



MANOR HILL



Manor Hill House catering offers modern cuisine of exceptional quality

Our menus are designed to create a fine food dining experience, whilst offering a wide range of choices to suit every palate.

Working with the best quality ingredients, we use local suppliers and seasonal produce wherever possible. The food is served with a modern twist and offers outstanding value.

Our chefs pride themselves on working closely with you and the events team to craft the perfect menu that will make your event memorable.

Our policy is that we cater for 100% of guests.

We love inviting couples in to plan their menus, usually 6-9 months ahead of their wedding day. They meet our chef, try some delicious canapés and begin the exciting process of planning their bespoke food. This is a great time to let the chef know about your favourite dishes, different ideas and personalise your menu.

Remember - the dishes for your day do not need to come from our menus, so please be creative and have fun.

Happy dining!

The Manor Hill House Catering Team

Dietary Requirements

Eating away from home is perhaps the biggest challenge facing people with special dietary requirements. We can also cater for intolerances and allergies. When you make us aware of these we will ensure that all menus are tailored to suit your entire party. We source our ingredients locally and can accommodate halal and Hindu diets too.

“The food was amazing as well and chef was able to cater for our guests needs with no problem, and our guests have all said what a great time they had, which is amazing! Thank you so much, we couldn't recommend you guys enough!”

JACOB & LUIS CANO COLLADA



Hot and cold canapés

**Prices starting from £12 for a selection of 4
£3.00 per additional canapé**

COLD CANAPÉS

Chicken liver pâté and onion marmalade on toasted sourdough

Goats cheese mousse with cucumber and chives on crispbread (v)

Mozzarella balls with cherry tomatoes on sticks (v)

Smoked salmon on bruschetta topped with asparagus (£1 supplement)

Heritage tomato jam with basil on toasted bruschetta (ve)

Quail egg and asparagus with sea salt on toasted bruschetta (£1 supplement)

Smoked chicken, mango and dill filo tartlets

Smoked salmon and cream cheese roulade on brown bread

Smoked salmon with caviar on toasted bruschetta (£1 supplement)

Coronation chicken tartlets

Cheese & pineapple (v)

HOT CANAPÉS

Mini Yorkshire puddings with rare roast beef and horseradish

Pigs in blankets

Mini spring rolls(v)

Spinach and ricotta filo parcels(v)

Locally sourced sausage with caramelised apple

Mini vegetable samosas with mango and coriander salsa (ve)

Thai fishcakes with lime and chilli dipping sauce (£1 supplement)

Cajun king prawns with sweet chilli dipping sauce (£1 supplement)

Chicken satay sticks with peanut dipping sauce

Mini burgers with BBQ sauce

Mini fish and chips served in a cone (£1 supplement)

Mini battered halloumi with chips served in a cone (v) (£1 supplement)

Deep fried brie with sesame seed coating and cranberry sauce (v)



Three course wedding breakfast

Prices start from £50

STARTER

Prices start from £12

Smooth chicken liver pâté served with fruit chutney on toasted sourdough

Scottish salmon, watercress terrine, rye croûtes and horseradish mousse
(£2 supplement)

Prawns served in a Marie-Rose Sauce with smoked salmon
and lemon dressing (£2 supplement)

Roast portobello mushroom, glazed goats cheese, balsamic reduction and
rocket (v)

Mediterranean vegetable terrine, tomato jelly and toasted sourdough (v)

Caramelised onion and goats cheese tartlet with basil pesto(v)

A fan of seasonal melon with berry compote dusted with ginger
and brown sugar (v)

A soup of your choice, for example; tomato and basil, broccoli and stilton,
carrot and coriander, leek and potato, French onion (v) and (ve) options

For extended vegetarian and vegan options see page 24.

MAIN COURSE

Prices start from £26

These main courses will be individually plated. Please choose vegetables and potatoes to accompany these dishes from our selection. These can also be placed family style, in bowls on each table.

