



THE MANOR

New Year's Eve Gala Dinner 2019

Have A Wonderful Evening.....

If you have any specific dietary requirements due to taste
or allergies, please ask.

Starters

Chefs Homemade Tomato and Roasted Red Pepper Soup topped with a Cheese Crustini

Mixed Sea Food Cocktail consisting of Prawns and Crayfish in Marie Rose, Scottish Smoked Salmon, White Devonshire Crab Meat, King Prawns and a Crevette

Homemade Ham Hock Terrine served with Homemade Picalli and Crusty Bread

Mains

Herb Crusted Rack of Lamb served with Fondont Potato
and Redcurrant Jus

Baked Monkfish served on a bed of Tomato Risotto with
Slow Roasted Vine Tomatoes

Pan Fried Chicken Supreme served on a bed of Crushed
New Potatoes served with a Wholegrain Mustard Sauce

Desserts

Homemade Sticky Toffee Pudding served with Vanilla Ice Cream

Deconstructed Caramelised Orange and Cointreau Cheesecake

Homemade Chocolate Tart served with Black Cherry Compote and Fig and Brandy Ice Cream

To Finish

Selection of Chocolate Truffles, Ground Coffee and Tea