

THE MANOR MENU

UPGRADE TO MANOR MENU FOR AN EXTRA £5 PER PERSON

Set menu of one starter, one main & one dessert.
Vegetarian and Vegan variations available

TO START

Assiette of heritage & sun blushed tomato, smoked burrata, balsamic pearls & basil oil (GF, V)

Crispy duck leg, Asian slaw, soy glaze, sesame & miso dressing (GF)

Wild mushroom & ricotta tart, poached egg, crispy pancetta & watercress salad with shallot dressing (GF)

Treacle cured salmon, potato & spring onion salad, endive, lemon & black pepper dressing (GF)

Soup, served with sourdough boules & butter.

Choose from:

Roasted plum tomato & sweet potato soup, Lancashire cheddar sourdough toast (V)

Cream of cauliflower soup, Blacksticks blue cheese croquette & truffle oil (V)

Pea & ham soup, crispy goats' cheese

Leek, potato & spinach soup, crispy leeks (V) (VE)

TO FOLLOW

Cornfed chicken supreme, crispy thigh, dauphinoise potato, asparagus, wild mushrooms, lemon & chive butter sauce (GF)

Roasted beef sirloin, beef shin potato hash, creamed carrots, roasted beets, jus & watercress (GF)

Seared lamb rump, stem broccoli, fondant potato, root vegetable mash, madeira jus (GF)

Seared seabass fillet, pea & sorrel risotto, asparagus & roasted celeriac (GF)

Root vegetable & truffle pie, onion soubise, stem broccoli, maple carrots & porcini sauce (VN)

TO FINISH

Strawberry & vanilla panna cotta, lemon shortbread

Glazed cherry cheesecake, berry & hazelnut granola, cassis sorbet (V)

Raspberry & chocolate tart, meringues & raspberry jelly & sorbet (V)

Glazed chocolate delice, sesame crisp & salted caramel ice cream (V)

Warm chocolate fondant tart, vanilla ice cream & honeycomb (V)