



The Manor

**Hot 'n' Spicy Roasted Red Pepper and Tomato Soup**

Herb and garlic croutons, crème fraiche

**Thai Style Crab Cakes**

Mango, Coriander and Chilli Salsa

**Twice baked cheddar cheese soufflé**

Apple and pomegranate salad, balsamic reduction

**Confit Chicken, New Potatoes and Black Pudding Terrine**

Pickled girolles, tarragon mayonnaise, honey and mustard dressed leaves

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**Roasted Rack of Lamb (cooked pink)**

Duxelle Stuffed tomato, salsify, Jerusalem artichoke puree, red wine sauce

**Dry Aged Welsh Black Sirloin Steak**

With pepper and brandy sauce & triple cooked chips

**Pan Seared Wild Halibut**

Sautéed wild mushrooms, Tender stem broccoli,  
Potato and chive gnocchi, chive butter sauce

**Butternut squash, spinach and goat's cheese strudel**

Roasted rainbow beetroot, goat's cheese mousse

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**Trio of Dessert (to share)**

Stem Ginger Cheesecake with rhubarb compote

Dark Chocolate Delice with salted caramel

Blood orange iced parfait

**Perl Las, Perl Wen and Caerphilly Cheeseboard (to share)**

Quince jelly, biscuits and grapes

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**Includes tea and coffee with treats**

**£40 per person.**