The Slaughters Manor House

Autumn & Winter Private Dining Menus

The Wellington

£115 Per Person

Three course menu

Scorched salmon
Oyster vinaigrette, cucumber

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Fillet of beef Wellington
Baked Roscoff onion, truffle sceeted Madeira sauce

~ ~

Passion fruit baked Alaska
Corinader

The Classic Roast

£115 Per Person

Three course menu

Butternut squash and maple syrup soup
Pumpkin seeds

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Roast beef sirloin
Yorkshire pudding, roasted potatoes, roasting juices

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Salted chocolate mousse
Peanut, lime

Hand PICKED HOTELS

A discretionary service charge of 12.5% will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. We are committed to sourcing our coffee, meat, fish and produce responsibly, working with trusted suppliers who share our sustainability values.

The Slaughters Manor House

The Seasonal Tasting Menu

£92 Per Person

Five course menu

Salad of chicory
Pear, Lanark blue cheese, hot honey, canided walnuts

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Dressed Brixham crab
Bisque style custard, lime

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Venison haunch
Salt-baked celeriac, creamed Savoy cabbage, green peppercorn sauce

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Mango & coconut "egg"

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Caramelised apple
Puff pastry ice cream

The Seasonal Supper

£70 Per Person

Three course menu

Game terrine
Pickled vegetables, plum jelly

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Poached halibut loin
Cavalo Nero, pancetta, jus gras

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Pumpkin pie
Whipped custard, gingerbread,
tonka bean ice cream

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