

Wedding Selector Menu



Starters

- Wild mushroom soup with truffle essence
- Roast plum tomato with sweet pepper and basil oil
- Leek and potato soup with rosemary croutons
- Chilled galia melon with berry compote
- Home smoked chicken with orange and pecan nut dressing and sakura cress
- Goats cheese tart with caramelised red onion and rocket salad
- Chicken liver parfait with fruit chutney with warm brioche
- Chargrilled asparagus, sun blushed tomato and balsamic reduction
- Smoked salmon with capers and dill oil
- Thai scented white crab and prawns with sweet chilli jam



Mains

- Breast of chicken with mashed potato, broccoli, Chantaney carrots and herb cream sauce
- Balsamic glazed lamb rump, olive oil and thyme mash and roast root vegetables
- Braised salmon studded with asparagus, green vegetables, new potatoes and Champagne sauce
- Corn fed chicken breast, set on fondant potato, fricassee of wild mushrooms and asparagus, Sauterne cream sauce - £3.50 supplement
- Roast loin of pork, roast potatoes, glazed vegetables, Calvados sauce and caramelised baby apples
- Seared sea bass with crushed new potatoes, green vegetables, lime and coriander dressing
- Roast rib of beef with truffle mash, roasted root vegetables, Drambuie and peppercorn sauce - £5.00 supplement
- Oven baked cod with ham hock mash, grain mustard butter sauce, Chantaney carrots and sugar snap peas
- Roast sirloin of beef, chateau potatoes and baby vegetables, yorkshire puddings and essence of Port
- Roast vegetable cannelloni with smoked cheese and roasted vine tomatoes
- Mushroom and Stilton hotpot served in a crispy filo basket
- Baby pineapple filled with vegetable kedgeree

Desserts

- Individual strawberry cheesecake with berry compote
- Lemon tart, raspberries and clotted cream
- Apple flan with Calvados and crème anglaise
- Rich chocolate truffle with white chocolate ice cream
- Fresh fruit tart with vanilla bean ice cream
- Mini profiterole tower
- Saffron panna cotta with clotted cream shortbread
- Lemon possett with seasonal berry compote
- Tiramisu with Tia Maria sauce
- Treacle and almond tart with chantilly cream

'Little Extras'

Executive Head Chef would be pleased to discuss your menu options in further detail at your menu tasting. However, below are some of our favourite 'little extras' for your special day.

Canapés on arrival	from £6.95 per person
Intermediate course	from £4.95 per person
Cheese course	from £6.95 per person

Above prices are in addition to the wedding package, and can be tailored to your needs.

Wedding Evening Buffet Selection



Wedding Evening Buffet Includes

Evening receptions are very personal to the bride and groom and at Sprowston Manor we have many ideas and options to suit you. Please speak to your Wedding Coordinator for any special requests.

Classic Finger Buffet From £14.50

For upgraded menus options please speak to your Wedding Coordinator.

Wedding Finger Buffet:-

Example:

Assorted Sandwiches

Sun blushed tomato with feta cheese

Mixed herb salad

Vegetable pizza

Potato wedges and salsa and mustard mayonnaise

Chicken satay

Vegetable samosas

Something Different

Cheese Platter from £6.95 per person

Selection of cheese, assorted biscuits celery and grapes

Ploughman's from £10.50 per person

Cheese pate breads pickles and salads

Bacon Rolls from £5.95 per person

For these options catering must be provided for one per guest.

Wedding Exclusivity & Upgrades

Venue Exclusivity

In order to guarantee wedding exclusivity at Marriott Sprowston Manor we require a charge of £4000 for this ultimate experience. This works on a first come first serve basis, so book early! Please discuss with your wedding planner.

Attention to Detail

May or June. Big or small. Afternoon or evening. Traditional or decidedly not. When you decide on a hotel wedding, our planners plan on making your wedding a dream come true by making everything perfectly yours. Every flower. Every morsel. Every song. Every moment.

Because the perfect wedding means different things to different people. But they all want the same thing—Joy. The ever after kind. And, you'll be glad to know, your hotel wedding means the same to us.

Children

0-5 years
6-11 years

Free of charge
Half adult price,
subject to menu choice

Wedding Upgrades

Champagne drinks reception:

2009	£4.95 per person
2010	£5.25 per person
2011	£5.45 per person

Bottled water on each table:

£3.95 per bottle

Wines:

Please ask to see our extensive wine list

Floral Arrangements:

From £45.00 each

Cocktails on arrival:

Please consult your wedding planner

Hen & Stag Parties:

Please consult your wedding planner for your dream event.

* All subject to Marriott Terms & Conditions.