



# MANOR CATERING Co.

est. 2020

WINSLADE MANOR CATERING  
PARTIES | WEDDINGS | OFFICE | CORPORATE



— WELCOME TO —

## WINSLADE MANOR CATERING

At Winslade Manor Catering (WMC), we bring the elegance and expertise of fine dining to your special occasions. As the catering arm of Winslade Manor's renowned restaurant, we deliver the same exceptional quality, creativity, and attention to detail that our guests experience in-house. Our talented chefs craft bespoke menus tailored to your tastes, drawing on their expertise to create dishes that delight the senses and leave a lasting impression. Whether you're hosting an intimate gathering, a lavish wedding, or a corporate event, or cool festival we bring culinary excellence to every plate.

Let WMC transform your event into an unforgettable experience. From sophisticated flavours to impeccable service, we take pride in exceeding your expectations and making every moment truly special.

Discover the art of exceptional catering with WMC  
- where fine dining meets your venue.

Get in touch with the WM Events Team to discuss any office or outside catering needs you might have:

Email: [events@winslademanor.com](mailto:events@winslademanor.com)

Phone: 01392 640644

(Please note the menu options and images shown are indicative and sample only)



# OUR EVENT PLANNING PROCESS

A close-up photograph of a hand holding a dark wooden tray. The tray is filled with several golden-brown, fried appetizers, likely croquettes or fritters, each topped with a different sauce or garnish such as a red chili, a white cheese sauce, a yellow sauce, and a green sauce. The background is dark and out of focus.

## MANAGE

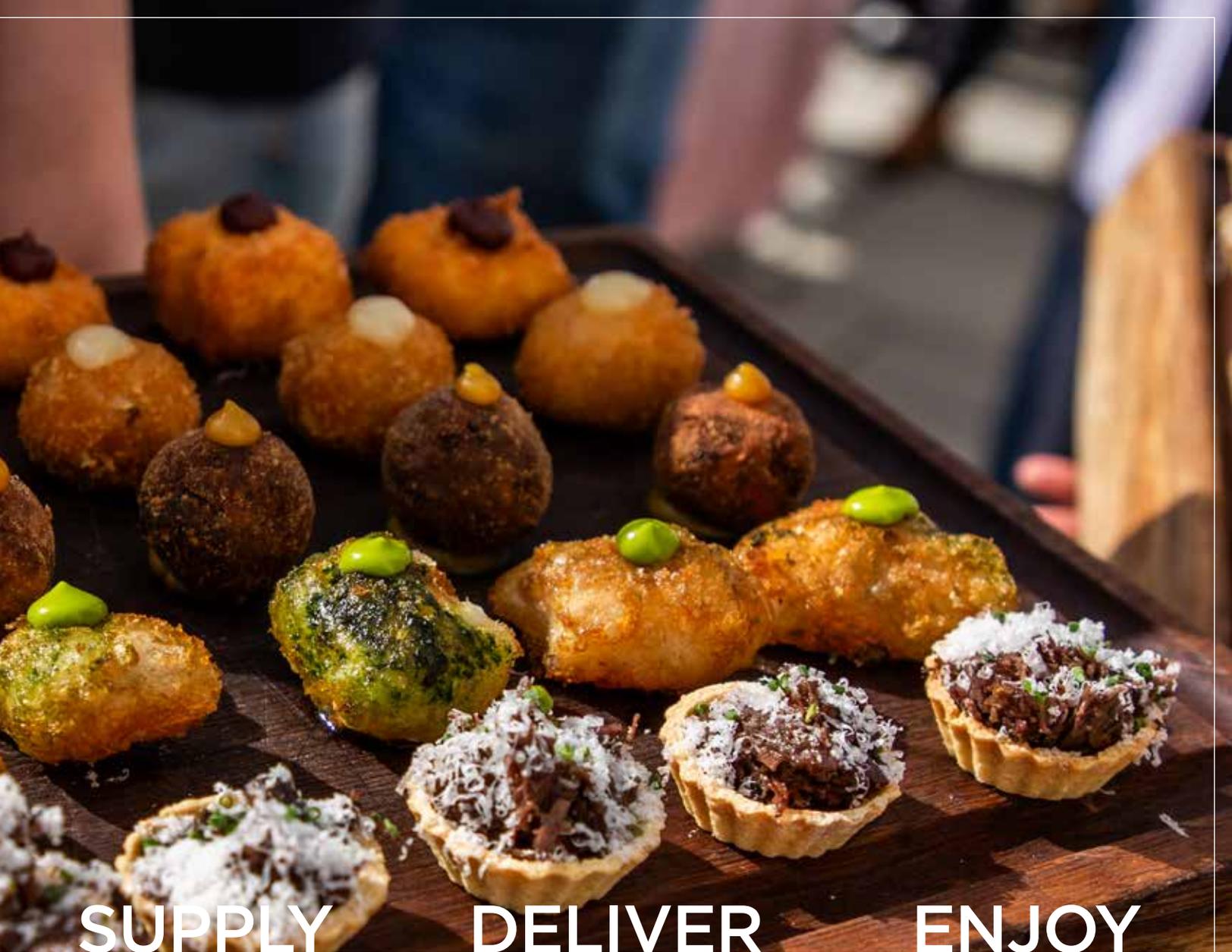
You will be personally assigned your own dedicated **event manager**. Your event manager will collaboratively work with you to add innovative and personalised touches to your event brief.

