

LORDS *of the* MANOR  
HOTEL

*A La Carte Menu*

*Appetisers*

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*Veal*

English Rose veal carpaccio,  
whipped anchovy and horseradish crème fraiche,  
potato crisp, Oscietra caviar

*Scallop*

Hand dived Orkney scallop,  
green asparagus and squid ink mousseline

*Quail*

Raviolo of Norfolk quail breast & foie gras,  
thyme infused consommé

Three Courses £72.50

An optional 10% gratuity will be added to your bill  
Please inform us of any allergies or intolerances

## *Main Course*

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### *Stone Bass*

Olive oil poached Stone Bass  
heritage carrots, mussel and saffron cream

### *Fallow deer*

Buttered hispi cabbage, young beetroots,  
violet mustard

### *Pork*

55 day aged pork, morel mushroom, wild garlic and  
braised white asparagus

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## *Dessert*

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### *Coconut*

Coconut parfait, pistachio genoise,  
honey and rum roasted pineapple

### *Opera*

Chocolate and passionfruit gateau opera, coco nib,  
espresso and banana ice-cream

### *Malt*

Malted milk tart, orange and stem ginger marmalade,  
vanilla ice cream

### *Cheese*

Selection of French and British cheeses with accompaniments

*£8.50 supplement or additional cheese course for £13.50 per person*

### *Tea, coffee and infusions*

Selection of petits fours and handmade chocolate - £6.00

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