

Mansfield Lodge Hotel

Wedding Menu



The Lodge Restaurant

Wedding Menu

Starters

Cream of Tomato and Basil Soup (v)
Served with Garlic Croutons

Prawn Cocktail
King Prawns drizzled with Mary Rose Sauce

Creamed Mushroom Crostini
Creamed Mushroom, Leek and Bacon sat on a Toasted Garlic Crostini and Melting Gruyere

Main Course

Traditional Roast Lamb Shank
Roast Lamb Shank with all the trimmings and Mint jus

Salmon Fillet
Pan fried fillet of Salmon served with Crushed New Potatoes, Pea Puree and Hollandaise Sauce

Chicken wrapped in Bacon
Chicken wrapped in Bacon served with Courgette Pesto, Parmentier Potatoes and Roast Jus

Goats Cheese and Mediterranean Pasta Bake
Goats Cheese melted on top of Mediterranean Vegetables with layers of Fresh Pasta.

Desserts

Bread & Butter Pudding
Home Made Bread & Butter Pudding served with a Crème Anglaise

Summer Fruit Berry Mess
A very Creamy Summer Fruit and Meringue mess.

White Chocolate and Raspberry Crème Brulée
A Chocolate and Fruit Explosion

Complimentary Tea and Coffee

£19.95 per person