

TT
TOP TABLE
AT MERRYDALE



Welcome to Top Table at Merrydale Manor

We're proud to be the exclusive caterer for Merrydale Manor, a partnership built on shared values of family, exceptional service, and attention to detail. With over 25 years of experience in creating unforgettable dining experiences, we've come together with Merrydale Manor to offer something truly special for every couple who chooses this remarkable venue.

Food is at the heart of what we do, and we believe it should be one of the most memorable parts of your special day. Using only the freshest, locally sourced ingredients, we craft every dish with care, whether you dream of elegant canapés, a traditional three-course wedding breakfast, or a bespoke menu that's uniquely yours. From the moment you book your wedding at Merrydale Manor, we will be by your side, guiding you every step of the way to create a menu that reflects your tastes and vision.

At Top Table, we treat every wedding as if it were our own family celebration, and we can't wait to help make yours truly unforgettable.

MERRYDALE MANOR
CHESHIRE



Couples Journey

We know every couple is different, with their own vision for the perfect day. That's why our process is designed to make the journey as seamless and enjoyable as possible.

one
CONGRATULATIONS
You have secured the magical Merrydale Manor for your wedding day! We can't wait to start the wedding planning journey with you.

two
HAVE YOUR SAY
We'll send you our brochure, which includes all the details you need to browse our menus and select the options that suit you best.

three
TASTING TIME
Come along and sample some of our most popular dishes. Following this, we will send our booking information. At this stage, we require a deposit of £1,000 plus VAT.

four
CRAFTING YOUR MENU
Our team will work with you to create your perfect menu. Please feel free to reach out to us for any bespoke costings.

five
FINAL DETAILS
We'll send you a form around 3–4 months before your big day. This includes menu choices, dietary requirements, timings and more. Please complete this as fully as possible.

six
TABLE PLAN & RESPONSES
We ask for your table plan and any outstanding information to be returned to us 4 weeks before the big day. From this, we will collate everything and generate your final invoice.

seven
FINAL PAYMENT
We require your final payment 2 weeks before your wedding day.

eight
YOUR SPECIAL DAY
Congratulations, your big day has finally arrived.






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Canapes

Start your celebration in style with our carefully crafted canapé selection. Perfect for your drink's reception, these bite-sized creations are full of flavour, beautifully presented, and designed to impress your guests from the very first moment.

4 for £10.95 plus VAT per person | 5 for £14.50 plus VAT per person | 6 for £18.50 plus VAT per person

From the Land & Garden

Tenderstem Broccoli and Swiss Gruyere Souffle Tartlets (v)
Teriyaki Vegetable Spring Rolls Served with a Sweet Chilli Dip (v)
Miniature Jacket Potatoes Topped with a Sour Cream and Chive Dressing(v)
Hot Breaded Halloumi Goujons with a Sweet Cranberry Marmalade (v)
Duxelle of Wild Woodland Mushroom and Tarragon Tartlet (v)
Mozzarella and Sundried Tomato Arancini Served with a Roasted Red Pepper Dressing (v)
Japanese Vegetable Gyoza with a Soy and Ginger Syrup (v)
Caprese Skewers – Cherry Tomatoes, Mozzarella, and Basil Drizzled with Balsamic Reduction (v)
Cheshire Cheese and Roasted Sweet Pepper Croustade Topped with Beetroot Chutney
Mac n Cheese Bon Bons Topped with a Roasted Garlic Aioli

From the Farm

Slithers of Rare Angus Beef Crostini Topped with a Spicy Red Onion Chutney
Miniature Sliders with Monetary Jack Cheese and a Sundried Tomato Relish
Hot Miniature Yorkshire Puddings Filled with Sticky Glazed Chipolatas
Smooth Chicken Liver Parfait on Toasted Brioche with Cranberry Chutney
Pan-Seared Halloumi Wrapped in Aged Parma Ham
Shredded Crispy Peking Duck Taco with Hoisin, Spring Onion and Cucumber
Thai Green Curry Chicken with Lemongrass in a Crisp Filo Basket
Smoky BBQ-Marinated Chicken Skewers with Charred Peppers & Chipotle Glaze
Crispy Jamón Ibérico & Manchego Croquettes with Smoked Paprika Aioli
Slow-Braised Moroccan Spiced Lamb Topped with Whipped Hummus