Pan-fried chicken breast with a Madeira jus and fennel garnish

Slow braised shoulder of lamb with rosemary and redcurrant jus (£3 supplement)

Roast rack of herb-crusted lamb served with minted gravy (£8 supplement)

Beef Wellington served with a rich red wine jus (£10 supplement)

Roast sirloin of local beef served with a Yorkshire pudding and rich rosemary gravy
(£6 supplement)

Braised blade of beef in a red wine and mushroom sauce (£3 supplement)

Crispy pork belly served with caramelised apples and cider sauce

Pan fried salmon fillet served with pink peppercorns, fresh dill and white wine
sauce (£3 supplement)

Roast Mediterranean vegetable tart (ve)

Three course wedding breakfast

(continued)

As part of the main course, three sides are included. We recommend one potato and two vegetable sides.

Additional sides are available at £3 per person.

POTATO SELECTION

Hot new potatoes with mint butter

Fondant potatoes (£1 supplement)

Mash - choice of mustard, sweet potato or plain

Dauphinoise potatoes

Roasted potatoes

Lyonnaise potatoes

Sautéed potatoes

Parmentier potatoes

Hasselback potatoes

VEGETABLE SELECTION

Green beans with toasted almonds

Creamed cabbage and bacon

Chantenay carrots in melted butter

Minted peas with baby onions

Roasted root vegetable selection

Cauliflower cheese

Broccoli and cauliflower florets with pancetta

Panaché of seasonal green vegetables

Tender stem broccoli

SIDE DISHES AND SALADS

Tomato and mozzarella salad with olive oil and balsamic dressing

Mixed baby leaf salad with celery, cherry tomatoes and cucumber

Pasta salad with feta and olives in sun-dried tomato sauce

Caesar salad with romaine lettuce, parmesan, anchovies and croutons

Tomato, red onion and basil salad

Rice salad with sweetcorn, mixed peppers and peas

Red cabbage coleslaw

Asian slaw

Three course wedding breakfast

(continued)

DESSERTS

£12 per person

Sticky toffee pudding, with butterscotch sauce and vanilla cream

Lemon posset, served with shortbread biscuit

Spiced poached pear crumble, with vanilla crème fraîche

Chocolate brownie, served with white chocolate cream and vanilla ice cream

Vanilla crème brûlée, served with shortbread biscuits

Eton mess, crushed meringues, tasty berries and lashings of cream

Baileys cheesecake, coffee crème anglaise and dark chocolate

Meringue nest with passion fruit, raspberries and honeycomb

Sherry trifle with strawberries and white chocolate

Chocolate mousse with seasonal fruits

Why not have an assiette of 3 to meet all tastes!

(£2 supplement)

TEAS AND COFFEE **£3 per person**



“The wedding breakfast food was excellent and in abundance. Phil (Head Chef) you are a legend!!! Food provided for the bridal party and breakfast the next day was delicious and the pizzas from the pizza oven in the evening went down a storm.”

NIKKI DARBY



Sharing meals

Prices start from £50 per person including starter, sharing meal and dessert

All of our sharing meals are made to be a little more relaxed and a lot of fun.

ROAST TABLE BANQUETS - "HOST WITH A ROAST"

A joint of locally sourced meat is placed on each table and carved by a guest who will be allocated an apron, hat and a carving set. The accompanying vegetables and sides are then placed in bowls on the table for the guests to serve themselves. Select your favourite:

Roast Turkey

Roasted farm turkey served with sage and apple stuffing, pigs in blankets, bread sauce, roasted potatoes, local seasonal vegetables and traditional gravy

Roast Pork

Boneless loin of pork served with crispy crackling, stuffing and homemade apple sauce, roasted potatoes and local seasonal vegetables, served with traditional gravy

Roast Beef (£6 supplement)

Roasted sirloin of beef served with Yorkshire pudding, roasted potatoes, horseradish, mustard, local seasonal vegetables and traditional gravy

Roast Lamb (£8 supplement)

Roasted leg of lamb with rosemary and garlic, served with mint sauce, roasted potatoes, local seasonal vegetables, mint gravy and redcurrant jelly

SHARING PLATTER

Fish Platter (£5 supplement)

Golden cajun salmon kebabs, lime and coriander infused king prawn skewers, Thai fish cakes and Butty Bach battered cod goujons. Served with sesame and ginger noodle salad, sweet chilli sauce and lemon aioli

BBQ Platter (£2 supplement)

Locally sourced sausage, minced beef burger, marinated chicken breasts and vegetable skewers. Served to the table with two salads of your choice, onions, artisan bread rolls and fries or potatoes

