

THE MANOR

VALENTINE'S DAY MENU

'Nobody has ever measured, not even poets, how much the heart can hold.'

STARTERS

Delicate Vinaigrette Tartare
with Avocado and Mango
(Vegan gluten free dairy free)
£10

Sharing Italian Meat Platter
served with marinated mix olives and homemade fresh baked bread
(Dairy free)
£19

MAIN COURSE

Lobster Thermidor to share
served on a bed of mixed salad and new potatoes, roasted in Goose fat
(gluten free, dairy free)

Full lobster £50

1/2 Lobster Thermidor
served on a bed of mixed salad and new potatoes roasted in Goose fat
(gluten free, dairy free)
£30

Fillet Steak
served with a light watercress and cherry tomato salad, Portobello mushroom and double cooked chips
(gluten free dairy free)
£33

Asparagus and Saffron Risotto
(Gluten free)
on request can be vegan and dairy free
£19

DESSERTS

Coconut and Kaffir Lime Panna Cotta
served with a Passion fruit Coulis
(Vegetarian, gluten free, dairy free)
£10

Chocolate Delice
served with a fresh Strawberry and Raspberry sauce .
(Gluten free)
£10

