



THE DAIRY
Waddesdon

WEDDINGS AT THE DAIRY

SPRING/SUMMER
MENU

Please choose one starter, one main (plus a vegetarian starter and main if applicable) and one dessert. *Special dietary requirements will be catered for.*

STARTERS

Pan fried salmon fillet, chorizo and butter bean casserole, red peppers and pea shoots

Pan seared scallops, crisp pork belly, pea purée, sautéed asparagus and lemon oil

Seared tuna, compressed cucumber and watermelon, soy toasted seeds, wasabi cream

Grilled red mullet, crisp fried squid, saffron aioli, confit tomato and red pepper dressing

Brixham crab with mango, chilli and coriander mayonnaise, baby gem lettuce, pea shoots and fresh lime

Soused and grilled mackerel, avocado purée, charred cucumber, herb dressing

Crayfish cocktail, sautéed tiger prawn, avocado purée, herb croûtons and lobster oil

Cured and smoked duck ham, chicken liver parfait mousse, watercress and hazelnut salad

Ham hock and smoked chicken terrine, parsley purée, duck egg gribiche, micro herb salad

Crisp pork belly, chorizo, poached apple balls, caramelised apple purée

Beef carpaccio, rocket and parmesan salad, herb croûtons and summer truffle mayonnaise

Buckinghamshire smoked lamb, ras-el-hanout spiced yoghurt, goat's curd, puffed pearl barley, herb oil

Rabbit and guinea fowl ballotine, dressed baby carrots, broad bean salad, carrot purée

Potted chicken liver and foie gras parfait, glazed figs, black cherry purée and toasted sour dough

Glazed Crottin goat's cheese, beetroot purée, celery, candy beets, apple gel and micro salad (V)

Heritage tomato salad, burrata, avocado mousse, puffed wild rice, basil pesto (V)

Pea and broad bean risotto, asparagus, parmesan and summer truffle (V)

Steamed white and sautéed green asparagus, crispy poached hens egg, parmesan broth and crackling (V)

Pea and ricotta ravioli, pea purée, pea shoots, broad beans and sunblushed tomatoes (V)

Shitake and spiced vegetable spring roll, five spiced yoghurt, water chestnut and sugar snap salad (Ve)

MAIN COURSES

Garnishes for main courses can be adapted or directly crossover between different meat/fish. Please ask the Events Team or Chef for advice on flavour matching

Seared beef fillet, parmentier potatoes, sprouting broccoli, smoked bacon lardons with spring cabbage, sautéed asparagus and summer truffle jus (£8 supplement)

Seared ribeye fillet with braised beef and ale pie, smoked mashed potato, glazed baby carrots, chargrilled courgettes and malted gravy

Roasted sirloin of beef, horseradish and herb crust, gratin dauphinoise, charred spring onions, golden beetroots, baby spinach and Rothschild red wine jus

Seared lamb loin, caramelised onions, charred shallots, braised shoulder kromeski, sugar snap peas, sun blushed tomatoes and anna potatoes, lamb roasting juices

Cannon of lamb, minted crushed peas, glazed shallots, ras-el-hanout marinated feta cheese, chargrilled artichokes and rosemary jus

Roasted rack of lamb, herb crust, pancetta and potato terrine, chargrilled courgettes, baby spinach, roasted garlic and onion purée and black olive jus

Chicken breast stuffed with sun blushed tomatoes and mozzarella, rolled in Parma ham, anna potatoes, chargrilled baby courgettes and Sicilian tomato fondue

Pan fried breast of guinea fowl, thigh Kiev, smoked mashed potato, baby spinach, glazed baby carrot, pancetta crisp and thyme gravy (or free range chicken as an alternative)

Seared pork loin wrapped in Parma ham, crisp belly, apple purée, champ mash potatoes, sautéed asparagus and Rothschild red wine jus

Roasted pork loin, black pudding bonbon, pea purée, honey glazed carrots, pea and broad bean fricassee; pork jus and crackling pencil

Creedy carver duck breast, carrot and orange purée, glazed baby carrots, anna potatoes sautéed new season onions, nasturtiums and cumin oil

