



MANOR TAVERN
Modern Country Cuisine



Easter Menu

March 30th, 2024

OMELET BAR FROM 11:00AM- 1:30PM

Farm Fresh Eggs, Smoked Applewood Bacon, Caramelized Onions
Shredded Cheddar. Cultivated Mushrooms, Roasted Red Peppers

SMOKED SALMON PLANK

Sliced Smoked Salmon, Horseradish Crema, Fine Diced Red Onion,
Savory Capers

BUFFET

CITRUS CHILI GLAZED SALMON

Atlantic Wild Salmon Glazed in a Sweet Chili Sauce and Oven
Roasted

PAN FRIED TUSCAN CHICKEN WITH PARMESAN BUTTER SAUCE

Batter Dipped and Pan Fried served over Creamy Jasmine Rice

SHEPHERD'S PIE

Braised Lamb Pulled from the Bone and Served topped with
Carrots, Peas and Mashed Potatoes

FRIED CHICKEN FINGERS

For the Kids, but the Adults love them too!
Served with Yum Yum Sauce

FRENCH FRIES

Crispy and Salted

SEASONAL VEGETABLE MEDLEY

Blanched and tossed in Extra Virgin Olive Oil



BRAISED CABBAGE

Braised in Heavy Cream and Fresh Herbs

CORN JUMBLE: A TAVERN FAVORITE

Sauteed Smoked Bacon, Onions, Fresh Corn on the Cob and a Touch of Cream

CARVING STATION

CHEF CARVED PRIME RIB

Horseradish Mayonnaise and Fresh Grated Horseradish

PINEAPPLE AND BROWN SUGAR BOURBON GLAZED SMOKED HAM

Dijon Mustard

BREAD & BUTTER

Fresh Baked

SALADS

CAESAR SALAD

Classic Caesar Dressing, Romaine, Parmesan and Croutons

DESSERTS

Easter Trifles in Shot Glasses

Chocolate Chunk Cookies

Easter Bunny Bread Pudding

Crazy Cup Cakes

\$54.95 AND \$24.95 FOR KIDS 12 AND UNDER