**NOTE: Halal meat will be subject to a
£3 supplement**

Bistro style dining

3 courses - prices start from £34 per person

STARTER

£10 per person

Classic prawn cocktail in a Marie-Rose Sauce
(£2 supplement)

Ham hock terrine and fruit chutney

Your own choice of soup - e.g. tomato and basil,
broccoli and stilton, carrot and coriander, leek
and potato, French onion (v) and (ve) options

A fan of melon and seasonal fruits (v)

Toasted bruschetta with tomato, basil, sliced
mozzarella and pesto (v)

MAIN COURSE

£22 per person

Local sausages with cheesy mashed potato, minted
garden peas and red onion gravy

Individual beef and ale pie, served with creamy chive
mashed potato, garden peas, carrots and baby onions

Hunters chicken (bacon, cheese and BBQ sauce) served
with sweet potato fries and either corn on the cob
or coleslaw (£3 supplement)

Boeuf bourguignon served with mashed potato, carrots
and minted peas (£3 supplement)

Beer battered fish and chips with minted mushy peas
and home-made tartar sauce (£3 supplement)

Vegetable lentil lasagne, tomato and onion salad and herb
focaccia (v)

SIDES

£3 per serving

Additional vegetables, potatoes and salad available as
per three course wedding menu

DESSERTS

£12 per person

Sticky toffee pudding with vanilla ice cream

Apple and blackberry crumble with vanilla
custard

Chocolate brownie and ice cream

Eton mess

Sherry trifle

Steamed treacle sponge with vanilla custard

A choice of three ice creams with sauce

**Why not have an assiette of three desserts?
(£2 supplement)**



“The food was absolutely incredible, and our specially requested starter of stuffed potato skins went down a treat and was no problem for the Chef at all! Everyone commented on just how delicious the food was and how excellent the service was with serving, clearing plates and topping up wine!!”

POPPY AND OWEN RAWLINS



“What a fabulous place for a summer wedding. The food was sublime, mouth watering canapés, melt in the mouth lamb and gorgeous deserts. The pizza was also scrumptious, not that there was much room for it! Immaculately clean and the staff were very friendly.”

VIV MORRISON



Food from around the world

3 courses - prices start from £50 per person

STARTER

£12 per person

A selection of onion bhajis and samosas with dips (ve)

Aloo tikka (ve)

Tandoori salmon

Rum, chilli and pineapple marinated king prawns

Jerk infused chicken strips with mango chilli salsa

Vegetable tapas selection (ve)

Enquire with us to see our extended South Asian Menu

NOTE: Halal meat will be subject to a £3 supplement

MAIN COURSE

Choose two

£26 per person

Lamb tagine with couscous (£3 supplement)

Singapore prawn and noodle stirfry

Italian chicken with wild mushroom and parmesan sauce with tagliatelle

Roasted Mediterranean vegetable lasagne (v)

Sweet potato and cauliflower curry with rice (ve)

Mexican bean and vegetable chilli with tortillas and guacamole (ve)

Jamaican jerk salmon served with callaloo and fried plantain (£3 supplement)

Jamaican curried goat seasoned with scallion, garlic and ginger (£3 supplement)

Indian lemon garlic chicken curry

Chicken jalfrezi

Aloo gobi (ve)

Indian paneer tikka curry in masala sauce (v)

SIDES FOR MAIN

Choose two

(Included in main course, extra portions available for £3 supplement)

Roasted Mediterranean vegetables (ve)

Coleslaw (v)

Tomato and mozzarella salad with basil and olive oil (v)

Mixed salad bowl of cherry tomatoes, cucumber, red and green peppers, red onions and a vinaigrette dressing (ve)

Vegetable samosas and onion bhajis (ve)

Spicy three bean salad with cannellini, borlotti and kidney beans (ve)

Rice salad with peppers and peas (ve)

Pilau rice (ve)

Garlic bread (v)

DESSERTS

Starting from £12 per person

Please refer to dessert selection from any of the previous menus

Children's Menu

Prices start from £25 per child

Our children's menu is suitable for children aged between 1 and 10. Please choose one option only to be served alongside the adult menu choice. We recommend that parents of children under 1 bring their own food.

