

VALENTINES MENU

The Manor House Inn

TO START

Scallops in Shells with Asian Spices and Micro Salad

Pea Risotto with Mediterranean King Shrimp and a Fish Cream Sauce

Lobster and Crab Soup with Chilli Croutons

Goat's Cheese Truffles rolled in Chilli, fresh Herbs & crushed Pink Peppercorns
with Mixed Leaves & Balsamic Dressing

Mezze Platter to share: Hummus, Babaganoush, Olives, Sun Blushed Tomato & Pitta Bread

Pan-fried Pigeon Breast with Mixed Salad, toasted Pine Nuts and Balsamic Dressing

TO FOLLOW

Salmon Wellington with Dill crushed New Potatoes and Saffron Fish Cream

Venison Rump on a Sweet Potato Cake with a Rich Cherry & Port Sauce

Thai Mussels to Share with Crusty Bread and Chips

Chicken Roulade Stuffed with Sun Blushed Tomatoes on a bed of wilted Spinach
with a Yellow Pepper Sauce

Home cut Sirloin Steak with Sautéed Potatoes & a rich Red Wine and Mushroom Sauce

Pork Fillet wrapped in Smokey Bacon served with Fondant Potatoes and a Calvados Sauce

Slow Cooked Beef Brisket on a Creamy Mash with a Guinness and Treacle Sauce

Roasted Vegetables layered with Grilled Halloumi topped with Pine Nut & Olive Crumble
and served with a Rich Tomato and Basil Sauce

PUDDINGS

Chai Panacotta with an Orange and Cinnamon Sauce

White Chocolate, Raspberry and Pink Peppercorn Mousse with a Bitter Chocolate Shortbread

Passion Fruit Crème Brûlée Tart

Trio of Chocolate Fondue with Fresh Fruit and Marshmallows

Plum and Apple Cobbler and Home-made English Custard

Cheese Board to Share with Camembert, Roquefort, Barber's 1833, Cured Ham and Crusty Focaccia

Tea/Coffee with Home-made Chocolate

£25.00 per person