From the Sea

Honey Roasted Salmon and Soft Cream Cheese Croustades Topped with Aromatic Dill
Atlantic Battered Cod and Fries Served with a Homemade Tartar Sauce
Thai Style Fish Cake with a Chilli, Ginger and Soy Dip
Smoked Mackerel Pate on a Sourdough Crisp Topped with Pickled Cucumber
Dublin Bay Scampi and Chip Cones with Homemade Tartar Sauce
Smoked Haddock and Herb Bon Bon Topped with a Minted Pea Puree
Prawn and Marie Rose Cups dusted with Smoked Paprika
Smoked Salmon, Dill and Lemongrass Mousse Crostini Topped with Micro Herbs
Tempura Tiger Tailed King Prawns with a Sweet Chilli and Lime Dip
Smoked Salmon and Cream Cheese Billini



The Wedding Breakfast

Our thoughtfully curated menus are designed to deliver an unforgettable dining experience for you and your guests. Carefully developed and refreshed each year by our talented chefs, they offer a modern, refined take on wedding cuisine, crafted to delight even the most discerning palates. Served in the elegant Merrydale Suite, overlooking our stunning lake and gardens, your wedding breakfast spans two and a half hours, giving you time to savour each course and enjoy heartfelt speeches in a relaxed, luxurious setting.

The inspiration behind our menu names comes from Merrydale Manor's deep-rooted polo heritage. Merrydale's journey began with hosting polo tournaments, made possible by our HPA-registered polo pitch. Over time, these events became renowned not just for the sport, but for their vibrant atmosphere, outstanding hospitality, and exceptional food. It was this unique blend that inspired the spirit of our menu names.

CHOOSING YOUR MENU

- Select what Collection works for you and your budget
- Select 1 dish from each course to create your menu
- You can mix and match the collections to create your menu, this will change the prices so please contact us for a bespoke quote
- Select a vegetarian option from the list to go alongside your chosen main course - this will be served with the same accompaniments as your selected main dish
- If a vegetarian / vegan starter or dessert is required our chefs will create something in line with your chosen dish & create your bespoke quotation.

WHAT'S INCLUDED

- White Crockery
- Stainless Steel Cutlery
- White Table Linen and Napkins
- Chefs
- Full Waiter Service
- Includes a Catering Manager to oversee your food service
- Tea and Coffee served from a station following the wedding breakfast

We offer upgrades to alternative plateware, cutlery & linen which the team can happily talk you through if you want a pop of colour or an opulent shade of cutlery!

Prices are subject to change on an annual basis

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The Ascot

Renowned for its royal heritage and elegant setting, Ascot Park is home to one of the world's most prestigious polo and horse racing venues.

£45.95 plus VAT per head

Smooth Chicken Liver Parfait Served with Madeira and Onion Chutney on Baby Leaves, Accompanied by Toasted Brioche Fingers

Spring Leek and Cheshire Potato Soup Garnished with Croutons Topped with Snipped Chives Served with Artisan Breads and Butter

Crispy Asparagus and Potato Cakes Served on Wilted Greens with a Horseradish Crème Fraiche

Pressed Ham Hock Terrine Topped with Homemade Piccalilli, served with a Sourdough Crostini and Aged Modena Balsamic Syrup

Sauteed Breast of Chicken Served with a Tarragon Cream Sauce

12 hour Braised Cheek of Local Beef Served with a Rich Carbonade Sauce

Slow Cooked Belly Pork Served with a Port Sauce and Topped with a Puff of Crackling

Chicken, Ham and Mushroom Pie Encased in Shortcrust Pastry with a Creamy Whole Grain Mustard Sauce

All mains are served with your choice of a potato and vegetable dish

Zesty Lemon Tart Topped with Mascarpone Cream Served on a Raspberry Coulis and Accompanied by Freeze-Dried Raspberries

Warm Belgian Chocolate Brownie Served on Chocolate Soil and Topped with Vanilla Bean Ice Cream

Bramley Apple and Toffee Crumble Accompanied by a Vanilla Crème Anglaise

Italian Tiramisu Infused with Amaretto



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The Cirencester

Celebrating Cirencester Park Polo Club, the oldest in the UK – a club steeped in tradition and elegance.

