



MANOR HILL

# The Manor Hill House 'Experience'

In partnership with...



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# Manor Hill House

in partnership with...

## Mahirs Experience



We are delighted to introduce a special collaboration between Manor Hill House & Mahirs Experience, bringing together elegant countryside hospitality and the bold, authentic flavours of South Asian cuisine.

As an exclusive-use venue, Manor Hill House offers a beautiful, private setting tailored for truly personal celebrations. While their in-house team caters for a wide range of events, Mahirs Experience is proud to be their exclusive South Asian catering partner, providing clients with the opportunity to enjoy our renowned cuisine as part of their special day.





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This carefully designed partnership allows you to experience the best of both worlds: a stunning venue managed by an experienced and attentive team, paired with authentic, vibrant menus from Mahirs Experience; prepared with care and delivered seamlessly within the venue's existing structure.

Together, we offer a joined-up planning journey and a celebration that flows effortlessly, combining Manor Hill House's signature warmth with the unforgettable food Mahirs Experience is known for.





# Your Experience

## Make an Enquiry & Explore the Brochure

Start by contacting our friendly Manor Hill House team, who will check your preferred date and share a detailed brochure with pricing, packages, and South Asian menus by Mahirs Experience. They will be happy to arrange a consultation to explore ideas and help shape your vision.

1

## Customise Your Menu & Book a Private Dining Tasting Experience

2

Menus can be tailored to your preferences, style, and guest needs. If you wish to sample the food beforehand, Manor Hill House can arrange a Private Dining Tasting Experience at Mahirs, where you will explore dishes, presentation styles, and the full flavour your guests will enjoy in a themed pop-up dining setting.

## Confirm Your Booking

Once everything feels right, your date and selected services are confirmed directly with Manor Hill House. This includes your South Asian menu, which our Manor Hill team will coordinate closely with Mahirs Experience on your behalf.

3

## Planning & Coordination

4

Our team will guide you through the planning journey and manage all logistics. Behind the scenes, Mahirs Experience will prepare your menu using traditional methods and premium ingredients. You will receive regular updates and support throughout.

## Celebrate Your Day

On your big day, the Mahirs Experience kitchen team ensures every dish is crafted with care and authenticity. Our experienced team will finish, present and serve everything beautifully, so you and your guests can simply relax, enjoy, and make lasting memories.

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# MENUS

## **Menu Structures & Example Menus**

Three Course Banqueting  
Buffet  
Canapés  
Bowl Food & Small Plates

## **Menu Selection**

Canapés  
Starters  
Mains  
Sides & Desserts





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# THREE COURSE BANQUETING MENU A

Presenting our 3-Course Menu Option A, comprising of sharing starters, sharing mains & plated desserts.

## MENU OPTION A

### Sharing Starters

A choice of 4 Starters  
*(2 of which are Vegetarian or Vegan)*

Accompanied with Condiments

### Sharing Mains

A choice of 4 Mains  
*(2 of which are Vegetarian or Vegan)*

### Sides

*Mains are accompanied with...*

Tandoori Naan (ve)

Jeera Rice (ve)

Dahi Raita (v)

### Plated Dessert

*A choice of 3 Desserts to create...*

An Assiette 'Trio' of Desserts

## EXAMPLE MENU OPTION A

### Sharing Starters

Aloo Tikki (ve)

Channa Masala (ve)

Hariyali Chicken Tikka

Masala Sheekh Kebabs

Accompanied with Condiments

Mint Yogurt Chutney

Imli Chutney

### Sharing Mains

Tarka Daal (ve)

Paneer Jalfrezi (v)

Butter Chicken

Lamb Karahi

### Sides

Tandoori Naan (ve)

Jeera Rice (ve)

Dahi Raita (v)

### Plated Dessert

Salted Caramel Chocolate Brownie (ve)

Gulab Jamun (v)

Vanilla Kulfi (v)





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# THREE COURSE BANQUETING MENU B

Presenting our 3-Course Menu Option B, comprising of plated starters, sharing mains & plated desserts.

