Wedding Menu

Sit down meals

Starters
Ham hock fritter with pickled cauliflower and hollandaise sauce
Garlic crostini bread with baked goats’ cheese and a beetroot, rocket, tomato and onion salad
Creamy garlic mushroom on toast with dressed salad
Thai style smoked fishcake with a coconut and dill cream sauce

Mains
Confit chicken supreme with buttered green cabbage, roasted potatoes and honey glazed carrots
Glazed beef cheek with crushed potatoes, bearnaise sauce, dressed rocket and pickled red onion
Slow roasted pork shoulder with honey glazed carrots, savoy cabbage and roasted potatoes
Beef, onion & ale pot pie with mashed potato and crushed buttered peas
12-hour beef brisket with a beef and red wine gravy, cabbage, roasted potatoes and glazed carrots

Vegetarian and Vegan Starters
Homemade soup: carrot and coriander, Thai butternut squash, leek and potato
Tomato and basil bruschetta with beetroot, garlic rubbed crostini, rocket and balsamic glaze
Garlic mushrooms on toast dressed with pickled onions and dressed leaf salad
Sweetcorn and chickpea spiced fritter with coconut and coriander sauce and pickled cauliflower

Vegetarian and Vegan Mains
Seeded rosemary and stuffing cutlet with roasted potatoes and seasonal vegetables
Feta, spinach, and pine nut parcel with a tomato red pepper sauce
Glazed mock duck with roast potatoes and seasonal vegetables
Red pepper and sweet potato pot pie with a lightly spiced butternut squash sauce

Desserts
Vanilla mascarpone cheesecake with berry coulis (GF available)
Sticky toffee pudding with treacle sauce (vegan & GF available)
Belgium Chocolate torte served with Chantilly cream and fresh berries (vegan & GF available)
Chocolate brownie with chocolate sauce and vanilla ice cream (vegan & GF available)
Cherry and almond frangipane with fresh berries and Chantilly cream (GF & vegan available)

1 course £28.50  2 course £33.50  3 course £38.50
Please choose 1 or 2 options from each section including your vegetarian/vegan choice

Children’s Menu

Starters
Cheesy garlic bread
Veg sticks and dips
Chicken strips

Mains
Sausage, chips & beans
Tomato pasta
Pizza flat bread
Chicken goujons and chips

Desserts
Chocolate brownie and chocolate sauce
Ice cream and sauce

1 course £6  2 course £9  3 course £12
Wedding Menu

Afternoon Tea

A selection of sandwiches including hand carved ham, mature cheddar cheese, chicken and cranberry and egg mayonnaise and cress
Cheddar and red onion marmalade quiche
Pork pie and sausage roll
3 mini cupcakes
Belgium chocolate torte
Cheesecake
Scones with cream and jam
Tea and coffee

Ploughmans Afternoon Tea

Cold sliced honey and mustard glazed gammon
Mature cheddar cheese
Brie
Homemade piccalilli
Celery and grapes
Homemade crusty bread and crackers
Scones with cream and jam
Tea and coffee

Vegetarian Afternoon Tea

A selection of sandwiches including feta, rocket & beetroot, mature cheddar cheese, hummus and red pepper, egg mayonnaise and cress
Cheddar and Red onion marmalade quiche
Veggie Pork pie, Sausage roll
3 mini cupcakes
Belgium Chocolate torte
Cheesecake
Scones with cream and jam
Tea and coffee

Vegan Afternoon Tea

A selection of sandwiches including plant based feta, rocket & beetroot, spiced vegan cheese, chickenless tikka mayo, cucumber and pickled red onion
Mediterranean tart
Vegan pork pie, sausage roll
3 mini cupcakes
Belgium Chocolate torte
Treacle tart
Scones with 'cream' and jam
Tea and coffee

£25 per person

£9.95 per child (half portion)

GF, vegetarian and vegan equivalents are available.
Wedding Menu

Hot buffet options

- BBQ beef brisket on French stick with coleslaw  £11.95 pp
- BBQ Glazed Jack fruit on French stick with vegan coleslaw  £10.95 pp
- Pulled pork sandwich with apple sauce, stuffing and crackling  £10.95 pp
- Glazed seitan sandwich with apple sauce and stuffing (vegan, veggie)  £10.95 pp
- Fajita style chicken with onions, peppers and warm tortillas served with sour cream, guacamole, salsa and crispy lettuce  £15.00 pp

BBQ buffet
Sausage, burger, pulled meat (either pork or beef), coleslaw, bread buns and burger salad  £22.00 pp

Cold buffet

A selection of sandwiches including ham, cheese, egg mayo and cress, tuna and sweetcorn sandwiches with salad garnish
Pork pies and sausage rolls
Homemade quiches
Mixed leaf, pickled onions, cherry tomatoes and cucumber  £6.50 pp

Add extras...
- Sandwich platter (40 triangles) ham, cheese, egg mayo and cress, tuna and sweetcorn sandwiches with salad garnish  £24.00
- Roasted chicken drumsticks (18 drumsticks)  £18.00
- Med veg pasta salad (15 portions)  £10.00
- Coleslaw (20 portions)  £8.00
- Mixed salad box (10 portions)  £6.00

Vegan platter
Sandwiches Plant based feta & beetroot, chickenless tikka, spiced vegan cheddar, hummus and red pepper, cucumber and pickled onion
Vegan pork pie, sausage roll, med veg tart  £6.50 pp

Dessert Buffet

- Mini flapjack and caramel slice squares  £1.00 pp
- Scones with fresh cream and jam  £2.50 pp
- Selection of mini homemade cakes  £2.00 pp

All hot buffets will be served from a buffet table by our staff, using plain white crockery and stainless steel cutlery. All cold buffets are served with disposable plates and cutlery. Cold buffets are put on a buffet table for guests to help themselves.