£49.95 plus VAT per head

Sundried Tomato and Mozzarella Cheese Arancini on a Roasted Red Pepper Sauce with a Frisse Salad

Sauteed Creamed Garlic Woodland Mushrooms on Toasted Sourdough with a Caramelised Onion Puree

Spicy Butternut and Sweet Potato Soup Topped with Herb Croutons, drizzled with a Rocket Oil and Served with Artisan Breads and Butter

Pulled Pork Croquettes on a Bed of Waldorf Salad, Garnished with a Spiced Bramley Apple Puree

Seared Pan- Fried Chicken Breast Served with a Prosecco Cream Sauce

Feather Blade of Local Beef Slow Cooked in Burgundy Wine and Caramelised Baby Shallots

Slow Cooked Shoulder of Lamb with a Minted Pea Puree and a Roasted Rosemary Reduction

Crispy Bass on a Bed of Warm Tabbouleh, Finished with a Lemon and Herb Butter

All mains are served with your choice of a potato and vegetable dish

'Eton Mess'
Fresh Strawberries and Raspberries with Smooth Whipped Cream, Delicate Meringue, Nestled in a Crisp Brandy Basket

Warm Golden Sticky Toffee Pudding Served with Fresh Vanilla Custard and Drizzled with Toffee Syrup

Glazed Amalfi Lemon Tart Topped with a Quenelle of Chantilly Cream and Served on a Raspberry Coulis

Seville Orange Glazed Bread and Butter Pudding with a Fresh Crème Anglaise



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The Windsor

Inspired by Guards Polo Club, Windsor – the home of British polo, known for its royal associations and impeccable standards.

£54.95 plus VAT per head

Slow Cooked Sticky Pork Belly Topped with a Bury Black Pudding Crumb and Served with an Apple and Fennel Slaw and a Cider Reduction

Caramelised Shallot, Roasted Pepper and Brie Tart Topped with Homemade Red Onion Chutney, Served on a Bed of Baby Leaves and Drizzled with Rocket Pesto and Balsamic Syrup

Sticky Bourbon Glazed Crispy Chicken, Garnished with Sesame Seeds, Accompanied by a Dressed Frisée Salad

Broccoli and Hartington Blue Stilton Soup Topped with Crispy Croutons, Drizzled with Crème Fraiche and Served with Artisan Breads and Butter

Aged Cheshire Sirloin of Beef with a Rich Red Wine Jus

Slow Cooked Confit of Goosnargh Duck Served with an Orange and Grand Marnier Sauce and Zesty Orange Peel

Loin of Locally Reared Roasted Pork with Crackling and a Calvados Apple Jus

Oven Roasted Chicken Breast Infused with Mozzarella and Sundried Tomato, Served with a Madeira Sauce

Blackened Roasted Fillet of Cod on a Butterbean Cassoulet, Drizzled with a Vibrant Parsley Oil

All mains are served with your choice of a potato and vegetable dish

Glazed Madagascan Vanilla Crème Brulée Accompanied by a Buttery Shortbread Biscuit

Belgium Milk Chocolate Mousse Topped with a Honeycomb Crunch and Drizzled with a Salted Caramel Sauce

Vanilla Bean and White Chocolate Panna Cotta with Macerated Strawberries and Basil

Classic Baked New York Cheesecake with a Sloe Gin and Blueberry Compote



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The Royal Berkshire

An iconic estate steeped in polo prestige, founded by the late music legend Bryan Morrison. Known for its classic charm and high-goal tournaments.

