

White Birch Manor

Intimate Wedding Menu

It will soon be time to celebrate with your nearest and dearest...and that means relaxing with great food in our beautiful manor with the perfect company and enjoying the moment together.

4 Course Wedding Breakfast & Drinks:

After your ceremony, our waitresses will be ready to start the celebrations for you with drinks served to you and your guests either inside the house or outdoors in the gardens, which ever you prefer.

It'll be your first moments together as a married couple and you'll have plenty of time to take it in. Make the most of the house and grounds and the sheer beauty of it all and let the photographers get to work whilst you enjoy the drinks and canapés. It's time to get the party started!

Marriage Celebration Drinks

Please choose your preference from the options below:

- A Beer for the guys and a glass of Fizz for the girls
- Jack Daniels & Coke and a selection of Gin's & Tonic
 - All of the above! *(supplement £10 pp)*

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

Canapés

Choose four canapés from the selection below:

- Spiced Cauliflower & Spinach Pakora, Ginger & Harissa Yoghurt
- Dolcelatte Pimento & Spinach Arancini with Fig & Aperol Chutney
- Goats Cheese & Shallot Tortilla with Watercress Pesto
- Marjoram Shortbread, Roquefort & Poached Pear
- Miso Scented Crab Tartlet with Micro Basil
- Belly Pork, Spiced Rum, Chicory Leaf
- Deep Fried Smoked Brie, Brioche Crumb, Sloe Gin Chutney
- Roasted Baby Potato, Smoked Salt, Crème Fraiche, Lemon Balm
- Harissa Chicken Croquet, Lemon & Herb Yoghurt
- Quail Egg Scotch Egg, Mustard Mayonnaise, Micro Cress
- Pulled Pork Bonbon, Chilli-slaw
- Crab, Ginger and Spinach Samosas, Sweet Chilli Sour Cream

Your Wedding Breakfast

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 waitresses will be on hand to make sure you have everything you need. It's time to sit back and indulge!

Dinner Drinks

Your drinks will be chilled and set up in ice buckets and topped up as necessary. We are here to spoil you and keep your glasses full!

There will be half a bottle of House White or House Red provided per person with non-alcoholic options available if preferred.

Starters

Choose two starters from the selection below:

Apple & Calvados Braised Ham Hock Terrine, Leek Compote, Toasted Fruit Bread

Warm Smoked Haddock Chowder Tartlet, Creamed Spinach, Poached Bantam Egg

Minted Pea & Pancetta Soup, Thyme & Paprika Breadsticks

Classic Chicken Liver Parfait, Red Onion Marmalade, Toasted Brioche Pistachios

Sourdough Bruschetta, Burrata, Pea, Basil & Lemon (V)

Baked Cambozola, Thyme Breadsticks & Chilli Jam (V)

Mains

Choose two mains from the selection below:

Pan Fried Chicken Breast, Button Mushrooms, Shallot & Chorizo Cassoulet

Maple Roasted Bacon Loin, Pulled Pork Cabbage Parcel, Dauphinoise Potatoes

Pork Tomahawk, Spiced Apple & Black Pudding Hash, Calvados & Grain Mustard Cream Roast

Rib of Hereford Beef, Goose Fat Roast Potatoes, all the Trimmings

Asian Scented Lamb Rump, Pak Choi, Sticky Rice, Soy & Ginger Glaze

Bourbon Braised Sirloin of Beef, Monterey Jack Mash, Kale & Pancetta

Desserts

Choose two desserts from the selection below:

Lemon, Raspberry & Granola Layered Shot

Alpine Strawberry & Mint Cheesecake

Sticky Toffee Pudding, Salted Ginger Popcorn, Crème Fraiche & Caramel Sauce

Vintage Apple & Plum Crumble, Vanilla Bean Custard

Coconut & Cardamom Brule, Kulfi Ice Cream

Peach Melba Tarte Tartin, Raspberry Salsa

*For that extra special touch, consider going for a trio of desserts!
(supplement £2.00pp)

Toast Drinks

Toast drinks will be pre chilled and 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 non-alcoholic alternatives.

BRONZE PACKAGE:	4 Course Wedding Breakfast & Drinks	£150 pp
SILVER PACKAGE:	Catering for your Wedding Day <ul style="list-style-type: none">○ Morning Pastries, Fruit Platter & Hot Breakfast Baps○ 4 Course Wedding Breakfast & Drinks○ Luxury evening grazing board	£185 pp
GOLD PACKAGE:	Catering for the duration of your stay <ul style="list-style-type: none">○ Evening Meal on Arrival Night○ Full catering on your Wedding Day (Silver Package)○ Full English Breakfast & Late Afternoon BBQ/Roast Lunch on your first day as a married couple	£275 pp

Please bear in mind, this list is not set in stone! If you have a special request, or a family favourite you would like incorporated into your menu – talk to us and let us know.

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

Ruth & Symon