



BARNSGATE
MANOR

Example Dinner Menu

**IMPORTANT: This is an example menu only.
Please ask for the current menu for the date that you will be attending.**

Starters

Deep Fried Brie & Cumberland Sauce

Soup of the Day

Mushroom, Red Onion and Blue Cheese Filo Tart
With Roasted Pepper Salsa

Crab Cakes with Ginger & Spring Onion Crème Fraiche

Trio of Smoked Fish with Horseradish Cream
(Ask for Today's Selection)

Smoked Chicken and Duck Terrine
with Plum Chutney

Main Courses

Pan Fried Duck Breast with Cherry & Port Sauce

Lemon Roasted Chicken
With Homemade Sage, Onion and Lemon Stuffing

Calves Liver with Caramelised Onions
Crispy Bacon and Red Wine Sauce

Traditional Beef Wellington
With a Rich Madeira Sauce

Local Fillet or Sirloin Steak
With Chunky Chips, Tomatoes, Mushrooms & Onions

or

Topped with Red Onion Chutney & Brie

or

Lightly Coated in Crushed Green Peppercorns
With a Whisky & Cream Sauce

Grilled Hake with a Lemon & Dill Sauce

Pan Fried Trout with Roasted Hazelnut Butter

Wild Mushroom and Spinach Stroganoff with Wild Rice

Spiced Vegetable Stew With Chickpeas and Couscous

Selection of Homemade Desserts

or

Selection of English Cheeses

Fresh Filter Coffee or Tea & Mints

£30.00 per person, inclusive of VAT

Gratuities at your discretion. Please note that gratuities are not given directly to the staff, but these are reflected in an enhanced rate of pay.