

THE MANOR BARN

CANAPÉS

COLD

Slow cooked duck crostini, crispy shallots, capers

Loch Duart salmon gravadlax kebab, honey + grain mustard sour cream

Prawn, avocado + cucumber maki sushi roll, pickled ginger, wasabi, soy

Fig, roasted red pepper, rocket, toasted brioche, truffled mascarpone

Pressed Ham Hock + pea terrine, pickled carrot, tarragon emulsion

Asian spiced tuna tartar, guacamole, crispy wonton, sesame seeds

HOT

The Manor Barn Chorizo sausage roll, poppy seeds

Norfolk quail eggs 'Benedictine'

Caramelised onion crostini, air dried ham, carraway seeds

Thai Spiced cod + salmon fish cake, saffron aioli

Mini plum tomato tart, goats' cheese, basil pesto

Shallot + thyme hash brown, smoked trout, lemon + herb mayonnaise

2 BITE

Woodview Farm Smoked chicken, guacamole, tortilla wrap

Mini Grilled lamb burger, harissa, lettuce, cucumber, tomato

Plaice goujons, chips, homemade tartar sauce wrapped in the financial times!

Tempura tiger prawn, Japanese dipping sauce

Spiced onion bhaji, cucumber, mint, chilli yogurt

Quail egg, black pudding scotch egg, caramelised onion puree

THE MANOR BARN

TRADITIONAL FINE DINING

Summer (June - August)

Homemade bread + sea salted butter on the table

BEGINNING

Cream of Pea + mint, ham hock, crispy hen's egg
Pan seared sea trout, 'Succotash', garlic + parsley velouté
Miso glazed Cornish mackerel, sweet + sour cucumber, wasabi avocado puree, radish
Warm heritage tomato tart, hazelnut pesto, goats' cheese, summer herb salad
Chilled gazpacho "Andalusia", cucumber, basil, olives
Grilled peach, air dried ham + mozzarella salad, rocket, toasted pine nuts

MIDDLE

Roast rump of lamb, olive oil + rosemary mash, niçoise vegetable, black olive + tomato
(£5 supplement)
Parmesan crusted pork escalope, pea puree, warm potato salad with spring onions, chives, capers
Stuffed chicken breast, ratatouille, garlic + rosemary fondant potato, lemon + thyme chicken sauce
Imam Bayaldi, lemon, herb + pomegranate cous cous, cucumber, mint + garlic yogurt
Herb gnocchi, artichoke, fennel, red pepper, courgette
Pan fried sea bream, basil mash, tenderstem broccoli, samphire, brown shrimps, lemon, brown butter

END

Strawberry + vanilla cheesecake, strawberry 'Arctic' roll, strawberry compote, almond nougatine
Buttermilk pannacotta, marinated seasonal berries in red wine, lime + yogurt sorbet
Iced nougatine parfait, glazed Italian meringue, exotic fruit salad
Peach + frangipane tart, vanilla ice cream, raspberry sauce

CHEESE COURSE

4 English cheese's
The Manor Barn quince paste, homemade walnut + raisin bread, oatcakes, fresh + dried fruit

THE MANOR BARN

FAMILY STYLE SHARING

Homemade bread + sea salted butter on the table

TO START

BEST OF BRITISH

Melton Mowbray pork pie, the manor barn piccalilli
Coronation chicken, baby gem lettuce
Deep fried haggis 'Bon Bon', whisky + mustard dip
Scottish smoked salmon, horseradish, black treacle soda bread
The manor barn homemade rustic bread, sea salted butter

FROM SUMMER WITH LOVE

Selection of charcuterie, gherkin + pickled walnuts
Feta stuffed peppers
Tiger prawn Provençal
Grilled niçoise vegetables, Nocellara olives
The Manor barn homemade garlic + herb focaccia, balsamic vinegar + olive oil

THE SILK ROAD

Chicken + sesame skewers, spiced satay sauce
Thai spiced fish cakes, sweet chilli dipping sauce
Lightly curried onion bhaji, cucumber, mint + chill yogurt
Salmon, avocado + cucumber maki sushi roll, pickled ginger, wasabi + soy
Warm flatbreads with baba ghanoush

MAIN COURSE

Pot roasted shoulder of lamb, roasted garlic + balsamic, salsa Verdi
Free range lemon + thyme roasted chicken, sage + onion stuffing
Roast breast of turkey with chestnut + chorizo stuffing wrapped in Parma ham + sage, red pepper chutney
Slow cooked beef in red wine, bacon, button onions + mushrooms
Free range chicken souvlaki skewers, homemade Tzatziki
Slow cooked BBQ beef brisket, caramelised onion puree
Mixed grill of seafood with shallots, lemon + herbs
Seasonal vegetable pithivier, truffled mushroom ketchup
Roast Sirloin of beef, Whipped horseradish cream, Yorkshire puddings (£5.00 supplement)
Whole roasted duck, pistachio + apricot stuffing, citrus cranberry sauce (£6.50 supplement)

(A selection of hot and cold side dishes are also included)

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FAMILY STYLE SHARING

FAMILY STYLE DESSERTS

Strawberry + vanilla cheesecake, strawberry compote, whipped vanilla cream
White + Milk chocolate mousse, salted caramel, honeycomb, passion fruit
Sticky toffee pudding, apple + raisin compote, spiced whipped cream
Strawberry, lemon + elderflower trifle, citrus custard doughnut
Fig + hazelnut tart, fresh fig, amoretto custard
Iced nougatine parfait, glazed Italian meringue, exotic fruit compote
Traditional Summer pudding, clotted cream
Classic Tiramisu
Seasonal fruit crumble, cream + custard

CHEESE

4 English cheese's
The Manor barn quince paste, homemade walnut + raisin bread, oatcakes, fresh + dried fruit