



# INTIMATE WEDDING MENU

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It will soon be time to start your celebrations...

Once your ceremony is over, make the most of the house and grounds and enjoy the sheer beauty of the moment. Let the photographers get to work whilst we serve drinks and canapés. It'll be time to get the party started!

## ♥ WELCOME DRINKS

Choose your preference from the options

Beers and bubbles

Jack Daniels & Coke and Gin & Tonic

All of the above! *(small supplement applies)*

Non-alcoholic options also available on request (Sparkling and Non-Sparkling Drinks and Juices)

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## ♥ CANAPÉS

Choose four canapés from the selection

Asian Scented Duck Tempura with a Ginger & Oyster Glaze

Smoked Trout & Pimento Tartlet, Harissa Mayo

Aged Rare Beef, Parmentier Potato with Bernaise Sauce

Mini Lamb Burger, Tzatziki & Cos Lettuce

Chicken, Chorizo Empanada & Chimmichuri Sauce

Tortilla Crisp, Pulled Chicken with Salsa & Guacamole

Cornish Crab Rarebit on Sourdough Toast

Wild Boar Sausage with a Maple & Cider Glaze

Beetroot Hummus, Crumbled Stilton and Olive Crostini (V)

Halloumi Fries with Smoked Chilli Jam (V)

Padron Pepper, Whipped Feta & Red Pesto (V)

Applewood Scone, Onion Confit, Greek Yoghurt & Honey (V)



# BREAKFAST MENU

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We can announce you in... or not, whichever you prefer! Be as relaxed or as formal as you want, after all, it's your day.

The table will be laid just the way you want it, and our waiting staff on hand. It's time to sit back and indulge!

## ♥ DINNER DRINKS

We will keep your glasses full!

We will serve our best House Red and White wines with non-alcoholic options available if preferred.

Your drinks will be chilled and set up in ice buckets and topped up as necessary.

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## ♥ STARTERS

Choose two starters from the selection

Chorizo, Saffron. & Basil Arancini, Red Pepper Creme

Cajun Cod, Pinto Bean Cake, Creole Sauce

Anti Pasti to include Chorizo, Serrano, Feta, Hummus Manchego Flatbread

White Birch Manor Chicken Caesar Salad

Twice baked Applewood Souffle, Butternut Squash, Pomegranate & Rocket Salad (V)

Goats Cheese Pecan & Carrot Terrine with a Spiced Beetroot Relish (V)

Lightly Curried Parsnip Soup, Poppadom Crumb & Mango (V)

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## ♥ MAINS

Choose two mains from the selection

Slow Roasted Lamb Rump, Root Vegetable Puree, Port & Redcurrant Jus

Lemon & Thyme Marinaded Corn Fed Chicken Breast, Dauphinoise Potatoes, Roast Pan Gravy

Sticky Roast Belly Pork, Braised Red Cabbage with Severn Cider Glaze

12 Hour Jack Daniels Braised Brisket of Beef, Smoked Mash with Marrow Bone Tempura

Pesto Salmon, Wilted Spinach & Prawn Alfredo

Beetroot, Goats Cheese & Spinach Wellington, Vine Tomato & Fine Herb Broth (V)

Pimento Basil & Mascarpone Roulade with Sauce Verde (V)



# BREAKFAST MENU

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## ♥ DESSERTS

Choose two desserts from the selection

OR

For that extra special touch, consider a trio of desserts!

*(supplement £2.00pp)*

Chocolate Fondant Pudding, Pistachio Anglaise & Vanilla Ice Cream

Matcha & Oreo Cheesecake with a Berry Coulis

Pecan Pie Salted Caramel Ice Cream

Espresso Creme Brûlée with Rum & Raisin Shortbread

Raspberry Mascapone & Hazelnut Torte

Sticky Date Pudding, Treacle Sauce with Creme Fraiche

White Birch Manor Crumble Free Range Custard

Vintage Cheddar, Plum Chutney, Candied Walnuts & Black Pepper Crackers

## ♥ TOAST DRINKS

Toast drinks can be poured whenever you would prefer - please note, speeches are not required!

We will provide a glass of Prosecco each or Nosecco/Sparkling Elderflower as a non-alcoholic alternative.

Toast drinks will be pre-chilled and poured for you.

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Please bear in mind, this menu is not set in stone!

If you have a special request, or a family favourite you would like incorporated into your menu, just let us know and we will happily accommodate.

It's your day and we are very happy to do it your way!

*Ruth & Symon x*