



*Sturwick Manor*

## *First Course*

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### ***Seared Scallops***

*Celeriac and Truffle Puree, Braeburn Apple Jelly, Bacon Crisp and Caramel*  
**(£3.50 Supplement)**

### ***Corn Fed Chicken, Pancetta and Wild Mushroom Terrine***

*Plum Tomato Jam, Garlic Ciabatta*

### ***Sun Blushed Tomato and Buffalo Mozzarella Arancini***

*Basil Hollandaise, Parmesan Crackling, Black Olive Tapenade*

### ***Scottish Salmon, Leek and White Crab Tian***

*Brioche Toast, Saffron & Citrus Oil*

### ***Chargrilled Butternut Squash and Mediterranean Vegetable Timbale* (V)**

*Rocket Leaf, Salsa Verde, Balsamic Dressing*

### ***Seasonal Soup* (V)**

**Please ask a member of staff for allergen information**



*Fitzwick Manor*

## *Main Course*

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### ***Grilled Beef Fillet***

*Beef Bon Bon, Cocotte Potatoes, Tenderstem Broccoli, Wild Mushroom Ketchup  
served with a Pink Peppercorn Sauce  
(£5.00 Supplement)*

### ***Oven Baked Chicken Supreme***

*Sun Blushed Tomato, Basil and Mozzarella Wrapped in Pancetta,  
Roasted Shallot served with a Mushroom Jus*

### ***Seared Fillet of Rainbow Trout***

*Herb Crust, Mediterranean Vegetables,  
Polenta Crusted Leek & Chive Croquette, Sauce Vierge*

### ***Slow Roasted Belly of Pork***

*Sweet Potato Dauphinoise, French Beans & Courgette,  
served with an Apple Cider and Dijon Mustard Sauce*

### ***Smoked Salmon, Hake and Red Pepper Roulade***

*Caramelised Fennel, Parmentier Potatoes, Lemon & Caper Sauce*

### ***Honey Coated Baby Carrot, Spinach and Dolcelatte Tart (V)***

*Glazed Figs, Candied Walnuts, Vine Tomatoes*

### ***Roasted Cauliflower with Dukkah Spiced Cous Cous (Vegan)***

*Cumin Sweet Potato Puree, Crispy Shallots, Pomegranate & Cilantro Sauce*

### **Sides £4.00**

*Gourmet Chips*

*Chantenay Carrots*

*Mixed Leaf Salad*

*Tenderstem Broccoli*

*Spring Greens & Pancetta*



*Titwick Manor*

## *Dessert*

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### ***Sticky Toffee Pudding***

*Salted Caramel, Honeycomb served with Clotted Cream Ice Cream*

### ***Dark and White Chocolate Tart***

*Orange Jus, Raspberry Sorbet*

### ***Deconstructed Morello Cherry Cheesecake***

*Meringue and Lemon Posset*

### ***Coconut Pana Cotta***

*Pineapple Carpaccio, Exotic Fruit Salsa*

### ***Selection of Ice Cream & Sorbets***

### ***Selection of British Cheeses***

*Hereford Hop, Cropwell Stilton, Rosery Ash Goats Cheese, Cornish Brie, Crackers, Celery, Grapes and Chutney  
(£3.00 Supplement)*

***£39.00 Three Courses***

***£30.00 Two Courses***

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## *Dessert Wine*

<i>Errazuriz Late Harvest, Chile</i>	<b>£4.50</b> 50ml glass
	<b>£20.00</b> 37.5cl bottle
<i>Lafleur Mallet Sauternes, Bordeaux</i>	<b>£23.00</b> 37.5cl bottle
<i>Recioto Della Valpolicella, Italy (Red)</i>	<b>£32.00</b> 50cl bottle

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## *Tea & Coffee*

<i>Arabica Filter Coffee, Latte, Cappuccino,</i>
<i>Espresso or a Selection of Tea Infusions</i>
<i>Served with Petit Fours</i>
<b>£4.25</b>

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## *Port*

<i>Cockburns Port</i>	<b>£5.00</b> 50ml glass
<i>Fonseca Guimaraens 1998</i>	<b>£14.10</b> 50ml glass

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## *Liqueur Coffee*

<i>Liqueur of your choice, topped with cream</i>
<b>£7.50</b>