

THE
MANOR HOUSE INN
DITCHEAT

Xmas

Available from 28th November 2017 – 23rd December 2017

Starters

Roasted butternut squash soup, chestnut cream, toasted pumpkin seeds (V)
Wild mushroom & spinach tart, rocket leaves, shaved Parmesan, truffle oil (V)
Baked goats cheese wrapped in pancetta, red onion marmalade, roasted
vine tomatoes, mixed leaf and pine nut salad
Ham hock, pistachio nut terrine, crispy quails egg, mustard mayonnaise, apple,
pickled shallots, toasted sourdough
Oak smoked salmon, potato blini, beetroot & horseradish relish, sour cream & chives

Main

Roasted crown of turkey, pigs in blankets, thyme & chestnut stuffing, goose fat roasted potatoes,
cranberry sauce, fresh seasonal vegetables
Slow braised Beef 'Bourguignon' pancetta lardons, button mushrooms, baby onions,
dauphinoise potatoes, fine beans
Twice cooked free range Pork belly, spiced quince & apple compote, creamy mash,
buttered Savoy cabbage, Madeira jus
Portobello mushroom & spinach Wellington, tender stem broccoli, roasted red pepper-sauce (V)
Pan fried fillet of bass, chive potato cake, spinach, lobster sauce

Dessert

Deconstructed lemon meringue pie, clotted cream ice cream, crystallised lavender
Dark chocolate & clementine brownie, candied orange peel, green tea ice cream
Stem ginger cheesecake, rhubarb & ginger crumble ice cream
Poached conference pear, mulled wine ice cream, clotted cream
Selection of Somerset cheeses, homemade chutney

Two courses **£25** - Three courses **£29**

