



THE MANOR HOTEL

WEST BEXINGTON

Dinner Menu

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Salad of Boned Out Quail

Stuffed with Mushrooms & Leek Mousseline, Honey & Balsamic Vinaigrette

Ravioli of Mussels

Vine Tomato & Raspberry Consommé with Tarragon & Concassé

Duck Liver, Port & Our Own Chilli Parfait

Red Onion Confit, Crostini & a Simple Salad

Warm Marinated Somerset Goats Cheese

Baby Leaves & Vegetables à La Greque

Soft Shell Crab

Tomato & Onion Compote & Wasabi

Seared Lyme Bay Scallops

Crisp Pancetta & Wild Rocket Salad with Parmesan Shavings & Truffle Oil

Mosaic of Rabbit, Foie Gras & Canard Confit

White Wine Honey Jelly & Pear Syrup

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Strawberry & Purple Basil Sorbet

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Roast Breast of Local Free Range Guinea Fowl

Potato Puree, Fricassé of Vegetables & Smoked Pancetta Sauce

Tranche of Organic Fed Salmon

Courgette Salad & Vanilla Beurre Blanc

Grilled Mackerels

Celeriac Puree, Parmentier Potatoes & Pesto Sauce

Fillet Of Matured Dorset Beef

Rösti Potato, Parsley Puree & Veal Jus

Dorset Downs Lamb Chump

Niçoise of Confit Tomatoes, Dauphinoise Potatoes & Fine Basil Jus

Red Onion Marmalade & Crème Fraîche Risotto

Wild Rocket & Reggiano Salad Finished with Truffle Oil

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Chocolate & Cointreau Terrine

Vanilla Bean Crème Brûlée

Roasted Orange, Orange Cake & Crème Chantilly

Local Strawberries and Cream

Autumn Berry Torte

Manor House Apple & Oat Flake Crumble with Vanilla Pod Custard

Traditional Local Farmhouse Cheeses with Quince and Crackers

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Cafetière of Coffee with Petits Fours £ 1.65 per person Served in Lounge

2 courses – starter and main course £ 25.00

3 courses – starter, main course and dessert £ 28.00

(Residents staying on Dinner, Bed and Breakfast are entitled to all courses)