3 courses

STARTER

£6 per person

Chicken dippers with ketchup

Fan of melon (v)

Fruit or salad crudités (v)

MAIN COURSE

£13 per person

Grilled chicken breast with chips and garden peas

Pork sausages with creamy mashed potatoes and traditional gravy

Battered fish goujons with chips and peas

Burger with French fries

Penne pasta in tomato sauce with garlic bread (v)

Pizza with a side salad (v)

DESSERT

£6 per person

Ice cream with sauces and sprinkles

Fresh fruit salad with ice cream

Chocolate brownie with vanilla ice cream



NOTE: If you prefer the children to enjoy the same foods as the adult guests then a smaller portion of each course is available at a 25% cost reduction.

Vintage afternoon tea

Prices start from £35 per person

(choose 4 finger sandwiches / wraps, 3 savoury items and 3 sweet or cake items, a selection of teas and coffee are included).

For additional selections add £3 per person per additional item

SANDWICHES OR WRAPS

Sandwich selection available on white or granary bread

Smoked salmon and dill crème fraîche

Atlantic prawn and Marie-Rose Sauce

Wiltshire ham and sun-dried tomato chutney

Coronation chicken and rocket

Roast beef and horseradish

Cucumber and cream cheese (v)

Free range egg mayonnaise and watercress (v)

Brie and cranberry (v)

Mature cheddar cheese and sun-dried tomato chutney (v)

SAVOURY

Additional options available on page 22

Homemade sausage rolls

Individual pork pies

Scotch eggs

Quiche Lorraine

Black olive palmiers (v)

Mini bruschetta with tomato and basil (v)

Spinach and ricotta filo parcel(v)

Mini pizza bites (v)

SWEETS AND CAKE

Buttermilk or currant scones with preserve and clotted cream

A selection of macarons

Individual Victoria sponge cake

Salted caramel profiteroles

Chocolate éclairs

Chocolate brownies

Lemon posset with vanilla Chantilly cream and raspberries

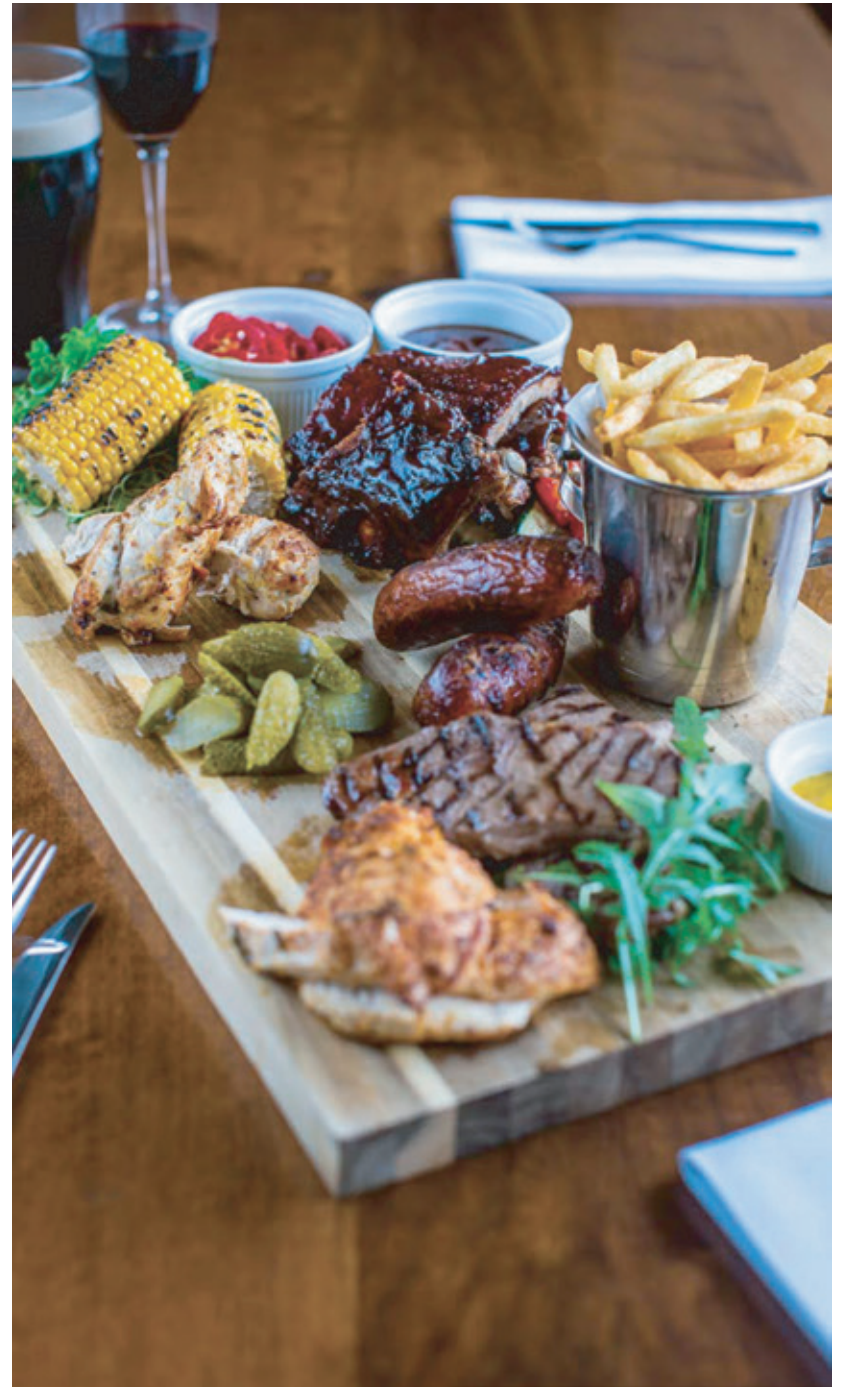
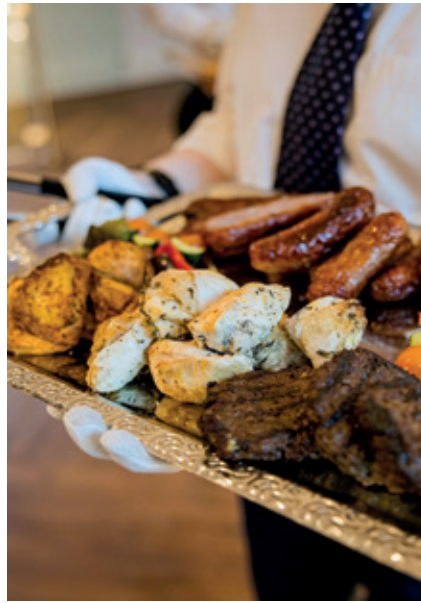
Fresh fruit tarts