£61.95 plus VAT per head

Fresh Salmon and Smoked Haddock Fish Cakes on a Bed of Stunned Mange Tout Topped with Pea Shoots Finished with a Dill Sauce

Smoked Breast of Chicken with a Crispy Bacon Crumb on a Bed of Moroccan Couscous, Drizzled with Honey Mustard Aioli

Spinach and Ricotta Ravioli with a Basil Butter Emulsion and Confit Cherry Tomatoes

Grilled Halloumi with a Homemade Red Onion Chutney on a Bed of Baby Leaves, Drizzled with an Aged Balsamic Reduction

30 Day Dry Aged Prime Fillet of Local Beef with a Pulled Beef Bon Bon and a Creamy Pink Peppercorn Sauce

Ballotine of Chicken with a Spinach and Sundried Tomato Mousseline Wrapped in Parma Ham on a Prosecco and Chive Sauce

Pan Seared Fillet of Salmon Topped with a Soft Herb Crust and Served with a Chablis Sauce

Rump of Local Lamb Accompanied by a Port and Aromatic Thyme Jus

All mains are served with your choice of a potato and vegetable dish

Warm Raspberry and Belgian Milk Chocolate Brioche Pudding with a Fresh Vanilla Crème Anglaise

Pornstar Martini Cheesecake

Baked Caramelised Apple Tart with Clotted Devonshire Cream

Warm Peanut Butter, Double Chocolate and Biscoff Brownie Served with a Vanilla Bean Ice Cream









Sides

Choose 1 Vegetable and 1 Potato Accompaniment Per Main Course
(Unless otherwise stated)

Vegetables

Crisp Green Beans
Tender Stem Broccoli
Sugar Snap Peas
Honey Roasted Carrots
Cavolo Nero
Buttered Savoy Cabbage
Cauliflower Mornay
Oven Roasted Parsnips

Potatoes

Dauphinoise Potatoes
Boulangère Potatoes
Classic Roasted Potatoes
Garlic and Thyme Potato Fondant
Silky Buttery Mashed Potato
Rich Parmesan Mashed Potato
Rocket and Bacon Mashed Potato
Mediterranean Crushed New Potatoes

Additional Courses

For those wishing to add an extra touch of indulgence, we offer a selection of optional courses to elevate your wedding breakfast. Whether it's a refreshing sorbet to cleanse the palate or a curated cheese board to conclude the meal, these additions are designed to complement your chosen menu beautifully.

Cheese

A refined selection of local and continental cheeses, served with artisan crackers, salted butter, fig chutney, grapes and celery. Perfect for those who want a savoury finish.

£8.95 plus VAT per head

Sorbet Course

A light and refreshing interlude of handcrafted sorbets, designed to cleanse the palate and enhance the courses to come.

£4.95 plus VAT per head

Mango and Passionfruit / Sicilian Lemon / Champagne / Blood Orange / Gin and Raspberry

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Vegetarian and Plant Based

Crafted with the same care and creativity as the rest of our menu, our plant-based and vegetarian dishes highlight vibrant, seasonal ingredients. This selection can also be tailored to suit vegan preferences.

Roasted Heritage Beetroot and Caramelised Onion Puff Pastry Tart Topped with Crumbled Feta

Duxelle of Wild Mushroom and Toasted Nut Wellington with a Pomodoro Sauce

Slightly Spiced Harissa Char Grilled Cauliflower Steak Served on a Grain Salad with a Romesco Sauce

Roasted Mediterranean Vegetable En Croûte, Roasted Tomato and Red Pepper Sauce

Cheshire Cheddar Cheese and Onions in a Buttery Shortcrust Pastry, Chive Cream Sauce

Creamy Wild Woodland Mushroom Risotto with Fresh Vegetarian Parmesan Shavings, Drizzled with Rocket Oil

Handmade Gnocchi Tossed in a Vibrant Basil Pesto Finished with Aged Parmesan, Ripened Cherry Tomatoes and a Drizzle of Extra Virgin Olive Oil

Pan Fried Korean Tofu Steak with Warm Udon Noodle Salad and a Chilli and Ginger Dressing





Children's Menu

£29.50 plus VAT per head

Perfectly portioned and full of flavour to keep even the littlest guests happy throughout the celebration.

