



MANOR PARC

COUNTRY HOTEL & RESTAURANT

Spring Lunch Menu

Monday to Saturday 12 - 2pm (subject to availability)

2 Courses £28.50 | 3 Courses £35.00

Starters

SOUP OF THE DAY (Vegan)

BEETROOT CURED SALMON

pickled golden beetroot, dill mayonnaise,
brioche croutons

SLOW COOKED HAM TERRINE

apple chutney, welsh rarebit,
toasted homemade bread

ASPARAGUS & POACHED HEN'S EGG (v)

puffed potatoes, truffle mayonnaise

Sides

HANDCUT CHIPS (v) £5.00

MASHED POTATO (v) £5.00

BEER BATTERED ONION RINGS (v) £5.00

MIXED SALAD, HOUSE DRESSING (v) £6.00

SEASONAL VEGETABLES, HERB BUTTER (v) £7.50

Desserts

TODAY'S SPECIAL

VANILLA CHEESECAKE

poached rhubarb, rhubarb sorbet

APPLE CRUMBLE TART (V)

vanilla ice-cream, blackberries

SELECTION OF HOMEMADE ICE CREAM (V)

CHEESE & BISCUITS (V)

(£2 supplement)

COFFEE & MINTS £3.50

Main Course

FISH & CHIPS

beer battered fish, hand-cut chips,
tartare sauce, pea & mint purée

ROAST CHICKEN BREAST

herb butter, mashed potato, tenderstem broccoli,
baby leeks

SLOW COOKED PORK BELLY

mashed potato, fondant carrot,
pork crackling, apple sauce

SWEET POTATO & CARAMELISED

ONION STRÜDEL (Vegan)

new potatoes, tenderstem broccoli,
baby leeks, onion jus

Please inform your server of any allergies or intolerances before placing your order.

Head Chef Michael Constable
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