



sample table d'hôte menus ...

... the manor house

Spring

Watercress and wild garlic soup

Braised beef shin ravioli

with rosemary infused fondant potato and port jus

Sweetened endive tart

with walnuts and pear, finished with balsamic reduction



Cannon of lamb with black pudding

served with minted pea purée, wild garlic potato cake, lamb sweet breads and rosemary jus

Caramelised pork belly

with truffle mash, spring greens, baby carrots, crackling and red wine jus

Red wine poached salmon supreme

on bay leaf risotto, finished with prawn velouté and salmon crisps

Pan fried bubble and squeak

served with goats' cheese glaze, baby leeks and poached duck egg



Amaretto and rhubarb tart

served with crème fraiche ice cream and rhubarb compote

Selection of local cheese

Fresh fruit platter

Selection of homemade ice cream



Coffee, tea and petit fours

Summer

Cream of asparagus and pea soup

Salmon and lemongrass terrine

with pickled cucumber and tomato relish

Warm salad of crispy squid

with spring onions and sweet chilli sauce



Roasted breast of corn fed chicken

with boulangère potatoes and a fricassée of broad beans, peas and baby gem lettuce

Rump of lamb rump

roasted with rosemary and served on purée potato with fine beans, pancetta and redcurrant jus

Fillets of sea bass

filled with scallop mousse and served on fennel sauerkraut with fennel purée and vanilla foam

Wild mushroom and spinach

served with tarragon and chilli polenta and an amaranth and pea shoot salad



Almond pannacotta

with poached pear and cinnamon anglaise

Selection of local cheese

Fresh fruit platter

Selection of homemade ice cream



Coffee, tea and petit fours

Wine list

We aim to keep an exciting and innovative wine list and therefore change and update the list on a regular basis. For a copy of the latest list, or for recommendations, please contact our sales office.





sample table d'hôte menus ...

... the manor house

Autumn

Butternut squash soup
with toasted pumpkin seeds

Smoked fillet of trout
with horseradish dressing

Tomato and feta tartlet



Breast of chicken

*filled with mushroom mousseline, wrapped in pancetta
and served with fine beans and mushroom sauce*

Sirloin of beef

*with spiced tomato chutney, Anna potatoes and fried onions,
then finished with rich red wine jus*

Grilled fillets of plaice

served with a caper seafood risotto and prawn sauce

Grilled aubergine

*topped with mozzarella and served with roasted vegetables
baked in Provençale sauce*



Apple and plum pudding with clotted cream

Selection of local cheese

Fresh fruit platter

Selection of homemade ice cream



Coffee, tea and petit fours

Winter

Leek and potato soup

Stilton and rocket

baked on flat bread and served with stilton dressing

Pressed game terrine

served with red onion and orange marmalade



Peppered venison steak

*with fondant potato, pea purée and roasted root vegetables,
finished with a red currant jus*

**Lemon and sage marinated breast
of guinea fowl**

*served with grilled vegetables and Parmentier potatoes
then finished with lemon sage sauce*

Red mullet

served with a lightly spiced mussel, lentil and sea food broth

Winter vegetable Wellington

served with truffle mash and a creamy broccoli sauce



Warm spiced cake with a toffee ice cream

Selection of local cheese

Fresh fruit platter

Selection of homemade ice cream



Coffee, tea and petit fours

Wine list

We aim to keep an exciting and innovative wine list and therefore change and update the list on a regular basis. For a copy of the latest list, or for recommendations, please contact our sales office.

