

LORDS *of the* MANOR
HOTEL

Vegetarian A La Carte Menu

Appetisers

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Romanesco

Romanesco tempura,
preserved lemon & Nocellara del Belice olive dressing,
espelette

Artichoke

Jerusalem artichoke velouté, poached hen egg,
garlic royal, lemon thyme croutons

Beetroot

Beetroot carpaccio, roasted walnuts,
Pickled Treviso and blood orange

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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Risotto

Roasted red pepper and saffron risotto,
barigoule artichoke

Gnocchi

Garden herb gnocchi, crème fraiche,
toasted yeast, seared lettuce

Asparagus

Asparagus, smoked cheddar and mustard mousseline,
Jersey potatoes

Three Courses £72.50

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Desserts

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Coconut

Coconut parfait, pistachio genoise,
honey roasted pineapple

Opera

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

Malt

Malted milk tart, orange and stem ginger marmalade,
quince ice-cream

Cheese

Selection of French and British cheeses with accompaniments

£8.50 supplement

Or

Additional cheese course - £13.50

Tea, coffee and infusions

Selection of petits fours and handmade chocolate - £6.00

Three Courses £72.50

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