

Maniques

BISTRO & CAFÉ

SET MENU 4

MENU

KING PRAWN & AVOCADO COCKTAIL
SERVED WITH ROSEMARY SAUCE AND BREAD

BEEF CARPACCIO
WITH PARMESAN SHAVINGS, SERVED WITH MELBA BREAD

SMOKED SALMON PARCEL
FILLED WITH KING PRAWNS, CRAB & CREME FRECHE, SERVED WITH A LEMON DRESSING

BEETROOT, GOAT'S CHEESE & ASPARAGUS TERRINE (V)
SERVED WITH A BASIL DRESSING



BEEF WELLINGTON
SERVED WITH A RICH MADEIRA SAUCE, ROAST POTATOES AND SEASONAL VEGETABLES

SLOW ROASTED RACK OF LAMB
SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES AND ROSEMARYJUS

BAKED FILLET OF MONKFISH
FILLED WITH FRESH TOMATO CONCASSE & BEURRE BLANC SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

PUFF PASTRY TART (V)
FILLED WITH MUSHROOMS, SPINACH, ASPARAGUS AND CHEDDAR CHEESE, SERVED WITH A HOLLANDAISE SAUCE



CHOCOLATE FONDANT
SERVED WITH CLOTTED CREAM

SELECTION OF CHEESES
WITH CHUTNEY & CRACKERS

PEAR & ALMOND TART
SERVED WITH CUSTARD

£39