## PLAN

Your dedicated events manager will talk you through all our various menu offerings or work to create you a bespoke menu specifically for your event.

## QUOTE

We will then create your **bespoke proposal**. Taking into account any key factors, requirements and budgets.



## SUPPLY

Beyond our catering services, your event manager can also **oversee 'all' event production, styling and staffing.** We are well connected with every event supplier and vendor you could possibly need.

## DELIVER

Once your proposal has been approved, the **planning stage begins.** All of the planning details will be taken care of and approved by you every step along the process.

## ENJOY

On the day you can simply sit back and **enjoy yourself.** Your vision will be brought to life by our team.

# WMC CANAPÉS

*Elevate your event with our amazing canapés.*

## COLD COLLECTION

- Coronation chicken mini poppadom
- Quail Scotch Egg
- Cured ham wrapped Asparagus, bacon jam
- Chicken liver pate, cranberry, rye bread
- Smoked chalk stream trout blinis, horse radish crème fraiche
- Hot smoked salmon, lemon crostini
- Stilton Mousse, toasted crouton, fruit chutney (V)
- Beetroot purée, feta, spring onion crostini (V)
- Devon Brie and cranberry croute (V)
- Goats cheese and parmesan sable (V)
- Black olive short bread, lemon hummus, roasted tomato (V)



## HOT COLLECTION

- Devon sausages, red onion marmalade
- Crispy duck spring roll, hoisin
- BBQ beef short rib
- Lamb crumpet, black garlic ketchup
- Spicy chorizo, honey glaze
- Roast beef, horseradish cream, Yorkshire pudding
- Lemon sole goujons, tartare sauce
- Crispy cod cheeks, apple
- Panko King prawn tail, sweet chilli dipping sauce
- Onion bhaji with saffron yogurt (V)
- Mushroom and truffle arancini (V)
- Tempura veg with dipping sauce (V)

## WMC BUFFET

*These are our most popular options, but please let our Event's team know if you have something different in mind.*

We offer a couple of serving options:

### DROP & GO

A very cost-effective option to be delivered on compostable vegware platters, cutlery and plates to be disposed of by yourselves.

Or

### CROCKERY & SERVICE

A more formal option to include fine crockery and staff to serve.



### TAKEAWAY LUNCH BAG

Sandwich, crisps, fruit & drink.

### SANDWICH PLATTER

Mixed platter of sandwiches, fruit & cookies.

### DELUXE PLATTER

Sandwich, wraps, salad garnish, crisps, fruit & cookie.

## HOT BREAKFAST BUFFET

- Jugs of fresh fruit juice
- Bacon baps with sauces
- A selection of freshly baked pastries
- Seasonal fruit
- Hot drinks

## WORKING BUFFET

- A selection of finger sandwiches and crisps
- Scotch Egg and savoury pastries
- Homemade cookies or cakes
- Seasonal fruit
- Salads



## OCCASIONS BUFFET

- Homemade bread and Netherend Farm salted butter
- Cheese platter with crackers, quince and grapes
- Winslade home cured meats
- A selection of finger sandwiches
- Scotch Egg and savory pastries
- Roasted new potatoes
- Crudites
- A selection of salads to include - pasta salad, tomato mozzarella salad, caesar salad and hardcore slaw
- An assortment of homemade cookie and cakes

# PLATTER BOARDS & BOXES

*A stylish and convenient way to serve delicious food at informal gatherings, meetings, or events.*

## THE BREAKFAST PLATTER

Greek yoghurt and granola pots with honey and mixed berries, an assortment of miniature croissants and pain au chocolat, and open bagels topped with smoked streaky bacon & cream cheese or smashed avocado & poached egg.

