



# THE MANOR

## **New Year's Eve Gala Dinner 2019**

Have A Wonderful Evening.....

If you have any specific dietary requirements due to taste  
or allergies, please ask.

# Starters

**Chefs Homemade Tomato and Roasted Red Pepper Soup topped with a Cheese Crustini**

**Mixed Sea Food Cocktail consisting of Prawns and Crayfish in Marie Rose, Scottish Smoked Salmon, White Devonshire Crab Meat, King Prawns and a Crevette**

**Homemade Ham Hock Terrine served with Homemade Picalli and Crusty Bread**

# Mains

Herb Crusted Rack of Lamb served with Fondont Potato  
and Redcurrant Jus

Baked Monkfish served on a bed of Tomato Risotto with  
Slow Roasted Vine Tomatoes

Pan Fried Chicken Supreme served on a bed of Crushed  
New Potatoes served with a Wholegrain Mustard Sauce

# **Desserts**

Homemade Sticky Toffee Pudding served with Vanilla Ice Cream

Deconstructed Caramelised Orange and Cointreau Cheesecake

Homemade Chocolate Tart served with Black Cherry Compote and Fig and Brandy Ice Cream

# **To Finish**

Selection of Chocolate Truffles, Ground Coffee and Tea