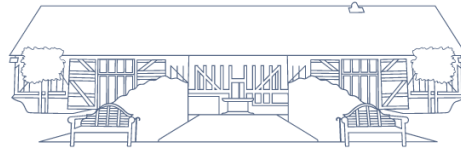


BIX MANOR



HENLEY

Just a taster of what we have on offer...

Canapes

Scared long horn Chilton beef Sirloin with mustard bearnaise

Loch salmon cakes with chilli and red pepper jam

Little boats of asparagus and pea risotto with parmesan and balsamic (V)

Courgette, aubergine and baby corn tempura with sweet chilli and plum dips (V)

For all courses we offer one choice, plus a vegetarian option

Starters

Proper plate of oak smoked Wye salmon with water cress, baby capers and lemon creme fraiche dressing

Heritage beetroot and Cotswold goat's cheese plate, garlic and honey dressing and ciabatta wafer (V)

Potted ham hock, gherkin, capers, caramelised shallots and parsley with water frissee leaves and mustard dressing

Mains

6 hour cooked sticky feather blade of beef, chive buttered new potatoes, glazed seasonal greens and vegetables, rich natural beef jus

Citrus roasted sea bass fillet with herbed Italian gnocchi, wilted greens, sun blushed tomato and spring onion dressing

Slow roasted aubergine filled with lentils, spinach and banana shallots, lightly curried pepper and coriander dressing (V)

Desserts

Light chocolate torte with salted caramel sauce and mango curd

Whiskey and honey bread and butter pudding, blackberry ice cream and pouring cream

Red berry mousse cake with strawberry curd and raspberry tuile

Coffee Station

High roast coffee and select teas with glasses of assorted sweet treats and petit fours

We cater for all appetites at Bix Manor and have menus to suit every taste. Please [get in touch](#) with Gary to discuss your menu options and we will work together to create the perfect menu for your big day.