Please choose 1 starter, 1 main and 1 dessert for all children

Starters

Homemade Garlic Bread
Cheesy Garlic Bread
Carrot and Cucumber Sticks, Flatbreads and Hummus
Melon and Strawberries

Mains

Local Sausages, Mashed Potatoes and Garden Peas
Chicken Goujons, Chips and Garden Peas
Cod Fish Fingers, Chips and Baked Beans
Fusilli Pasta with a Tomato Sauce and Topped with Cheese

Desserts

Warm Chocolate Brownie with Vanilla Ice Cream
Ice Cream Sundae with Wafers, Sprinkles and Chocolate Sauce
Strawberry Jelly and Vanilla Ice Cream
Fresh Fruit Salad with Vanilla Ice Cream or Pouring Cream









A little something for later

As the celebrations carry on into the evening, treat your guests to a satisfying selection of late-night favourites. Our Evening food is designed to keep the energy high and appetites happily satisfied.
Choose one main option for your guests to enjoy, with the choice to upgrade or add delicious extras for the perfect finishing touch to your special day.

Choose 1 option – £12.50 plus VAT per head

Locally Sourced Cumberland Sausage on a Soft Buttered Barm Served with a Homemade Relish, Ketchup or Brown Sauce
Crispy Bacon on a Soft Buttered Barm Served with a Homemade Relish, Ketchup or Brown Sauce
Pulled Pork on Soft Rolls Served with a Spicy Apple and Pear Chutney and a Homemade BBQ Sauce
Roast Loin of Pork on a Soft Buttered Roll Served with Apple Sauce and Sage and Onion Stuffing, and Crackling
Cajun Spiced Chicken Burger in a Toasted Brioche Bun Topped with Crisp Iceberg Lettuce and a Garlic Mayonnaise
Stone Ground Cheese Burgers on a Soft Buttered Barm, Topped with Fried Onions and Relish
Korean Fried Chicken Soft Shell Tacos with a Gochujang Mayonnaise Topped with a White Cabbage Slaw and Jalapeno Relish

Stone Ground Pizza Slices with a Roasted Vine Tomato Base and a Selection of Toppings:
Margherita / Meat Feast / Prosciutto / Goats Cheese and Pesto
Roasted Mediterranean Vegetable Supreme / BBQ Chicken and Roasted Peppers

Choose to upgrade

Choose 1 option – £14.50 plus VAT per head

Beer Battered Whitby Cod, Chip Shop Chips, Mushy Peas and Homemade Tartar Sauce

Scottish Sirloin Steak on Focaccia Bread with Caramelised Red Onions

Extras

£2.50 plus VAT per head

Add Fries or Jacket Wedges and Sour Cream



Grazing tables

For a relaxed yet indulgent evening treat, our beautifully presented cheese and grazing tables offer a generous selection of local farmhouse and continental cheeses, served with artisan breads, whipped butter, crackers, and flavourful accompaniments.
Upgrade to include a hand-picked array of cured meats for a heartier spread — perfect for guests to graze and gather as the evening unfolds.

Cheese Table

£15.00 plus VAT per head

A Selection of Local Farmhouse and Continental Cheeses with Black and Green Grapes and Celery

...

Artisan Breads with Whipped Butter

...

Assorted Cheese Biscuits

...

Chutneys and Pickles

Cheese Table & Meats Grazing Table

£18.00 plus VAT per head

A Selection of Local Farmhouse and Continental Cheeses, Celery and Black and Green Grapes

...

Artisan Breads and Whipped Butter

...

Assorted Cheese Biscuits

...