## BRUSCHETTA PLATTER

Toasted sourdough bruschetta topped with prosciutto, chorizo, sun-dried tomato tapenade, basil pesto, burrata, grilled aubergine, cherry tomatoes, wild rocket, spiced chickpea salsa, caramelised red onion chutney, and marinated olives, red onion jam, olives and sundried tomatoes.



## PLOUGHMAN'S PLATTER

Smoked ham, Devon cheddar, Stilton, seeded rye & sourdough, heritage tomatoes, pickled radish, pear, baby gherkins, caramelised shallots, grapes, and wholegrain mustard.

## FRUIT PLATTER

A vibrant selection of freshly prepared exotic and seasonal fruits, including pineapple, watermelon, mango, berries, and kiwi.

## SWEAT TREATS

An indulgent assortment of handmade tarts, brownies, macarons, and shortbread.

## BOWL FOOD & SMALL PLATES

*Relaxed food service at its finest, perfect for a stand-up networking event or can be served in Kraft takeaway bowls for casual in office catering or for an away day:*

Choose up to 2 from each section for groups of up to 40, for 40+ please choose up to 3 from each section. All Bowls charged per dish, supplements apply on some dishes.



### COLD | SALAD BOWLS

- **Greek Salad (V)**  
Feta cheese, black Kalamata olives, Greek dressing
- **Prawn Cocktail**  
Fresh prawns, Marie Rose sauce, crispy salad leaves
- **Super food Buddha Bowl (VE)**  
Beetroot Falafel, hummus, kale, pickled cucumber, grains, tahini dressing
- **Grilled Chicken Caesar Salad**  
Parmesan shavings, Caesar dressing, croutons
- **Salmon Niçoise**  
Grilled salmon, fine beans, quail's egg, black olives, tomatoes, French dressing

## HOT | GRAZING BOWLS\*

\*Only available alongside a kitchen / chef package for outside catering, or for pick up at Winslade Park.

- **Spiced Coconut Chicken Curry**  
Basmati rice, mango chutney, fresh coriander
- **Beef Bourguignonne**  
Creamy mash, baby carrots, parsnip crisps
- **Bangers and Mash**  
Cocktail sausages, creamy mash, red onion gravy
- **Spiced Lamb Kofte**  
Tabbouleh, Greek yoghurt, coriander, pomegranate
- **Tajine of Lamb**  
Moroccan couscous, toasted almonds, fresh coriander
- **Salmon & Tiger Prawn Thai Red Curry**  
Jasmine rice, thai vegetables
- **Seared Salmon**  
Pesto mash, salsa verdi
- **Fish & Chips**  
Battered goujons or scampi, chips and tartar Sauce
- **Grilled Halloumi (VE)**  
Served, Tabbouleh, lime chilli Dressing
- **Wild Mushroom Risotto (V)**  
Parmesan, chives and truffle oil

## DESSERT BOWLS

- **Chocolate Brownie**  
Chantilly cream, raspberries
- **Bread & Butter Pudding**  
Sliced croissants baked in a vanilla custard
- **Profiteroles**  
Cream, chocolate sauce
- **Apple & Berry Crumble**  
Crème anglaise
- **Fresh Fruit Salad**  
Fresh cream



# OVER FIRE MENU

*Build your perfect 3 course BBQ menu  
– let's bring the party to you.*

## STARTERS

### CHOOSE 1 MEAT OR FISH STARTER TO SHARE

- **Beetroot tartlet**  
Devon blue cheese – verjus – hazelnut
- **Ham hock terrine**  
Sourdough – piccalilli – pickled vegetable salad
- **Cured Trout**  
Cucumber – wasabi – rye bread – honey and soy
- **Smoked Duck**  
Fermented gooseberries – fennel – date ketchup
- **Torched mackerel**  
Grapefruit – apple – Jack Daniels

