

## THE MANOR HOUSE



For events of up to twenty guests, a menu of two starters, two main courses and two desserts must be selected for the whole party with individuals pre-ordering fourteen days in advance. For groups over twenty a menu of one starter, one main course and one dessert must be selected for the whole party. Dietary requirements can be catered for with advance notice; however, we would ask that vegetarian dishes are chosen as the second option with parties under twenty

### Private Dining Sample Menu

Butternut squash veloute, marinated shimeji mushrooms, toasted pumpkin seeds (VDF / GF)

Garden beetroot salad, whipped goats cheese, candied walnuts (V / GF)

Home made falafel, smoked aubergine, piperade, roquet salad (VDF /GF)

Caramelised onion & goats cheese tart, roquet salad (V)

Cornish white crab salad, marinated mooli, compressed cucumber, avocado cream (GF)

Duck liver parfait, hazelnut and endive salad, sherry reduction, toasted brioche

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Roast breast of Corn fed chicken, potato fondant, creamed cabbage, onions, bacon, chicken jus (GF)

Shoulder of Wiltshire Downlands lamb, creamed potato, garden greens, honey roasted carrots, lamb jus (GF)

Braised Stokes Marsh farm beef, horseradish potato, bourgignon garnish, braising juices (GF)

Roast fillet of Scottish salmon, Israeli cous cous, gem lettuce, sweet pepper sauce

Fillet of Cornish sea bream, creamed potatoes, broad beans, glazed fennel, citrus dressing (GF)

Sweet potato, aubergine, tomato, chic pea and spinach parcels, apricot quinoa (VDF/ GF)

Stuffed dolma, sticky rice, asian spiced tomato and coconut broth (VDF/GF)

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Vanilla crème brulee, lemon curd, raspberry sorbet (GF / V /NF)

Dark chocolate torte, caramelised banana, coconut cream GF / V /NF))

Pear tart fine, candied walnuts, cardamom ice cream (V)

White chocolate cheesecake, baileys ice cream, blueberry jelly (V)

Caramel mousse, malt granola, milk ice cream (V)

Pineapple carpaccio, mango and passion fruit sorbet (VDF /GF /NF)

Bitter chocolate cake, raspberry sorbet (VDF/GF)

**£70 per person, includes coffee and petit fours**

***Please advise us of any food allergies or intolerances***

*We go to great lengths to select the very best ingredients and, where possible, local and organic produce.*