



FINE DINING MENU

AT WHITE BIRCH MANOR

Prepared by your Private Chef for the evening, with Waitress Service to your pre dressed dining table for the ultimate Dining Experience.

♥ STARTERS

Salt & Pepper Squid Maple and Harissa Mayonnaise
Pulled Pork Bon Bons, Spiced Red Cabbage & Crackling
Lemon Chicken & Pancetta Caesar Salad
Chicken Katsu, Jasmine Rice Cake & Asian Salad
Smokey Beef Brisket Nachos with Guacamole & Sour Cream
Crab Chorizo & Saffron Risotto, Pomegranate & Carrot Crisps
Lightly Curried Parsnip Soup with Halloumi, Honey Toasted Pinenuts
Wild Mushroom Fricassée Toasted Brioche & Herb Crème Fraîche

♥ MAIN COURSE

Fillet of Beef & Portobello Mushroom Pie, Truffle Mash & Merlot Jus
Pan Fried Duck Breast, Thyme Fondant Potato, Honey Parsnip and Clementine & Redcurrant Glaze
Free Range Roasted Chicken Breast, Bubble & Squeak, Forestière Sauce
Wagu Beef Burger, Brioche Bun, Tempura Avocado, Emmental & Triple Cooked Chips
Roasted Salmon, Crushed New Potatoes, Sapphire & Corn Velouté
Baked Lamb Rump, Cumin & Carrot Puree with a Tagine Sauce
Jamesons Braised Feather Blade of Beef, Colcannon & Braised Gravy
Sweet Potato Beetroot & Goats Cheese Wellington, Celeriac Puree
Roasted Mediterranean Vegetable Tortilla, Spicy Passata, Guacamole & Sour Cream

♥ DESSERTS

Treacle Tart, Peanut Butter Ice Cream, Caramel Meringue
Pineapple Tarte Tatin, Malibu Ice Cream and Toasted Coconut
Roasted Peach & Mascarpone Mille-Feuille, Mango Coulis
Lemon & Lime Posset, Pistachio Shortbread, Raspberry Crumb
Hot Chocolate Fondant Pudding, Crème Fraîche & Caramel Sauce
Strawberry Brûlée, Vanilla Ice Cream & Mint Chocolate Brownie