## MAINS

### CHOOSE 1 MEAT MAIN DISH TO SHARE

Served in a buffet style

- **Slow braised Dartmoor lamb shoulder**  
Chimi churi – feta – pomegranite
- **Roasted beef brisket**  
Sweet ale glaze – horseradish cream
- **Rotisserie roasted spatchcock chicken**  
Harissa, yogurt, pomegranate
- **Slow cooked pork shoulder**  
Crispy crackling – lemon salsa verde

### CHOOSE 1 FISH MAIN DISH TO SHARE

Served in a buffet style

- **Cod loin**  
Chorizo and white bean cassoulet  
– gremolata
- **Hot smoked salmon (served cold)**  
Prawns – pickled cucumber – crispy caper  
– watercress lemon vinegarette

### CHOOSE 1 VEGAN MAIN DISH TO SHARE

Served in a buffet style

- **Toasted bruschetta**  
Heritage tomatoes – garlic – basil  
– olive oil
- **Bang Bang crispy coated cauliflower**  
Sweet spicy sauce – sesame – chilli  
– spring onions



## SALADS

PLEASE CHOOSE TWO, TO ACCOMPANY  
MAIN COURSE. ROASTED NEW POTATOES  
WILL BE SERVED IN A BUFFET STYLE

- **Chargrilled mediterranean vegetables**  
Rocket - chimichurri
- **Traditional Greek salad**
- **Tomato cucumber red onion and charred corn salad**  
Coriander dressing
- **Chicory - nectarine - blue cheese and walnut salad**  
Herb dressing
- **Green bean**  
Mangetout - tender stem broccoli - orange and  
hazelnut salad - honey and soy dressing
- **Kohlrabi**  
Apple - grape and dill slaw
- **Asian red cabbage slaw**
- **Heritage tomato**  
Buffalo mozzarella - pinenut - basil
- **Quinoa and roasted squash salad**  
Cavolo nero - spring onion - pomegranate  
- tahini dressing

## DESSERT

CHOOSE ONE DESSERT FOR YOUR  
ENTIRE PARTY

- **Seasonal fruit pavlovas**  
Vanilla Chantilly
- **Dark chocolate brownie**  
Raspberry - clotted cream
- **Classic crème brûlée**  
Pineapple and basil salsa - shortbread
- **Buttermilk panna cotta**  
Caramelised orange gel
- **Salted caramel cheesecake**  
Oreo and dulce



## BANQUETING & WEDDING MENU

*Build your perfect fine dining experience  
from the list of our favourite dishes.*