For more information or to discuss options please contact
the Rhubarb Shed: 07375366429  info@therhubarbshed.co.uk

For information on our wedding offer please visit:
sheffieldmanorlodge.org  Contact: 0114 276 2828  hospitality@greenestate.org
Wedding Menu

Special Offer Package

Starter
Homemade tomato soup with crusty bread

Main
Slow cooked beef brisket dinner with crushed buttered potatoes, savoy cabbage and Yorkshire puddings

or

Faux beef steak with crushed buttered potatoes, savoy cabbage and Yorkshire puddings

Dessert
Rich chocolate tart with Chantilly cream

1 course £20
2 course £25
3 course £30

Vegan, vegetarian, gluten free and other dietary requirement can all be catered for using similar alternatives.

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For information on our wedding offer please visit:
sheffieldmanorlodge.org Contact: 0114 276 2828 hospitality@greenestate.org
Bar Menu

Wine and Prosecco

<table>
<thead>
<tr>
<th></th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Casillero Del Diablo Merlot</td>
<td>£4.50</td>
<td>£17</td>
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<tr>
<td>Casillero Del Diablo Sauvignon Blanc</td>
<td>£4.50</td>
<td>£17</td>
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<tr>
<td>Pinot Grigio</td>
<td>£4</td>
<td>£16</td>
</tr>
<tr>
<td>Rose Zinfandel</td>
<td>£4</td>
<td>£16</td>
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<tr>
<td>Prosecco</td>
<td>£6</td>
<td>£18</td>
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Thornbridge Brewery Ales

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<tbody>
<tr>
<td>AM:PM</td>
<td>£4.50</td>
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<tr>
<td>Jaipur Pale Ale</td>
<td>£4.50</td>
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<tr>
<td>Zero Five (non alcoholic)</td>
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Lager and Beer

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<tbody>
<tr>
<td>Peroni</td>
<td>£4.50</td>
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<tr>
<td>San Miguel</td>
<td>£4.50</td>
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<td>Guinness</td>
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Ashover Brewery Cider

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<tbody>
<tr>
<td>Kingston Jack</td>
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<tr>
<td>Summer Berry</td>
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Derbyshire Distillery Gins

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<tbody>
<tr>
<td>Chesterfield Original Dry</td>
<td>All</td>
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<tr>
<td>Strawberry and Candy Floss</td>
<td>All</td>
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<tr>
<td>Rhubarb and Ginger</td>
<td>£5</td>
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<tr>
<td>Orange and Cinnamon</td>
<td>£7.50</td>
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Spirits

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<tr>
<td>Jack Daniels</td>
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<tr>
<td>Bells</td>
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<tr>
<td>Captain Morgan’s</td>
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<tr>
<td>Smirnoff</td>
<td>All</td>
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<tr>
<td>Courvoisier</td>
<td>£5</td>
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<tr>
<td>Bacardi</td>
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 Shots

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<tr>
<td>Jagermister</td>
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<td>Tequila</td>
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Soft Drinks

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<tr>
<td>Pepsi, Diet Pepsi, Lemonade, Tonic, Soda, Energy Drink</td>
<td>£2 Half pint</td>
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<tr>
<td>Orange Juice, Apple Juice, Cranberry Juice, Pineapple Juice</td>
<td>£3 Pint</td>
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<tr>
<td>J20: Apple and Mango, Orange and Passionfruit, Apple and Raspberry</td>
<td>£3</td>
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All prices are correct as of December 2021 and are subject to change in line with change in VAT or change in circumstance. Brands are an indication and are subject to change dependent on availability. We will always replace with a brand of similar quality.
Cocktail Menu

Mojitos

**Classic Mojito**  £8.50
White or dark rum topped with soda water, sugar, muddled limes and mint.

**Pineapple Mojito**  £8.50
Captain morgan topped with pineapple juice, sugar, lime wedges and mint.

**Strawberry Mojito**  £8.50
White rum topped with soda water, sugar, strawberries, lime and finished with a mint garnish.

**Strawberry Floss**  £9.00
Strawberry and candyfloss gin with prosecco bubbles, a splash of lemonade and Strawberries to garnish

**Pineapple Whiskey Sours**  £8.50
Whiskey and pineapple juice topped with lemonade and lemon slices.

**Blackberry Bourbon**  £9.00
Whiskey, orange juice and lemonade with sugar for sweetness and real fruit blackberries.

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