

# ***The Manor House Inn***

## **New Years Eve Gala Dinner 2010**

### **TO START**

Crab & Crayfish Bisque with Parmesan Croutons

Game bird Terrine wrapped in Bacon with Toast and Apple & Blackberry Chutney

Seafood Tagliatelle with Scallop, King Prawns & Mussels in a light Cream Sauce

Oven Baked Goats Cheese with Red Onion Marmalade in Puff Pastry with an Olive & Sun-blushed Tomato Salad

Braised Duck Leg with Garlic, Rosemary and Red Cabbage & Port Sauce

Pan-fried Pigeon Breast on Wild Mushroom Risotto & Madeira Sauce

### **TO FOLLOW**

Char-grilled Fillet Steak with home-made Chicken Liver Pate, Lardons of Bacon, Mushrooms & Rich Red Wine Sauce

Grilled Fillets of Sea Bass on Boulangère Potatoes with a Lobster, Prawn & Vermouth Sauce

Suet Crust Game Pudding with a Rich Blackcurrant & Port Sauce

Tower of Roasted Seasonal Vegetables with Dauphinoise Potatoes, Deep fried Leeks & Tomato Sauce

Pan-fried Pheasant Breast on Grain Mustard Mash with Whisky & Wild Mushroom Sauce

Braised Lamb Shank with Dauphinoise Potatoes, Roasted Root Vegetables and Red Wine & Port Sauce

### **PUDDINGS**

Home-made Chocolate Truffle Cake with Baileys Chantilly Cream

Warm Poached Pears in a Sweet Sloe & Blackberry Gin Syrup with Clotted Cream Ice Cream

Apple & Blackberry Suet Pudding with Crème Anglaise

Cinnamon Crusted Crème Brûlée with Mulled Wine & Berry Compote

Barbers Cheese Board with Home-made Chutney, Grapes & Celery

Black Wax

1833 Vintage

Somerset Brie

Long Clawson Stilton

Tea or Coffee with Home-made Truffles

£30 per Person