

# THE MANOR HOUSE

## SAMPLE DINNER MENU



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Asparagus velouté, quails egg, pancetta

Seared scallops, black pudding, butternut puree, endive, chorizo oil

Gin-cured salmon, smoked salmon mousse, pickled cucumber, beetroot, crisp mouli

Mushroom crème brulee, truffle oil, Dunsyre Blue, pecan nuts, tarragon shortbread

Carpaccio of Cotswold venison, blueberry jelly, girolles à la grecque, Lords of Plenty

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Fillet and shin of beef, bone marrow duchess potato, duxelle ravioli,  
cherry tomato and kale salad

Pave of sea-reared rainbow trout, samphire, cocotte potatoes, sprouting broccoli,  
burnt cauliflower puree

Braised pork cheek, tenderloin, bacon bubble and squeak, apple, charred spring onions

Fillet of red mullet, courgette, bok choy, gnocchi, shellfish consommé

Cannon of lamb, confit breast, pomme anna, smoked parsnip puree, red cabbage chou farci

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Sides at £4.00 each

Sticky Red Wine Cabbage | Champ Mash

Roquette, Parmesan & Pesto Salad | Selection of Seasonal Vegetables

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Rhubarb, Caramelised Custard, Yoghurt Granite, Jumbo Oats

Apple Crumble Soufflé, Madagascar Vanilla Ice Cream, Cinnamon Custard

Lemon Curd, Toasted Meringues, Pinenuts

Banana Crèmeux, Passion Fruit, 64% Manjari Dark Chocolate Sorbet

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Coffee or Tea served with Petit Fours £4.50 per person

Liqueur Coffee served with Petit Fours £7.50 per person

4 course dinner £45 per person