

Private Dining Menu – Manor

Our menu has been designed by our Executive Chef with locally sourced and seasonal ingredients in mind. We hope there are dishes that sound suitable for your event, or feel free to let us know your exact ideas and we can discuss your individual requirements.

Starters

- Golden Cross Goats Cheese Salad** £12.00
Glazed Golden Cross Goats Cheese, Fine French Beans, Pickled Shallots, Pine Nuts, Lemon Oil, Soft Herbs
- Foxhills Smoked Salmon** £14.00
Salmon Smoked over English Oak, Fennel, Citrus, Brown Shrimp Vinaigrette
- Crayfish & Prawn Cocktail** £11.00
Crayfish Tails, Cold Water Prawns, Compressed Watermelon, Avocado Mousse, Iceberg, Cocktail Sauce
- Corn-Fed Chicken & Smoked Ham Terrine** £12.00
Corn-Fed Chicken & Smoked Ham Terrine, Celeriac Remoulade, Apple, Pickled Shallots, Mushroom

Soups & Veloutes

- White Onion & Parmesan** £10.00
Mini Truffle Croquet Madame
- Wild Mushroom** £9.00
Mushroom Ketchup, Golden Croutons, Pickled Beech Mushrooms
- Roasted Plum Tomato** £9.00
Smoked Mozzarella, Confit Cherry Tomatoes, Basil Pesto, Sourdough Crisps
- Hay-Baked Carrot** £9.00
Handmade Ricotta, Tarragon Oil

Main Courses

- 18-hr. Braised Beef Brisket** £22.00
Limousin Beef Brisket, Garlic Creamed Potato, Foxhills Honey Glazed Carrots, Bourguignon Garnish, Red Wine Sauce
- Stone Bass** £25.00
Seared Stone Bass, Spiced Cauliflower, Cauliflower Puree, Bhaji, Sag Aloo, Curry Oil
- Roast Chicken** £20.00
Butter Roast Chicken, Gratin Dauphinoise, Shallot a la Crème, Tender Stem Broccoli, Brown Bread Sauce
- Slow-Roasted Beef Fillet** £32.00
Limousine Beef Fillet, Garlic & Parsley Chips, Confit Onion, Portobello Mushroom, Scorched Pickle, Sauce Béarnaise, Watercress
- Middle White Pork Belly** £22.00
18-hr. Confit Belly Pork, Sage Creamed Potato, Burnt Apple Puree, Blood pudding, Haricot Blanc
- Baked Cornish Cod** £25.00
Cornish Cod Fillet, Potato Gnocchi, Cockles, Mussels, Brown Shrimp, Champagne Veloute, Sea Vegetables

Vegetarian

Moroccan Vegetable Tagine	£19.00
Vegetable Spiced Tagine, Pomegranate Cous Cous, Mint Yoghurt	
Butternut Squash & Goats Cheese Ravioli	£19.00
Butternut Squash & Goats Cheese Ravioli, Scorched Gem Lettuce, Woodland Mushroom, Sage Butter	
Capanta Lasagne	£19.00
Hand Rolled, Tuscan Vegetable Capanta, Smoked Mozzarella, Micro Basil	

Sides

Buttered Green Vegetables	£4.00
Lemon & Soft Herb Buttered Potatoes	£4.00

Desserts

Sticky Toffee Pudding	£9.00
Sticky Toffee Pudding, Toffee Sauce, Rum & Raisin	
70% Bitter Chocolate Tart	£11.00
Michel Cluizel 70% Bitter Chocolate Tart, Coco Nibbles, Vanilla Ice Cream, Fresh Raspberries	
Passion Fruit Tart	£10.00
Passion Fruit Tart, Exotic Fruit Salsa, Mango Sorbet, Coriander	
White Chocolate & Pistachio Delice	£12.00
White Chocolate & Pistachio Delice, Boozy Cherries, Cherry Sorbet	
Popcorn	£9.00
Popcorn Panna Cotta, Peanut Butter Ice Cream	

Cheese, Tea & Coffee

Cheese Board	£14.00
Selection of Farmhouse Cheese, Grapes, Celery, Tomato Chutney, Water Biscuits	
Tea & Coffee	£2.50
Tea, Coffee & Petit Fours	£4.00

The private dining menu is for all private events taking place in the Manor House

For up to 20 guests – 3 options can be selected per course for a pre-order

For 21-25 guests – 2 options can be selected per course for a pre-order

For over 25 guests – 1 set menu is required for the group

Final menu option/pre-order is to be received no later than 10-days prior to the event

Please inform your co-ordinator if you have any special dietary requests