Mini pavlova with seasonal fruit

Flapjack

Fresh strawberries and cream (£3 supplement)





Evening food

Only available following a wedding breakfast

Build your own Barbeque menu

Manor Hill House BBQ selection - minimum spend of £20 per person

Fried onions, rolls, sauces, relish and house salad included with our compliments

MEAT OPTIONS

Two locally sourced sausages **£5**

Minced beef burger **£5**

Cajun spiced chicken drumsticks **£5**

4oz sirloin steak **£8**

Chicken breast marinated with herbs or spices **£7**

Pork spare ribs in a sticky BBQ sauce **£5**

Lamb koftas **£5**

Monkfish and king prawn brochette **£10**

VEGETARIAN AND VEGAN ALTERNATIVES

Field mushroom stuffed with blue cheese and garlic (v) **£4**

Pan fried halloumi with Mediterranean vegetables (v) **£6**

Portobello mushroom burger (v) **£5**

Corn on the cob (v) or (ve) **£3**

Plant based bean burger / sausages (ve) **£5**

Falafel burger (ve) **£4**

Vegetable kebabs (ve) **£4**

Cajun pulled jackfruit (ve) **£5**

NOTE: Please see page 8 if additional salads are required.



Evening food

Prices start from £20 per person

One-pot dishes

Please choose 2 'One-Pot' meals to be served informally buffet style, ideal for evening food.

Please note these are only available after the wedding breakfast.

