

Murder Mystery In The Manor House

Sparkling and Appetizers

Riesling Poached Apricot & Mascarpone
Goat Cheese with Honey in phyllo
(contains dairy & gluten)

Caviar on Blini with Creme Fraiche & Chive
(contains dairy & gluten)

Lamb and Sage Meatball with a Rosemary Porcini Cream Sauce
(GF/contains dairy)

Charcuterie Board & Mediterranean Board

3 Course Dinner

1st Course

Salmon Tartar Parfait with Avocado, Herbed Creme Fraiche & Caviar
(GF/contains dairy)

OR

Roasted Beet & Orange Parfait with Goat Cheese,
Toasted Hazelnuts & Citrus Vinaigrette
(GF/contains dairy & nuts)

2nd Course

Red Wine Braised Short Ribs, Scallop Sweet Potatoes & Leeks,
Garlic Green Beans and Bordelaise Sauce
(contains dairy & gluten)

OR

Leek & Mushroom Galette with Truffle-Gruyere Sauce
(contains dairy & gluten)

3rd Course

Triple Chocolate Cake with Mascarpone Cream with
Cherry Compote and Red Wine Syrup
(contains dairy & gluten)

OR

Vegan Chocolate Lava Cake with Cherry Compote Red Wine Syrup
(GF/DF, vegan)

(V) Vegetarian (GF) Gluten Free

*Allergen Information: Please be advised our food offerings may contain or may have come in contact with food allergens including milk, peanuts, wheat, fish, tree nuts, sesame, crustacean shellfish, and soybeans. Please let a staff member know if you have any questions or concerns regarding the food offerings on the property.