## MENU OPTION B

### Plated Starters

**A choice of 3 Starters**  
*(1 of which is Vegetarian or Vegan)*

Accompanied with Condiments

### Sharing Mains

**A choice of 4 Mains**  
*(2 of which are Vegetarian or Vegan)*

### Sides

*Mains are accompanied with...*

Tandoori Naan (ve)  
Jeera Rice (ve)  
Dahi Raita (v)

### Plated Dessert

*A choice of 3 Desserts to create...*

An Assiette 'Trio' of Desserts

## EXAMPLE MENU OPTION B

### Plated Starters

Vegetable Cutlet (ve)  
Murgh Malai Tikka  
Amritsari Fish Pakora  
Accompanied with Condiments  
Mint Yogurt Chutney  
Imli Chutney

### Sharing Mains

Paneer Makhani (v)  
Daal Makhani (v)  
Lamb Rogan Josh  
Methi Murgh

### Sides

Tandoori Naan (ve)  
Jeera Rice (ve)  
Dahi Raita (v)

### Plated Dessert

Salted Caramel Chocolate Brownie (ve)  
Gajar Ka Halwa (v)  
Pistachio Kulfi (v)





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# BUFFET MENU

Presenting our Buffet Menu options.

## BUFFET 'SIX'

**A choice of 2 Starter dishes**  
*(1 of which is Vegetarian or Vegan)*

**A choice of 2 Main dishes**  
*(1 of which is Vegetarian or Vegan)*

**A choice of 2 Sides**

**Accompanied with Condiments**

## EXAMPLE BUFFET 'SIX'

### Starters

Onion Bhaji (ve)  
Tandoori Chicken Tikka

### Mains

Paneer Makhani (v)  
Lamb Rogan Josh

### Sides

Pilau Rice (ve)  
Tandoori Naan (ve)

### Condiments

Mint Yogurt Dip (v)  
Imli Chutney (ve)

## BUFFET 'EIGHT'

**A choice of 3 Starter dishes**  
*(1 of which should be Vegetarian or Vegan)*

**A choice of 3 Main dishes**  
*(1 of which should be Vegetarian or Vegan)*

**A choice of 2 Sides**

**Accompanied with Condiments**

## EXAMPLE BUFFET 'EIGHT'

### Starters

Aloo Tikki (ve)  
Hariyali Chicken Tikka  
Masala Seekh Kebabs

### Mains

Daal Makhani (v)  
Lamb Karahi  
Butter Chicken

### Sides

Chappati (ve)  
Dahi Raita (v)

### Condiments

Mint Yogurt Dip (v)  
Imli Chutney (ve)

## BUFFET 'TEN'

**A choice of 4 Starter dishes**  
*(1 of which should be Vegetarian or Vegan)*

**A choice of 4 Main dishes**  
*(1 of which should be Vegetarian or Vegan)*

**A choice of 2 Sides**

**Accompanied with Condiments**

## EXAMPLE BUFFET 'TEN'

### Starters

Taj Hakka Noodles (ve)  
Chilli Paneer (v)  
Jeera Chicken  
Masala Fish Pakora

### Mains

Tarka Daal (ve)  
Paneer Makhani (v)  
Lamb Rogan Josh  
Karahi Chicken

### Sides

Jeera Rice (ve)  
Tandoori Naan (ve)

### Condiments

Mint Yogurt Dip (v)  
Imli Chutney (ve)





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# CANAPE MENU

Presenting our Canape Menu options.

## CANAPE 'FOUR'

### **4 Canapes per person**

*(A Variety of up to 4 Canapes  
1 of which is Vegetarian or Vegan)*

## EXAMPLE CANAPE 'FOUR'

Mini Punjabi Vegetable Samosa (ve)  
Manchurian Chantilly Pastry Shell (v)  
Amritsari Fish & Chip Cones  
Pulled Chicken Tikka Sliders

## CANAPE 'SIX'

### **6 Canapes per person**

*(A Variety of up to 4 Canapes  
1 of which is Vegetarian or Vegan)*

## EXAMPLE CANAPE 'SIX'

Vegetable Tempura Cones (ve)  
Paneer Tikka Skewer (v)  
Chicken '65'  
Lamb Kofta Shashlik

## CANAPE 'EIGHT'

### **8 Canapes per person**

*(A Variety of up to 4 Canapes  
1 of which is Vegetarian or Vegan)*

## EXAMPLE CANAPE 'EIGHT'

Vegetable Cutlet Slider (ve)  
Chilli Battered Mushrooms (v)  
Acahri Chicken Shashlik  
Masala Fried Prawns



# BOWL FOOD & SMALL PLATES MENU

Presenting our Bowl Food & Small Plates Menu options.