Chicken à la king - succulent pieces of chicken in a cream and tarragon sauce, served with pilau rice

Chicken cacciatore - a classic rustic Italian dish with diced chicken breast served in a tomato and mushroom sauce with a hint of oregano, plated on a bed of penne pasta

Boeuf bourguignon - diced cubes of local beef slowly cooked in a red wine sauce with bacon, mushrooms and a sprig of thyme, served on a bed of boulangère potatoes (£3 supplement)

Chilli con carne - slow braised beef brisket cooked with fresh chillies and kidney beans with herbs (£3 supplement)

Thai green chicken curry - pieces of succulent chicken in a fragrant and creamy sauce made from coconut milk, limes and the very best spices, served with boiled rice

Lamb tagine with prunes - slow cooked lamb pieces with sweet prunes and fragrant spices of ginger, saffron and cinnamon, served on a bed of couscous (£3 supplement)

Sausage and bean casserole - a tasty sausage stew, containing local sausages, chorizo, celery, pepper, garlic and paprika, served on a bed of colcannon mash

Chicken tikka masala - fresh tandoori roasted chicken cooked in creamy, delicately spiced sauce and topped with fresh coriander and toasted almonds

NOTE: All dishes have a vegetarian or vegan option available.

Evening food

Prices start from £18 per person

Street food

PULLED PORK

Our traditional and always popular pulled pork, using only the shoulder of the pig in a choice of marinades, served with cobs, stuffing, apple sauce and a house green salad

Sides (please refer to pages 8)

WOOD FIRED PIZZA

Why not design your own pizzas and choose your own special toppings to represent each partner. Alternatively choose pizzas from the list below:

Three cheese | Pepperoni | Vegetable |
Mexican chicken and bacon | Meatfeast |
Ham and pineapple

Served with a house green salad

Oven hire charge £250

BIG PANS

Chicken and chorizo paella (£4 supplement)

Seafood paella (£6 supplement)

Roasted vegetable paella

All big pan dishes are served with a house green salad

Big pan hire charge £50

HOG ROAST

Locally sourced suckling pig, slowly roasted on a spit for 12 hours, basted in its natural juices, accompanied with apple sauce, stuffing, traditional gravy and served with soft baps (£2 supplement)

Minimum of 80 guests

Hog roast oven hire charge £250



Evening food

Prices start from £28 per person

Build your own evening finger buffet

Select 8 items

SAVOURIES

Additional options available on page 17

Assorted chicken skewers - plain, tandoori or satay

Sausage rolls with mustard

Honey and mustard sausages

Local farmhouse pork pie

Scotch eggs

Tiger prawns with Marie-Rose dip

Spicy potato wedges with sour cream dip (v)

Assorted vegetarian bruschetta (v)

Pizza slices (v)

Assorted pittas, crudités and dips (v)

Meat or vegetable samosas (v) and/or spring rolls (v)

SANDWICHES OR WRAPS

Sandwich selection available on white or granary bread

Smoked salmon and dill crème fraîche

Atlantic prawn and Marie-Rose Sauce

Wiltshire ham and sun dried tomato chutney

Coronation chicken and rocket

Roast beef and horseradish

Cucumber and cream cheese (v)

Free range egg mayonnaise with watercress (v)

Cheddar cheese and tomato chutney (v)

Brie and cranberry (v)

Additional selections add £3 per person per additional item



Late night snacks

Prices start from £12 per person

Only following an evening wedding breakfast, from 9pm onwards

LATE EVENING GRAZING PLATTER

£4 per person supplement

Country style smooth farmhouse pâté

Cheese platter consisting of four of the following:

Matured cheddar, brie, blue stilton, or wensleydale (v)

A selection of crudités with dips (v)

Cheese crackers, artisan bread selection, warm pittas and butter (v)

A selection of hummus (v)

Grapes, celery sticks and seasonal fruits (v)

LATE EVENING BACON / SAUSAGE ROLLS

Locally sourced and cured prime bacon &/or sausages served on a selection of soft and crispy artisan bread rolls with sliced tomatoes and iceberg lettuce.

Available with a selection of sauces and chutneys.

LATE EVENING CHEESE PLATTER

Mature cheddar, blue stilton, brie (v)

Cheese crackers and bread selection (v)

Grapes and celery sticks (v)



“Our wedding guests were blown away by the venue and we received compliment after compliment for the delicious food (a special thanks from my husband for his specially requested ‘dirty burger’ during the wedding breakfast!).”

