



FLITWICK MANOR

HOTEL & RESTAURANT

Gourmet Dinner Menu

£55.00 per person

Appetiser

Wild Mushroom Cappuccino

Truffle Oil

(V - GS - DFA)

Starter

Poached Salmon and Leek Timbale

Smoked Salmon Rose Citrus & Dill Yoghurt (GS)

Ham Hock and Pulled Chicken Terrine

Apple & Plum Chutney, Toasted Sour Dough (DF - GSA)

Chevre Goats Cheese & Red Onion Marmalade En Croute

Roasted Peppers, Balsamic Reduction (V)

Main Course

Confit Leg of Duck

Savoy Cabbage, Kale and Pancetta, Fondant Potato, Red Wine Jus (GS)

Seared Fillet of Seabass & Red Mullet

Prawn & Chive Risotto, Tenderstem Broccoli, Saffron Butter Sauce (GS)

Grilled Flat Mushroom with Butternut Squash

Spinach, Sun-blushed Tomato, Salsa Verde & Crispy Leeks (VG - GF)

Refresher

Champagne & Elderflower Sorbet

Dessert

Apple & Pear Crumble Tart

Crème Anglaise

White Chocolate Cheesecake

Raspberry Sorbet, Pistachio Crumb (GS)

Vanilla Crème Brulé

Chocolate Chip Shortbread (GSA)

Allergen Information

V = Vegetarian VG = Vegan GS = Gluten Sensitive DF = Dairy Free GSA = Gluten Sensitive Available DFA = Dairy Free Available