## ———— BOWL FOOD 'FOUR' ————

### **A total of 4 dishes**

Choose from our Canapé, Starter & Main Course range to make your ideal Bowl Food & Small Plates Menu

*(1 of which should be a Vegetarian or Vegan option)*

## ———— EXAMPLE BOWL FOOD 'FOUR' ————

Papri Chaat (v)

Vegetable Manchurian (ve)

The Chicken Tikka Duo

*(Tandoori Chicken Tikka & Hariyali Chicken Tikka)*

Masala Fish & Chips

## ———— BOWL FOOD 'SIX' ————

### **A total of 6 dishes**

Choose from our Canapé, Starter & Main Course range to make your ideal Bowl Food & Small Plates Menu

*(1 of which should be a Vegetarian or Vegan option)*

## ———— EXAMPLE BOWL FOOD 'SIX' ————

Tikki Channa Chaat (ve)

Onion Bhaji & Vegetable Samosa Duo (ve)

Paneer Pakora (v)

Amritsari Fish & Chip Cones

Lamb Tikki Sliders

Chicken Manchurian



# MENU SELECTION: CANAPÉS

Presenting our Canape Selection.

## — CANAPÉS —

### **Tikki Channa Pinewood Boat (v)**

Mini pan fried potato cutlet served on a bed of tangy chickpeas garnished with Imli chutney and served in a pinewood boat!

### **Vegetable Tempura Cones (v)**

A selection of vegetables coated in a tangy tempura batter and deep fried until golden.

### **Kukhri Bhindi Cones (v)**

Golden fried okra chips dusted in a blend of herbs & spices.

### **Manchurian Chantilly Pastry Shell (v)**

Popular Indian Chinese dish - finely minced vegetables, coated with corn flour and deep fried, then dipped in a tangy and spicy soy sauce. Served on an edible pastry shell!

### **Vegetable Cutlet Slider (v)**

Mini breadcrumb coated vegetable burger served with a salsa style chutney in a toasted bun.

### **Pesto Paneer Shashlik (v)**

Soft, juicy chunks of paneer marinated in a Pesto Masala and then stir-fried with an array vegetables.

### **Paneer Tikka Skewer (v)**

Soft, juicy chunks of paneer marinated in a Tandoori masala and then stir-fried with an array vegetables.

### **Tandoori Soya Tikka Shashlik (v)**

Pieces of Soya marinated overnight in spicy ginger & garlic yoghurt then cooked in a traditional clay oven (Tandoor).

### **Chilli Cheese Bites (v)**

Jalapeño & soft cheese nuggets encased in a golden batter.

### **Cocktail Samosa (v)**

Filo pastry triangles stuffed with potato & vegetables.

### **Chilli Battered Mushrooms (v)**

Whole button mushrooms coated in a spicy gram flour batter and deep fried.

### **Pizza Samosa (v)\***

Hand folded light crispy filo pastry triangles filled with your favourite pizza toppings together with cheddar and mozzarella cheese in a lightly spiced pizza sauce.

### **Papri Chaat (v)**

Semolina crisps served with a flavoursome potato & chick peas infused yoghurt topped off with sweet tamarind chutney, finely chopped onions, mint sauce & sev.

### **Mini Punjabi Vegetable Samosa (v)**

Traditional pastry triangles stuffed with potato & vegetables.

### **Onion Bhaji (v)**

Traditional Punjabi recipe of onions and spices, mixed together & deep fried in a gram flour batter.

## — CANAPÉS —

### **Hariyali Chicken Skewer**

Tender pieces of chicken marinated in a spicy coriander & mint infusion before being baked in the oven.

### **Achari Chicken Shashlik**

Succulent cuts of chicken infused with traditional pickling spices creating 'tangy' baked chicken skewers.

### **Murgh Malai Tikka**

Chicken breast marinated in a creamy herb & spice infused yoghurt then oven baked to perfection.

### **Tandoori Chicken Shashlik**

Classic chicken tikka starter. Tender pieces of chicken marinated overnight in spicy ginger & garlic yoghurt then oven baked.

### **Chicken '65'**

South Indian spicy deep fried chicken 'nuggets' flavoured with various herbs & spices including ginger & cayenne pepper.

### **Pulled Chicken Tikka Slider**

Delicious, tender 'slow cooked' tandoori chicken tikka shredded and served in a mini toasted bun.

### **Seekh Kebab**

Minced lamb infused with fresh coriander and a hint of spice. Grilled to perfection on a Seekh (skewer).

### **Lamb Kofta Shashlik**

Seasoned lamb meat ball skewered on a cocktail stick with capsicum, onion, & fresh tomato.

### **Lamb 'Tikki' Slider**

Lamb kebab patty infused with fresh mint, coriander & a hint of spice served in a mini toasted bun.

