



MANOR HOUSE

• HOTEL & SPA •

## Valentine's Menu

### TO START

Pressed ham terrine, homemade picalilli, sourdough toast (GFA)

Prawn and roast cherry tomato cocktail, sourdough bread, gem lettuce, marie rose sauce (GFA)

Confit tomato, mozzarella, balsamic pickled red onion, pesto and garlic aioli (GF)

Asian vegetable and noodle salad, smoked almonds, sweet and sour dressing (GF/VE)

### A LITTLE TASTE

Raspberry and sorrel sorbet, mint syrup (GF)

### THE MAIN EVENT

Slow cooked beef featherblade, roasted carrots, kale, mashed potato (GF)

Baked smoked haddock, champ, spinach, herb butter sauce (GF)

Breast of chicken, spicy sausage and butter bean cassoulet (GF)

Roast cauliflower, lentil and spinach dahl (VE)

Squash and sage risotto (VE)

### TO FINISH

Biscoff cheesecake, salted caramel, banana wafer

Vegan, chocolate mousse, raspberry textures (VE/GF)

Lemon and blackberry posset, tuille wafers (GF)

Local Weardale cheese plate, biscuits, celery and chutney

£ 3 5 P P

If you have booked on a dinner inclusive package please review details on confirmation reference the dinner allocation included  
Sorbet charged at £5.00 for inclusive packages

(GF) = Gluten Free / (GFA) = Gluten Free Available on Request / (V) = Vegetarian / (VE) = Vegan

We will cater for all dietary needs and special request with the upmost priority and will endeavour to deliver on these requests. In terms of serious allergies will do all that is possible to ensure the risk is minimised/removed, please note however our kitchen is multi use and we cannot remove risk.