



Manor Dining Room

110 per person

Appetizer

Seared Deep Sea Scallop, Cilantro Salsa, Mustard Greens, Beetroot Vinaigrette



Entrée

Grilled Double Chop & Loin of SSI Lamb, Caramelized Shallot Potato Puree, Mustard Jus

Saffron Poached Red Snapper, Winter Spinach Beggar Purse, Grilled Broccolini, Basil Pesto

Wild Mushroom Risotto, Asparagus, Parsnip Chips, Balsamic Syrup



Dessert

Dark Belgian Chocolate Pate, Fresh Berries, Crème Anglaise, Sesame Snap