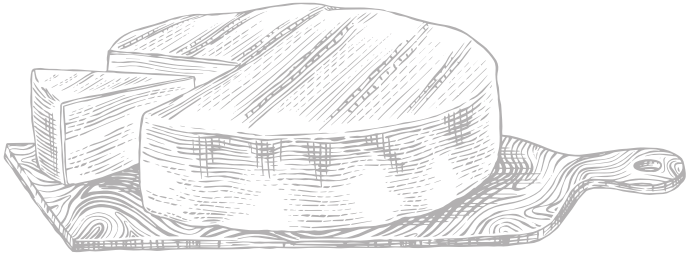
Red Onion Marmalade

...

Roasted Vine Tomato Compote

...

Prosciutto, Salami, Chorizo and Mortadella




MERRYDALE MANOR
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The Merrydale Manor Drinks Menu

At Merrydale Manor, every celebration is a reflection of elegance, joy, and unforgettable moments. Our carefully curated drinks packages are designed to complement your special day with style and sophistication — from the first celebratory sip to the last dance. Whether you're envisioning a classic Champagne reception, signature cocktails tailored to your tastes, or an evening of fine wines and premium spirits, our offerings are crafted to enhance your wedding with effortless charm and luxury.
Let us raise a glass to your love story — and help you create memories that sparkle as brightly as your big day.

For any queries regarding drinks, please contact drinks@merrydalemanor.com

RECEPTION DRINKS UPGRADES

Kir Royale
Bellini
Mulled Wine
£1.50 supplement plus VAT per person

Pimm's
Aperol Spritz
Gin and Tonic
£2.50 supplement plus VAT per person

Cocktail His and Hers
(select 1 Shaken and 1 Stirred from the list)
£4.00 plus VAT per person

Champagne upgrade
at £7.00 plus VAT per glass

SOFT DRINKS PACKAGE

2 reception Mocktails
2 Soft drinks per person served to the table garnished with fruits and berries
1 Glass Nosecco for the toasts
£16.95 plus VAT per person

PACKAGE 1

1 reception drink (Beers and Prosecco)
2 glasses of house wine (Red or White)
1 Glass of Prosecco for the toasts
£21.00 plus VAT per person

PACKAGE 2

2 reception drinks (Beers and Prosecco)
2 glasses of House wine (Red or White)
1 glass of Prosecco for the toasts
£24.75 plus VAT per person

PACKAGE 3

2 reception drinks (Beers and Prosecco)
Half a bottle of House wine (Red, White And Rose)
1 glass of Prosecco for the toasts
£25.95 plus VAT per person

PACKAGE 4

2 reception drinks (Beers and Prosecco)
2 glasses of Prosecco or 2 Beers per person
(50/50 split on each table)
1 glass of Prosecco for the toasts
£27.50 plus VAT per person

PACKAGE 5

2 reception drinks (Beers and Prosecco)
½ a bottle of House wine (Red, White and Rose)
1 glass of Champagne for the toasts
£31.00 plus VAT per person


Merrydale Manor
APEROL SPRITZ

Cocktail Hour

Cocktail hour at £7.50 plus VAT per person

Select one cocktail from each section to be served to all your guests in the cocktail our following the meal or for your drink's reception

SHAKEN	STIRRED
PORN STAR MARTINI	MOJITO
ESPRESSO MARTINI	BRAMBLE
FRENCH MARTINI	MARGARITA
COSMOPOLITAN	MOSCOW MULE
AMARETTO SOUR	OLD FASHIONED

MOCKTAIL

PINA COLADA

PEACH SUNRISE

VIRGIN MOJITO

BLACKBERRY AND MINT JULEP

CORKAGE

You can supply your own sparkling wine/champagne for the reception and toasts at £13.50 per bottle corkage plus VAT.

You can also supply your own wine for the meal at £9.50 per bottle corkage plus VAT.

This is based on 75cl bottles (larger bottles will incur extra charges) and is applicable for the reception, meal and toast only
Any other drinks required must be purchased via us directly
Corkage is not permitted on beers

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Tel: 0161 929 6919 Email: weddingsandevents@top-table.co.uk