



THE MANOR RESTAURANT

To Begin:

THE LOVE POTION

Roasted Butternut Squash and Chilli soup served with Homemade Bread and Butter

CUPID'S CUP

Juicy Tiger Prawns cooked in Garlic butter served in a Filo Basket on a bed of fresh Rocket salad garnished with a Tomato Rose

SMOOTH AND SENSUOUS

Chicken liver & Bacon pate served with a side salad and homemade onion Marmalade & heart shaped Toast

JULIET'S CRADLE

Duo of Juicy Ripe Melons served with a Raspberry & Passion Fruit Compote with a Lemon Sorbet and Mango Coulis

ARROWS OF LOVE

Poached Asparagus Spears served on Toasted heart Shaped Brushetta topped with a Stilton and Walnut Cream Sauce and dusted with Smoked Paprika

To Follow:

TUNNEL OF LOVE

Ballontine of Rabbit Stuffed With Woodland Mushrooms, Shallots, Garlic and Fresh Herbs wrapped in Parma Ham rested on a bed of Bubble N Squeak finished with a Mustard Grain Cream Sauce

BETWEEN THE SHEETS

Tender Beef Medallions served between Garlic basted Portobello Mushrooms set on a Horseradish mash finished with a Red wine and Roasted Shallot Jus

MIDSUMMER NIGHT'S DREAM

Succulent Breast Of Chicken, Filled with Mozzarella and fresh Basil, wrapped in Prosciutto Ham, nested on a Mushroom Risotto finished with a vine Tomato & Balsamic Sauce

HEART'S KISS

Oven Roasted Aubergine filled with Spicy Ratatouille topped with a 3 cheese Crumb served on a bed of Dressed Salad Leaves with Cous Cous and a Tomato & Basil Coulis

ROMEOS CHOICE

Scottish Salmon Supreme Cooked in a cool Tomato sauce with Juicy Mussels & Clams served simply on a Bed of crushed Parsley Buttered Potatoes with Caper Berries

To Finish:

JUST TO SHARE

Chocolate Fondue, Strawberries, Marshmallows, Banana and Served with a Milk Chocolate Sauce For Two

TOGETHER AGAIN

Triple Chocolate Brownie Served With Vanilla Pod Ice cream and lashings Of Chocolate Sauce

SWEET & DISCREET

Duo of Meringue Nests, filled with Vanilla Cream, Passion Fruit, Strawberries and Kiwi Fruit accompanied with a Duo of Fruit Coulis

SCREAMS OF PASSION

Heavenly Sticky Toffee Pudding served With ButterScotch Sauce And Vanilla Ice Cream

TEMPTATION

Tropical Cheese Cake with a combination of mango, Strawberry Passion Fruit with a Coconut Twist, served in a Glass, with a biscuit Base topped with a White Chocolate dipped Strawberry

Tea or Coffee & Mints

**Special
Valentines Offer:**
A Bottle of House
Red or White Wine
at
HALF PRICE with
Two Meals

The Perfect Finish:
Cheeseboard for
Two
&
Two Glasses of
Port
£9.95

**PLEASE NOTE THAT THIS IS A
THREE COURSE MEAL AND
NO COURSE CAN BE ORDERED
SEPARATELY.**

**PRICE FOR TWO PERSONS
£49.90
(GOOSEBERRIES £25.00 EACH)**

**AVAILABLE
TUESDAY 14TH &
SATURDAY 18TH
FEBRUARY. BOOK NOW**