## STARTERS

### YOUR CHOICE OF ONE FISH/MEAT STARTER AND ONE VEGAN/VEGETARIAN STARTER

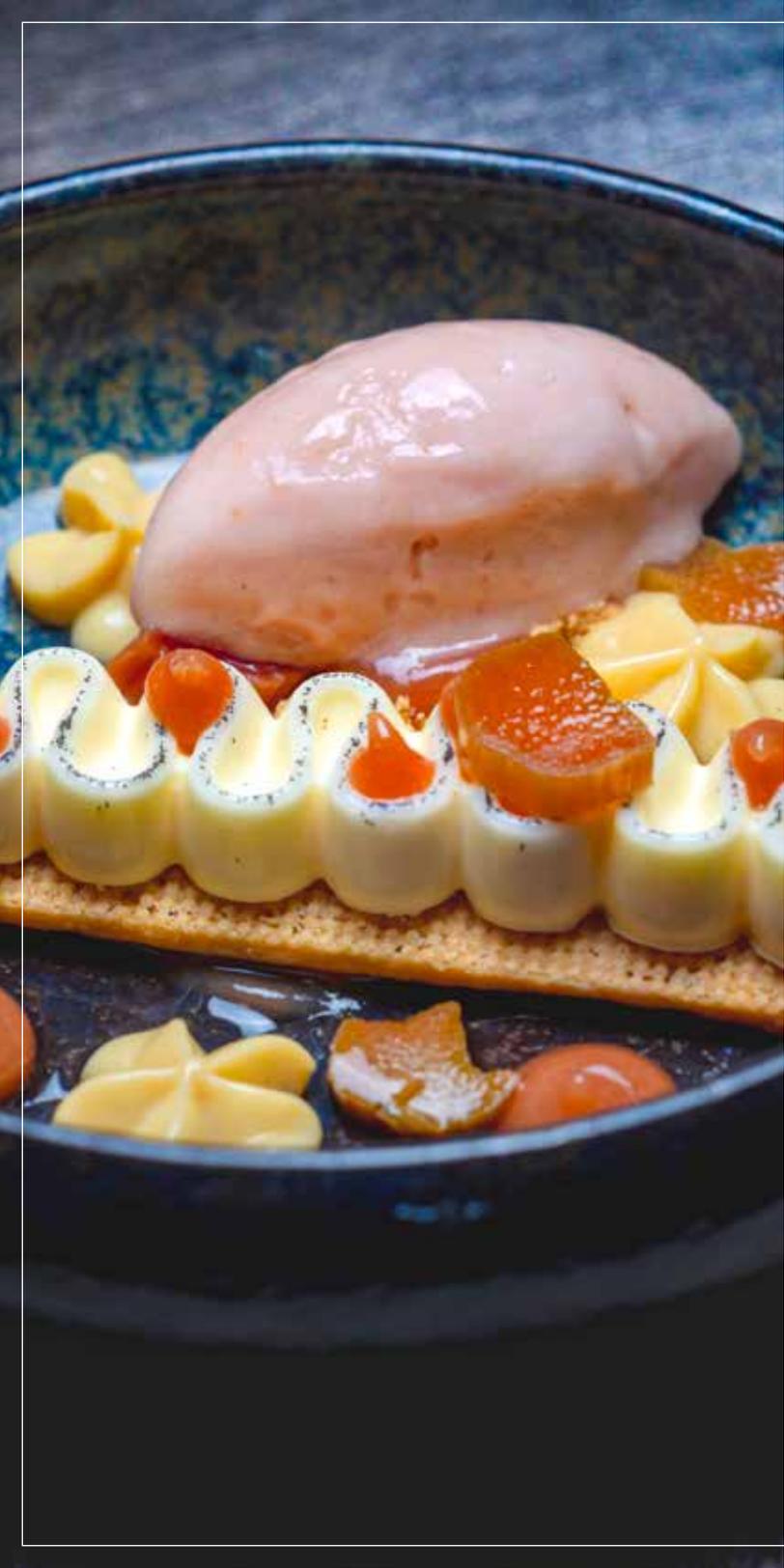
- **Beetroot tartlet**  
Devon blue cheese - verjus - hazelnut
- **Ham hock terrine**  
Sourdough - piccalilli - pickled vegetable salad
- **Cured salmon**  
Cucumber - wasabi - honey and soy
- **Heritage tomato variations**  
Goats curd - basil sponge - balsamic
- **Smoked Duck**  
Fermented gooseberries - fennel - date ketchup
- **Torched mackerel**  
Mackerel tartare - apple - Jack Daniels
- **Asian pork shoulder fritter**  
Carrot - pak choi - honey and soy
- **Selection of West Country charcuterie**  
Red pepper hummus - sour dough - pickled veg
- **Brixham crab salad**  
Brown crab mayo - fennel - pear (£5 supplement)
- **Garlic chilli and coriander tiger prawns**  
Chorizo - red pepper - sourdough
- **Three cheese and truffle arancini**  
Celeriac remoulade - pickled celeriac - tarragon oil
- **Duck liver parfait**  
Red onion chutney - brioche - orange gel
- **Wild mushroom and burrata tortellini mushroom  
and kombu broth**  
Pickle shimeji - hazelnut
- **Tandoori marinated Orkney scallop**  
Cucumber - mint - radish - crispy shiso leaf -  
coconut foam (£7 supplement)
- **Salt baked turnip scallops**  
Cucumber - mint - radish - crispy shiso leaf -  
coconut foam (vegan version)



