £18.95 per person

- Rump steaks, Jamaican jerk chicken, tiger prawn skewers, Thai style chicken kebabs
- Portobello mushrooms stuffed with garlic butter, tarragon and blue cheese
- Selection of breads seasonal salads, mixed leaves and accompaniments

BBQ MENU 2 £26.95 per person

- Rib eye steak, racks of lamb, oriental barbecued duck breast, Char grilled marinated tuna
- Roasted stuffed peppers with wild mushroom risotto topped with goats cheese
- Selection of breads & seasonal salads and mixed leaves with accompaniments

MAIN COURSE BUFFET £18.95 per person

Cold buffet serving a minimum of 50 guests

- Rib eye steak, racks of lamb, oriental barbecued duck breast, Char grilled marinated tuna
- Roasted stuffed peppers with wild mushroom risotto topped with goats cheese
- Selection of breads & seasonal salads and mixed leaves with accompaniments
- Selection of four chef's salads and a selection of locally made breads

FINGER BUFFET £12.50 per person

Available for evening functions following a main breakfast

- Assorted sandwiches, sun dried tomato & feta tartlets
- Tortilla chips served with guacamole and hummus
- Roast chicken satay served with peanut sauce
- Roasted pepper, tomato & red onion pasties

TO FINISH

Coffee & Petite Fours, £3.95 per person

Minimum numbers

Orchard Room: 40 guests with a minimum spend of £27.97 per person for a 3 course meal

The Main House Library: 12 - 14 guests

Venue hire

2019 prices: £1000 for weekend hire;
£600 for weekdays, by arrangement.

Hire of our facilities including use of the Sanctuary for your ceremony is £1050 plus an additional £290 celebrant fee.

Optional extras

Sorbet course £3.50 per person

Gin & tonic sorbet, Strawberry & Pimms sorbet, Lemon sorbet

Fresh fruit platter £4.95 per person

Cheese course 28.00 per table of 8

Disco £275.00

Chair covers with coloured bow £5.50 per chair

Coloured table runners £5.99 per runner

Table centres from £30.00

**PLEASE NOTE PRICES SHOWN ARE CORRECT AT THE
TIME OF PRINTING AND SUBJECT TO CHANGE**

Mangreen COUNTRY HOUSE

Mangreen Country House is a trading expression of the Mangreen Trust

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