Creedy carver duck breast, confit leg bon bon; gratin dauphinoise, baby spinach, chargrilled baby courgettes, asparagus spears and black olive jus

Table carve, loin of pork or leg of lamb or ribeye of beef, bowls of roast potatoes, seasonal vegetables, jugs of jus. *Please ask a member of the events team for more information*

Pan fried sea bass, confit fennel, roasted garlic purée, fennel fronds pesto, herb and cream fumet

Grilled red mullet, sun blushed tomato fregula, crisp calamari, saffron aioli, tapenade crouton

Braised lemon sole knots with lemongrass, baby confit potatoes, sprouting broccoli, broad beans and sauce braisage

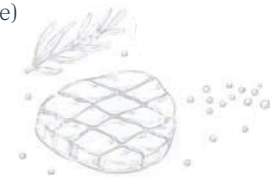
Pan fried sea trout fillet; salad blue potatoes with spring onions and watercress crème fraîche, confit cherry tomatoes and red pepper dressing

Quinoa and summer vegetable cannelloni with chargrilled courgettes, salad of vegetable ribbons and herb oil (Ve)

Pea and mint agnolotti ravioli, sautéed asparagus, toasted pumpkin seeds, dressed pea shoots (V)

Crisp sun blushed tomato polenta, vegetable caponata, burrata cheese and pesto dressed rocket (V)

Wild mushroom and truffle arancini, baby leeks, asparagus and broad bean fricassee, toasted pine nuts and truffle cream (V)



DESSERTS

Valrhona dark chocolate and pistachio délice, griottine cherries soaked in kirsch, pistachio ice cream and brownie crumbs

White chocolate panna cotta, raspberries, sauternes jelly and butter shortbread

Bittersweet chocolate tart, raspberries and salted caramel popcorn

Set milk chocolate cream, honeycomb, yoghurt and honey sorbet and glazed banana

Warm chocolate mousse, Nutella soil, vanilla ice cream, chocolate paint

Plum jam bakewell tart, sugared almonds, raspberry purée, vanilla syrup

White chocolate and strawberry délice, local strawberries, pink champagne gel; cocoa nibs

Warm almond cake, hazelnut panna cotta, pistachio ice cream

Nutmeg custard tart, vanilla poached peaches, raspberry sorbet

Vanilla panna cotta, poached champagne rhubarb, raspberry purée, ginger bread crumbs

Glazed passion fruit tart, mango sorbet, lime and coconut snow

Lemongrass crème brûlée, exotic fruit salsa, raspberry purée

Vanilla cheesecake, salted caramel popcorn, chocolate paint, praline powder

Tonka bean panna cotta, strawberry and champagne soup, micro basil, crystallised pistachio

Trio of Dessert Options

Glazed lemon tart, tonka bean panna cotta, warm almond cake

Dark chocolate délice, key lime pie, blood orange sorbet

White chocolate and vanilla cheesecake, raspberry sorbet, bittersweet chocolate tart

Rhubarb crumble tart, vanilla crème brûlée, honeycomb ice cream

Dark chocolate brownie, raspberry and passion pavlova, lemon posset

Dark chocolate torte, white chocolate panna cotta, milk chocolate and raspberry truffle

Or any combination of the above

£54.50 per person for three courses with coffee





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Find Us

Waddesdon Manor is located 30 minutes from Junction 7 (Northbound and 9 Southbound) of the M40, off the A41 between Bicester and Aylesbury.

Regular train services from London to Aylesbury. Bus and taxi services from Aylesbury and Bicester.

Approximate Driving Times

London	90 minutes
Birmingham	75 minutes
Oxford	45 minutes
Aylesbury	10 minutes

By Train

Aylesbury & Bicester	60 minutes
Marylebone	
Oxford/Paddington	60 minutes

By Air

Luton Airport	50 minutes
London Heathrow	60 minutes
Birmingham	90 minutes
International	

Satellite Navigation

Waddesdon Manor	HP18 0JH
The Dairy	HP18 07W
Five Arrows Hotel	HP18 0JE
Windmill Hill	HP18 0JZ