ALLYCE FIELD

Vegetarian and Vegan Wedding Breakfast

Main courses will be individually plated. Please choose vegetables and potatoes to accompany dishes from our selection as shown on page 8

**Prices starting from £12 for a selection of 4
£3.00 per additional canapé**

COLD CANAPÉS

Goats cheese mousse with cucumber and chives
on crisp bread

Mozzarella balls with cherry tomatoes on sticks

Cheese and fresh pineapple

Sun-dried tomato and black olive tartlets (ve)

HOT CANAPÉS

Spinach and ricotta filo parcels

Deep fried brie with sesame seed coating

Vegetable samosas (ve)

Vegetable spring rolls (ve)

Tempura vegetables with sweet chilli dipping sauce

Mini pizza bites

Marinated halloumi burgers with tomato chutney

Pickled vegetable crostini (ve)

Three course wedding breakfast - prices starting at £50 per person

STARTER

Chargrilled halloumi with roasted
Mediterranean vegetables

Sautéed woodland mushrooms, garlic and
herbs served on a toasted ciabatta (ve)

Caramelised onion and sundried tomato
tartlet with basil oil (ve)

MAIN COURSE

Mushroom risotto with Parmesan shavings
and truffle oil

Stuffed peppers with couscous and oil
dressing (ve)

Spinach and ricotta ravioli with fresh
basil, pesto and sun-blushed tomatoes

Sweet potato and spinach Wellington or filo
parcel (ve)

Roasted Mediterranean tart with sun-blushed
tomatoes (ve)

DESSERT

Summer fruit pudding individually moulded and
served with clotted cream (ve option)

Lemon posset, served with shortbread biscuit

Pannacotta, vanilla pannacotta, shortbread
biscuits and fruit compôte

Chocolate brownie, served with white chocolate
cream and vanilla ice cream (ve option)

Vanilla crème brûlée, served with chocolate and
shortbread biscuits

Eton mess, crushed meringues, tasty berries and
lashings of cream all in one glass (ve option)

Baileys cheesecake, coffee crème anglaise and
dark chocolate

Meringue nest, with passion fruit, raspberries and
honeycomb (ve option)

**An assiette of 3 desserts is available
(£3 supplement)**

Evening food options

Prices from £20 per person

WOOD FIRED PIZZA

Three cheese, vegetable, cheese and pineapple, red onion, peppers

Oven hire charge £250

ONE POTS

Thai green curry (ve option)

Moroccan vegetable tagine with couscous (ve)

Mixed bean chilli (ve)

BBQ

Halloumi and Mediterranean skewers

Mixed bean burgers (ve)

Mushroom burgers (ve)

Vegetable kebabs (ve)

Please refer to page 19 for extra choices.



Ice cream trike

Hire of ice cream trike £100
Prices from £6 per person
Minimum 50 guests

Looking for something different and delicious? Why not have a selection of locally made ice creams and sorbets, sourced from Churchfields Farm. Choose four flavours, served in luxury waffle cones or vintage teacups with spoons. Guests can add their own sprinkles and sauces from the "sweet treat" table.

ICE CREAM FLAVOURS

Vanilla seed	Rich chocolate
Cookies and clotted cream	Rum and raisin
Ground coffee	Summer strawberry
Honeycomb heaven	Double white chocolate
Banana	Midnight mint

SORBET FLAVOURS

Mango	Raspberry
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Cake of cheese

Please speak to our chef who will create a cake of your favourite cheeses, which can be served with cheese crackers, bread, grapes and celery sticks

Starting from £380

Sweet cart

Hire of sweet cart £70
£2 per person - choose 10 items

A selection of confectionery presented on a dressed cart in jars and dishes with scoops

Celebrations	Rhubarb and custard	Wine Gums
Quality Street	Fizzy Cherries	Drumstick Squashies
Strawberries	Jelly Snakes	Flying Saucers
Mini eggs	Laces	Maoams
Cola Bottles	Fizzy Blue Bottles	Bon Bons
Giant Marshmallows	Chocolate Raisins	Haribo Hearts

We will be pleased to provide a decorated sweet cart inclusive of sweet jars, tongs and bags which will be fully serviced throughout the afternoon and evening at a cost of £70. For an additional £2 per guest you can have the choice of 10 varieties of confectionary chosen from our recommended list.

Doughnuts

Hire of six tiered stand - £30

A selection of locally sourced doughnuts in a variety of flavours at £2 per doughnut

(Minimum order of 40 doughnuts)





Book a viewing

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