

# Bix Manor

Bix, Henley-on-Thames, Oxon, RG9 4RS

Tel: 44 (0)1491 579929 [reception@bixmanor.co.uk](mailto:reception@bixmanor.co.uk)

## Sample Wedding Menus – 2011

**£95.00 per person inc. VAT**

*This price includes canapés, a three course meal, the unlimited supply of still & sparkling mineral water, orange, apple & cranberry juices, lemonade, coke, mixers, tea, coffee, ice, and the use of our furniture, linen, cutlery, crockery, glasses & VAT. The price for children under 10 is £45 and there is no charge for babies or children in high chairs. On Saturdays we ask for a minimum number of 95 adult guests*

*We are happy for you to provide your own alcoholic refreshments; there is no corkage charge.*

*The facility fee of £3,100 includes the use of the Great Tithe, the Library, Fountain Courtyard and Gardens and the use of the Manor House for up to 12 guests for 2 nights including a fully stocked larder and full English breakfast.*

*We request a contribution towards the cost of staff of 15% depending on the length of time of the function.*

### Starters

Leek and Potato Soup  
Cream of Mushroom  
Roast Pepper Soup, served hot or chilled  
Green Pea and Mint Soup served chilled  
Medley of Three Pâtés  
Smoked Salmon and Smoked Trout Terrine  
Fresh Tomato and Thyme tarts  
Mediterranean Prawn Salad  
Trio of Smoked Fish  
A mixed Hors d'Oeuvres  
Leek & Cheese Filo Parcels, served warm  
Spinach, Smoked Salmon and Cream Cheese Roulade

### Main Courses

Darnes of Salmon served with Hollandaise, Lemon or Thai Style, served Hot or Cold  
Roasted Leg of Lamb with Redcurrant & Garlic  
Breast of Chicken in White Wine, Cream & Tarragon  
Fillet of pork with cranberry and red wine jus  
Magret of Duck in a Black Cherry or Thai Sauce  
Chicken with mozzarella & Parma ham on a Provençal sauce  
Seafood Medley (Monkfish, Prawns and Cod in a White Wine and Saffron Sauce)  
Chicken in a Thai Sauce  
Beef & Venison Casserole

### Vegetarian Alternatives

Wild Mushroom or Tomato and Feta Cheese Tarts  
Wild Mushroom Risotto on Roasted Field Mushroom  
Stuffed Red Peppers with Couscous  
Stuffed Butternut Squash  
Mushroom Stroganoff  
Squash & Nut Roast Timbale

**Evening only guests** are charged at £25 per person which includes unlimited non alcoholic drinks and a Buffet of Whole Brie, Stilton, Farmhouse Cheddar and a selection of Country Pâtés served with assortment of rolls, loaves, biscuits, grapes and celery.

### Puddings & Desserts

Individual Pavlovas served with Tropical Fruit  
Lemon Meringue Roulade with Raspberries  
Chocolate Roulade  
Brioche and Butter Pudding  
Treacle Tart  
Chocolate Marquise  
Lemon and Lime Tart with Crème Anglaise  
Fresh Summer Fruit Terrine in Champagne Jelly  
Summer Fruit Terrine  
Red Fruit Compote with Short Bread  
Chocolate Torte  
Almond Cake with Caramelised Oranges  
Rich Dark Chocolate Mousse  
Lemon Syllabub

### Vegetables & Accompaniments

Medley of Baby Sweet Corn, French Beans, Sugar Snaps, Carrots  
Roasted Mediterranean Vegetables: Sweet Peppers, Red Onions, Garlic, Fennel, Courgettes, and Cherry Tomatoes  
Roasted Winter Vegetables: Onions, Parsnips, Swede, Sweet Potato, Carrots and Brussels Sprouts  
Shredded Vegetables: Cabbage, Leeks, Carrots, Peppers, Coriander  
Mash Potatoes with Garlic, Wholegrain Mustard or Leeks  
Gratin Dauphinoise  
Baby Herby Sauté Potatoes  
New Potatoes with Fresh Chopped Herbs

### Canapé Menu

**A selection from the following:**

Smoked Salmon Triangles  
Hot Honeyed Chipolata Sausages  
Vegetable Samosas with Yoghurt & Mint Dip  
Salami with Gherkins  
Duck in Hoi Sin on Cucumber  
Garlic Mushrooms  
Mini Crostini with Tapenade & Sun Dried Tomato and Mozzarella  
Prawn and Tarragon Mayonnaise Barquettes  
Warm Mushroom Vol au Vents  
Spinach and Cream Cheese Tartlets  
Humus and coriander tarts  
Baskets of Crisp Crudités and Dips

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## What others say about Bix Manor:

*Thank you and your team at Bix Manor for the effort you all made to make Sarah and Ian's wedding day such a tremendous success. Everything went like a dream just as we had planned. The meal was excellent and our thanks go especially to the chef. The barn was beautifully decked out and your staff looked after our every whim with care and attention. We definitely made the right choice in holding our special day with you. Your tithe barn is always going to be that different and therefore always special. Our guests have told us that they very much enjoyed the experience precisely because it was different and therefore memorable.*

*The dust has settled and the compliments have been flowing in! Sue and I were delighted with all the arrangements on the day. We are conscious of just how much goes unseen but it takes a professional team to stitch it all together the way you did last Saturday. Our particular thanks to Christine. Her beef wellingtons were, in my humble opinion, as good as we've tasted! Finally to you, a particular word of appreciation for the ease with which you made everything possible and for the role you played during the reception.*

*We have already had forty-one thank you letters from various guests every one of which remarked on the original, delicious choice of menu.*

*Thank you for doing such a fantastic job at our wedding in December. Jo and I had a fantastic time and our guests had an absolute ball!! We can't thank you enough for doing such a brilliant job - everything looked exactly as we had wanted it to and things ran incredibly smoothly. You were a pleasure to deal with right from the word go being very hospitable, open minded and offering some great advice.*

**All your members of staff were fantastic, charming, helpful and faultless. Both we and our guests would I am sure particularly single out the warm welcome people received as they arrived.**