

The Manse Inn House Menu for November & December

Chef Chris' creations made in house mixed with fresh local fare

Featured Appetizers \$40 for 2 ppl

One Dozen Oysters

OR

Local Cheese & Pickle Plate

Featured Dinner \$100 for 2 ppl

Curry Carrot Ginger Soup

Beef Tenderloin OR Bacon Wrapped Chicken Medallions
with Roasted Beet Salad & Potato Gratin

Includes 1 glass of local wine or a cocktail for each guest

Dessert \$9

Locally Made Gelatto with Fruit

OR

Chocolate Ginger Torte

Platters \$50

Charcuterie

Mix of meats, cheeses, our salmon gravlax, accompaniments & house made crackers
Add Beef Tartar \$15

"Sea"cuterie

A mix of treats from the Sea, like smoked shrimp cocktail, crab cakes & ceviche
Add 2 Pounds of Mussels \$20

"Veg"cuterie

A mix of vegetarian OR vegan treats

Please enquire on seasonal selections available from our local farmers Ed and Sandy Taylor

Cheese Platter

Local and World Cheeses

Double Vaccination required for Dining Room Seatings

Dinner cannot be served in Room

Advance Notice is Required

There is no food service on Thursday from 4pm onward