### **Lamb 'Tak-A-Tak'**

Slow cooked 'julienne' strips of Lamb cooked in a blend of South Indian spices.

### **Amritsari Fish 'n' Chip Cones**

Diced fish fillets marinated in a tangy 'tandoori' style batter and deep fried with chips.

### **Masala Fish & Chip Cones**

Hand folded light crispy filo pastry triangles filled with your favourite pizza toppings together with cheddar and mozzarella cheese in a lightly spiced pizza sauce.

### **Masala Fried Prawns**

Deep fried king prawns in a crispy tangy batter.

### **Mango Chicken Chaat**

Inspired by the popular Indian street snack, our fresh & fragrant Mango Chicken Chaat is a delicious light appetiser.





# MENU SELECTION: STARTERS

Presenting our Starter Selection.

## STARTER

### Aloo Tikki (ve)

The original potato pattie made up of course potato and infused with herbs & spices.

### Potato Pattie (v)

Fried potato cutlet stuffed with crushed mint, paneer & green peas.

### Mini Punjabi Vegetable Samosa (ve)

Traditional pastry triangles stuffed with potato & vegetables.

### Vegetable Cutlet (ve)

Breadcrumb coated 'tear drop' shaped patties stuffed with potato & spicy vegetables.

### Onion Bhaji (ve)

Traditional Punjabi recipe of onions and spices, mixed together & deep fried in a gram flour batter.

### Paneer Pakora (v)

Indian cottage cheese stuffed with a tasty mint & coconut filling then lightly battered and deep fired until golden.

### Paneer Tikka (v)

Soft, juicy chunks of paneer marinated in a Tandoori masala and then stir-fried with an array of vegetables.

### Chilli Paneer (v)

Homemade Indian cheese stir fried with an array of sliced peppers and onions in a tantalising sweet and sour sauce.

### Signature Manchurian (v)

*(Available with Mushroom & Paneer & Vegetable)*

Our Signature sweet & sour marinade infused with sautéed peppers and onions.

### Taj Hakka Noodles (ve)

Light fluffy noodles sautéed with crisp shredded vegetables & finished with oriental spices.

### Papri Chaat (v)

Semolina crisps served with a flavoursome potato & chickpeas infused yoghurt topped off with sweet tamarind chutney, finely chopped onions, mint sauce & sev.

### Channa Masala (ve)

Spicy tangy chickpeas cooked in a light masala sauce.

### Tandoori Soya Tikka (v)

Tender pieces of soya chicken marinated overnight in spicy ginger & garlic yoghurt then oven baked.

## STARTER

### Chicken Tikka Masala

Tender pieces of marinated chicken baked in a tandoor oven before being finished off in a traditional masala sauce.

### Jeera Chicken

Chicken made with roasted cumin seeds and freshly ground black pepper.

### Hariyali Chicken Tikka

Tender pieces of chicken marinated in a 'spice infused' coriander & mint paste before being oven baked.

### Achari Chicken Tikka

Tender chicken pieces marinated in traditional Indian pickling spices.

### Murgh Malai Tikka

Chicken breast marinated in a creamy herb & spice infused yoghurt then oven baked to perfection.

### Tandoori Chicken Tikka

Tender pieces of chicken marinated overnight in spicy ginger & garlic yoghurt then cooked in traditional clay oven.

### Chicken Drumsticks

Chicken drumsticks marinated overnight in spicy ginger & garlic yoghurt then cooked in traditional clay oven.

### Chicken Wings

Chicken wings marinated in a spicy BBQ Masala.

### Chicken Manchurian

Chicken fried in a light batter then infused with sautéed peppers and onions in a sweet & sour marinade.

### Masala Seekh Kebab

Minced lamb infused with fresh coriander and a hint of spice. Grilled to perfection on a Seekh.

### Lamb Bhuna

Tender pieces of lamb, slow cooked in a spice infused tomato & onion base, then sautéed with fresh green peppers & onions.

### Lamb 'Tak-A-Tak'

Slow cooked 'julienne' strips of Lamb cooked in a blend of South Indian spices.

### Masala Lamb Chops

Tender lamb chops slow cooked in a spice infused tomato & onion base.

### Amritsari Fish Pakora

Diced cod fillets marinated in a tangy batter and deep fried until golden.

### Masala Fish Pakora

Diced fish fillets marinated in a tangy batter and deep fried.

### Tandoori Salmon Tikka

Salmon fillets marinated overnight in traditional Indian spices before being oven baked.





