

# TOTTINGTON MANOR DINNER MENU

1 Course - £16.50  
2 Courses - £21.50  
3 Courses - £26.50

Homemade soup of the day (gf)

Smoked duck breast with mango salsa and mixed leaves (gf)

Chicken liver parfait with toasted brioche and fruit chutney (gfa)

Tempura king prawns with a sweet chilli sauce and mixed leaves

Smoked salmon roulade with crayfish and caper berries (gf)

Gilled goats cheese with beetroot and cherry tomato salad (gf) (v)

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Roasted duck breast with dauphinoise potatoes, braised red cabbage, baby carrots and  
cranberry jus (gf)

Beef goulash with creamy mashed potato and crispy parsnips (gf)

Roast chicken supreme served with crushed new potatoes, crispy parma ham,  
asparagus and a barbecue jus (gf)

8oz sirloin steak with chunky chips, roasted tomato, peppercorn sauce and  
mixed salad (gf)

Pan seared salmon on a bed of creamy pesto and sundried tomato linguine

Fresh mussels with chilli, ginger and garlic served with fries (gf)

Creamy risotto with forest mushrooms and asparagus (v)

Linguine in a creamy pesto and sundried tomato sauce topped with feta (v)

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Poached pear in red wine with honeycomb ice cream in a brandy snap basket (gfa)

White chocolate panna cotta with berry compote (gf)

Homemade lemon posset with ginger crust (gf)

Sticky toffee pudding with toffee sauce and vanilla ice cream

Fresh fruit salad with vanilla ice cream (gf)

Strawberry mousse with berry compote

**We do not add a service charge and this is left to your discretion.**

(v) Vegetarian (gf) Gluten Free (gfa) Gluten Free option available