# MAIN

## YOUR CHOICE OF ONE FISH/MEAT MAIN COURSE AND ONE VEGAN/VEGETARIAN MAIN COURSE

- **Pan fried Creedy Carver chicken breast**  
Pea puree – ham hock pea and mustard fritter  
buttered greens – chicken butter sauce
- **Pan fried Creedy Carver chicken breast**  
Mushroom and truffle boudin – carrot puree  
glazed carrot – Madeira sauce
- **Pan fried Creedy Carver chicken breast**  
Parma ham – pomme purée – beetroot – thyme  
sauce
- **Roast loin of beef**  
Braised ox cheek – balsamic shallot – fondant  
potato – crispy kale – truffle jus.
- **Braised beef shin**  
Wholegrain mustard mash potato – hazelnut crust –  
tender stem broccoli – red wine jus.
- **Westcountry beef fillet**  
Potato and short rib mille feuille – celeriac puree –  
seasonal greens – port sauce (£8 supplement)
- **Trio of Dingley Dell pork**  
Pineapple – sage – potato and black pudding  
croquette – tender stem broccoli – calvados sauce
- **Slow cooked Dingley Dell pork belly**  
Apple fritter – colcannon mash potato – cider sauce
- **Braised West Country lamb shoulder**  
Creamed potato – pea and mint puree  
crispy pak choi – feta – lamb sauce
- **West Country lamb rump**  
Tapenade – textures of ratatouille  
saffron potatoes – olive jus
- **Trio of lumina lamb**  
Glazed carrot – nasturtium – date ketchup  
– ewes curd – potato croissant – lamb jus gras  
(£8 supplement)
- **Halibut loin stuffed with crab mousseline  
wrapped in nori**  
Caper and raisin puree – fennel – saffron potatoes  
sea vegetables – ponzu bisque
- **Pan fried sea bream**  
Pea purée – peas ala francaise – warm tartar  
sauce – squid ink cracker
- **Salmon fillet**  
Nicoise salad – confit egg yolk – salsa Verde
- **Cod loin**  
Cod brandade – bitter orange puree – chicory  
orange and radish salad – saffron sauce
- **Beef cheek and Devon blue cheese pithivier**  
Whole grain mustard mash potato  
seasonal greens – port gravy
- **Spiced cauliflower and chickpea pithivier**  
Whole grain mustard mash potato  
seasonal greens – onion gravy
- **Cauliflower steak**  
Cauliflower bhaji – Welsh rarebit – crispy cavolo  
Nero – lovage and pomegranate dressing
- **Butternut squash and sage risotto**  
Parmesan foam – crispy sage – candied walnut –  
sage oil
- **Seared potato gnocchi**  
Tender stem broccoli – olives – smoked almonds  
– basil velouté
- **Smoked celeriac**  
Apple – walnut – grape – dill sauce



## DESSERT

YOUR CHOICE OF ONE DESSERT OPTION  
OR A TRIO OF MINI DESSERTS

- **Burnt honey crèmeux**  
Orange and walnut
- **Lemon and basil variations**
- **Flavours of espresso martini**  
Chocolate and coffee
- **Salted caramel cheesecake**  
Oreo and dulce
- **Trio of fruits**
- **Eton tidy**  
(our refined take on the classic Eton mess)
- **Chocolate choux bun**  
Praline and caramel
- **The cherry**  
Flavours of the black forest gâteau
- **Sticky toffee pudding**  
Candied walnuts - burnt butter
- **Chocolate brownie**  
Banana caramel - honeycomb
- **Crème brûlée**  
Shortbread - pineapple - basil
- **Selection of west country cheese and biscuits**  
(£5 supplement)

SPEAK TO OUR TEAM TO CREATE  
YOUR PERFECT MENU.

## OTHER CATERING SERVICES

*If you're looking for catering and bars for a larger outdoor event speak to WMC – from luxury BBQ's to bottomless brunch at a Castle we can deliver...*



### WMC BARS

We can provide a fully stocked and licensed bar – we can staff with a mixologist to create delicious cocktails.

### WMC FOOD TRUCKS

We currently have our Woodfired Pizza truck situated at Winslade Manor but can be brought to your venue (Site survey pending) – a great visual spectacle that makes incredible traditionally cooked pizzas.

### COMING SOON

WMC very own Posh Fish & Chip Van.



## EVENT ORGANISATION

Our expertise in event management enables us to collaborate on or fully project-manage events of up to 2,000 attendees with minimal external resources. We work closely with some of the region's leading teepee, stretch tent, and marquee suppliers, ensuring seamless execution.

Additionally, we have trusted partners for transport, AV, power, sanitation, and security - allowing us to deliver exceptional events time and time again.

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