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# MENU SELECTION: MAINS

Presenting our Mains Selection.

## — MAIN —

### **Paneer Makhani (v)**

Classic Indian paneer dish. Cubes of paneer infused in a rich creamy sauce.

### **Malai Kofta (v)**

Paneer & potato dumplings cooked in a rich creamy sauce.

### **Paneer Petit Pois (v)**

Cubes of paneer cooked in a traditional masala curry with petit pois.

### **Paneer Jalfrezi (v)**

Paneer stir-fried with onions and peppers in a thick sweet & sour sauce.

### **Palak Paneer (v)**

Silky spinach dish delicately cooked with diced paneer.

### **Vegetable Kofta (ve)**

Mixed vegetable dumplings cooked in a traditional masala sauce.

### **Mixed Vegetable Jalfrezi (ve)**

*(Also available as Mixed Vegetable & Paneer Jalfrezi)*

An array of sautéed fresh vegetables cooked in a traditional masala turka.

### **Bhindi Masala (ve)**

A traditional north Indian dish. Okra sautéed with sliced onions & cooked in a light tangy masala turka.

### **Tinda Masala (ve)**

Sliced Indian baby pumpkin slow cooked in an onion based masala turka.

### **Aloo Bengan (ve)**

A traditional Punjabi dish of fresh aubergine and diced potatoes.

### **Aloo Gobi (ve)**

Potato & cauliflower slow cooked in a light tangy masala turka.

### **Sarson Ka Saag (v)**

Traditional Punjabi fresh spinach dish.

### **Fava Mutter Keema (ve)**

Pea protein mince cooked with petit pois in a spicy onion base.

### **Aloo Cholay (ve)**

Potato & chickpea curry made in a Punjabi turka.

### **Channa Daal (ve)**

Tempered split chickpea lentils infused with spices & diced marrow.

### **Daal Makhani (v)**

Black lentils slow cooked with spices, tomatoes, cream & butter.

### **Tarka Daal (ve)**

Tempered lentils forming a thick textured soup. Garnished with pan fried onions, garlic, & cumin.

## — MAIN —

### **Punjabi Chicken Curry**

Succulent pieces of chicken cooked in a traditional Masala gravy.

### **Chicken Karahi**

Tender pieces of chicken thigh cooked in a Punjabi sauce infused with fresh green peppers & onions.

### **Butter Chicken**

Marinated boneless chicken oven baked and finished in a rich creamy sauce.

### **Achari Chicken Curry**

Succulent pieces of chicken cooked in a tangy traditional pickling spice gravy.

### **Palak Murgh**

Chicken cooked in a well-seasoned spinach.

### **Mehti Murgh**

Fresh fenugreek cooked together with tender chicken pieces in a light masala turka.

### **Lamb Rogan Josh**

Tender pieces of lamb slow cooked with fresh ground roasted spices in a tomato and onion base gravy.

### **Lamb Karahi**

Tender pieces of lamb thigh cooked in a Punjabi sauce infused with fresh green peppers & onions.

### **Thariwala Keema Kofta**

Seasoned lamb meat ball cooked in a traditional Masala gravy.

### **Keema Mutter Curry**

Flavoursome mince lamb cooked with fresh garden peas in a spicy onion base.

### **Palak Gosht**

Slow cooked Lamb in well-seasoned spinach.

### **Methi Gosht**

Fresh fenugreek cooked together with tender pieces of lamb in a light masala turka.

### **Biryani**

*(Also available as Chicken Biryani)*

Tender pieces of spiced & sautéed lamb cooked with Basmati rice and flavoured with rare Kashmiri spices. Served with a special raita.

### **Malabar Fish Curry**

*(Also available as Malabar Prawn Curry)*

Tender seafood pieces simmered in a vibrant coconut curry sauce

### **Tamarind Fish Curry**

*(Also available as Tamarind Prawn Curry)*

South Indian inspired seafood curry made with tender cod fish pieces in a tamarind & curry leaf sauce





# MENU SELECTION: SIDES & DESSERTS

Presenting our Sides & Desserts Selection.

## RICE

### Pilau Rice (ve)

Basmati rice lightly spiced with cumin and cooked with petit pois & finely chopped onions.

### Jeera Rice (ve)

Rice flavoured with cumin & onion.

### Mixed Vegetable Pilau Rice (ve)

Pilau Rice sautéed with garden vegetables.

### Plain Rice (ve)

Plain basmati rice.

