

# THE MANOR — ELSTREE —

## Private Dining Menu A

### Starters

Roasted Vine Tomato and Piquillo Pepper Velouté, Basil Croutons

Smoked Chicken Compression, Spiced Tomato Chutney, Grilled Sourdough

Smoked Salmon and Crème Fraiche Boudin, Lemon Jelly, Compressed Cucumber

### Mains

Roast Guinea Fowl Supreme, Bouillon of Baby Vegetables

Seared Seabass, Confit Potatoes, Samphire, Bisque

Linguini of Wild Mushrooms, Parmesan Cream, Baby Rocket

### Dessert

Blackberry Clafouti, Spiced Wine, Crème Chantilly

Buttermilk Panna Cotta, Strawberry Compote, Meringue

Assiette of Melon, Lemon Sorbet

Tea/Coffee & Petit Fours

# THE MANOR — ELSTREE —

## Private Dining Menu B

### Starters

Leek, potato and smoked haddock soup, confit leeks

Salmon rilette, watercress mousse, fennel ceviche

Ham hock and whole grain mustard croquette's, gribiche sauce

### Mains

Slow cooked lamb, carrot puree, dauphinoise potato, baby spinach

Roast cod fillet, cassoulet of borlotti beans and chorizo

Sautéed herb gnocchi, Charred Tenderstem Broccoli, Smoked Garlic

### Dessert

Lemon tart, glazed raspberries, crème fraiche

Milk chocolate cheesecake, salted caramel, toffee pecans

Green apple parfait, Praline, Malted Milk

Tea/Coffee & Petit Fours

# THE MANOR — ELSTREE —

## Private Dining Menu C

### Starters

Foie Gras and Madeira Parfait, Red Onion Chutney, Toasted Brioche  
Salad of Heritage Tomatoes, Smoked Mozzarella, Aged White Balsamic  
Crab and Apple Tian, Cucumber & Horseradish Gazpacho

### Mains

Aged Beef Rump, Creamed Spinach, Roast Shallot, Pomme Anna  
Poached Halibut, Pickled Clams, Leek Fondue, Beurre Nantias  
Risotto of Baby Leeks, Black Truffle and Jerusalem Artichoke

### Dessert

Dark Chocolate Fondant, Caramelised Orange, Basil  
Coffee and Spiced Rum Delice, Soaked Raisins, Pistachio  
Selection of English and French Cheese, Grape Chutney, Oat Biscuits

Tea/Coffee & Petit Fours