



OUTDOOR DINING MENU

AT WHITE BIRCH MANOR

Watch your food being prepared by your Private Chef on the BBQ whilst you sit back, relax and enjoy your pre dinner drinks - we guarantee the smell will get everyone's taste buds going!

♥ MAIN COURSE

Meat options:

Maple Roasted Pork Loin, Crackling, WBM Apple Sauce
Smoked Paprika, Garlic & Thyme Lamb Rumps, Piquant Glaze
Mojito Marinated Leg of Lamb, Coconut Tzatziki
Southern Rubbed Strip Loin of Beef, Bourbon Glaze
Severn Cider Baked Belly Pork, Red Cabbage Confit
Hickory Smoked Beef Brisket (12 hr braised)
Lemon, Watercress & Honey Marinated Chicken Thighs
Chargrilled Corn-fed Chicken, Pearl Onions & Chorizo
Wagu Beef Burgers, Griddled Beef Tomato & Balsamic Onions
Venison Sausages Served in a Brioche Bun
Monkfish & Chorizo Cajon Cod, Lime Crème Fraîche
Fajita Chicken Breasts with Guacamole & Sour Cream

Vegetarian options:

Pulled Sweet Potato & Portobello Mushroom Parcel (V)
Cabalo Nero Parmesan & Pimento Risotto Cakes (V)
Spinach, Red Pesto & Sunblush Tomato Delice (V)
Smoked Garlic, Ricotta & Fennel Burrito (V)
Rocket, Sweet Peppers & Gambozola Tart (V)
Roasted Beetroot, Caramelised Red Onion Tart Tatin (V)
Truffle & Wild Mushroom Mac 'n Cheese (V)
Piri Piri Cauliflower & Goats Cheese Frittata (V)



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♥ POTATOES

Parmentier Potatoes with Pancetta & Rocket
Roasted Baby Potatoes with Truffle Oil & Rock Salt (V)
Potatoes Dauphinoise (V)
Sweet Potato, Parmesan and Thyme Wedges (V)
Steamed New Potatoes with Minted Butter (V)

♥ SALADS

Buckwheat Tabbouleh
Courgette Ribbons, Pesto, Pimento & Pecorino Cheese
Classic House 'Slaw
Baby Plum Tomato, Basil & Feta Salad
Rocket, Red Chard, Parmesan & Pomegranate
Pappardelle, Roasted Vine Tomato & Garden Herbs
Greek Salad, Honey & Toasted Almonds
Spicy Red Rice, Charred Vegetable & Lemon Dressing
Roasted Cauliflower, Goats Cheese, Sweet Potato & Pumpkin Seed
Roasted Mediterranean Vegetable, Spinach & Toasted Pinenut
Quinoa, Roasted Pearl Onion, Tarragon, Lemon & Charred Peppers

♥ DESSERTS

Lemon & Pomegranate Posset, Pink Grapefruit & Hazelnut Crisp
Salted Caramel Torte, Charred Fig & Armagnac Syrup
Apricot & Nectarine Trifle
Classic Lemon Tart with Berry Coulis & Raspberry Sorbet
Pistachio Profiteroles with Whipped Mascarpone & Bitter Chocolate Sauce
Raspberry & Chambord Cheesecake