## BREADS

### Tandoori Naan (ve)

Classic Indian unleavened Tandoori bread cooked in a clay oven.

### Tandoori Roti (ve)

Whole wheat flour bread cooked traditionally in a clay oven.

### Chappati (ve)

Traditional thin light whole wheat bread cooked on a Thawa (griddle).

### Puri (ve)

Puffed deep fried unleavened bread.

### Bhatura (v)

Soft puffed deep fried leavened bread.

## SALADS

### Fresh Green Salad (ve)

Strips of crispy iceberg lettuce with cherry tomatoes, cucumber & red onion.

### Kachumber Salad (ve)

Diced mixture of cucumber, tomato and onion

## DESSERTS

### Gulab Jaman (v)

Indian syrupy doughnuts.

### Ras Malai (v)

Classic Indian cold dessert comprising of fluffy light sponge cakes in creamy milk syrup & dressed with crushed pistachios.

### Gajar Ka Halwa (v)

Traditional Indian carrot sweet dish topped with crushed pistachios & almonds.

### Chukander Ka Halwa (v)

Mouth-watering dessert made with beetroot, topped with crushed pistachios & almonds.

### Coconut Kheer (v)

Coconut rice pudding dish made with Basmati rice, whole milk, sugar, cardamom & coconut flakes.

### Jalebi (v)

Juicy syrupy 'Pretzel' shaped sweet made from flour & milk

### Kulfi (v)

*(Available as a choice of Mango, Malai, Pistachio and Vanilla)*

Luxury Indian Ice cream

### Vanilla Ice Cream (v)

Luxury Vanilla Ice Cream.

### Chocolate Brownie

Moorish flat square fudge like chocolate cake.

### Salted Caramel Chocolate Brownie (ve)

Infused salted caramel fudge like chocolate cake.

### Apple Crumble Samosa (ve)

Filo pastry triangles made to our secret homemade recipe. Crispy on the outside, deliciously hot and sweet on the inside!





# Frequently Asked Questions

## How does the catering work at Manor Hill House?

Manor Hill House offers in-house catering for a wide variety of events. However, for couples and families looking for authentic South Asian or fusion cuisine, we are proud to have Mahirs Experience as our exclusive South Asian catering partner. You will book directly with the Manor Hill team, who will coordinate all menu details with Mahirs behind the scenes..

1

## Who will be looking after us during the planning?

The Manor Hill House events team will guide you every step of the way; from your first enquiry to the big day itself. They will also liaise with Mahirs Experience where needed to ensure your menu and service are aligned with your preferences.

2

## What does Mahirs Experience do?

Mahirs will prepare your selected South Asian menu using authentic recipes, traditional methods, and high-quality ingredients. Our team crafts everything with care, and the food is then finished and served by Manor Hill's experienced in-house team.

3

## Whats the difference between Mahirs Experience & Mahirs Foodservice

Mahirs Experience is an award-winning catering service, providing authentic South Asian cuisine with menus tailored to your event. Mahirs Foodservice offers the same distinctive dishes through our team here at the venue, who finish and serve them as part of your celebration. In both cases, you will enjoy the quality, flavour, and care that Mahirs is known for.

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# Frequently Asked Questions...

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## Can we customise the menu or arrange a tasting?

Absolutely. The menus are flexible and designed to suit a variety of tastes. If you would like to try the food before making your final choices, tastings can be arranged at Mahirs HQ. The Manor Hill team will coordinate this for you and advise on timing and availability.

## Who is in charge on the day?

The Manor Hill House team will take care of everything on the day – from welcoming your guests to managing the schedule and service. Mahirs will prepare the food and the venue team will ensure it is presented and served beautifully.

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## What about dietary requirements?

No problem at all. Once your menu is confirmed, the Manor Hill team will help collect any dietary needs or allergy information from your guests and pass this along to Mahirs, who will prepare all special dishes with care and clear labelling.

## Why is the partnership set up this way & what makes it special?

We at Manor Hill House manage our kitchen operations internally. While external caterers are not brought into the kitchen, Mahirs Experience is our trusted South Asian catering partner, which means you can still enjoy traditional, authentic cuisine as part of your celebration.

This model works especially well for fusion weddings, intimate gatherings, or clients looking for exceptional flavour and value without the added complexity of bringing in a full external team. It offers the best of both worlds, seamless service and unforgettable food!

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The Manor Hill House team will be happy to discuss any bespoke menu requests, including special dietary requirements, with Mahirs Group on your behalf.

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