

À la Carte

HOMEMADE BREAD £ 5.50
with chorizo butter, olive oil & balsamic vinegar

Starters

SOUP OF THE DAY (vegan) £7.50

CHICKEN & LEEK TERRINE £12.00
onion chutney, toasted ciabatta

CRISPY LAMB SHOULDER CROQUETTE £12.00
caper & shallot dressing, caesar mayonnaise

TWICE BAKED SMOKED HADDOCK SOUFFLÉ £12.50
creamed spinach

SMOKED SALMON ROULADE £12.50
horseradish cream, pickled cucumber, bread crisp

GRILLED GOAT'S CHEESE (v) £11.00
poached pears, candied walnuts, balsamic & honey dressing

Main Course

ROAST CHICKEN BREAST £23.00
fondant potato, cranberry stuffing, roast baby vegetables

VENISON LOIN £25.00
tenderstem broccoli, potato terrine, roasted shallots, shallot purée

SLOW COOKED BEEF FEATHERBLADE £25.00
mashed potato, red cabbage, fondant carrots

WELSH SIRLOIN STEAK £34.00
8oz sirloin steak, hand cut chips, grilled tomato, mushroom, peppercorn sauce
beer battered onion ring

HERB CRUSTED COD £24.00
mashed potato, wild mushrooms, baby leeks, chive beurre blanc

SPINACH, WILD MUSHROOM & CHESTNUT WELLINGTON (vegan) £19.00
potato fondant, roast baby vegetables, vegetable jus

Sides

HANDCUT CHIPS (v) £5.00

MASHED POTATO (v) £5.00

BEER BATTERED ONION RINGS (v) £5.00

CAESAR SALAD, CAESAR DRESSING (v) £6.00

SEASONAL VEGETABLES, HERB BUTTER (v) £7.50

Desserts

CHOCOLATE ORANGE CHEESECAKE (v) £9.00
orange curd, chocolate crumb, orange ice-cream

SPICED PANNACOTTA (v) £9.00
berry compote, vanilla shortbread

PAVLOVA (v) £9.00
red wine poached pear, white chocolate mousse

STICKY TOFFEE PUDDING (v) £9.00
vanilla ice-cream, toffee sauce

SELECTION OF HOMEMADE ICE CREAM (v) £9.00

SELECTION OF WELSH CHEESE & BISCUITS £11.50

•

COFFEE & MINTS £4.00
LIQUEUR COFFEE & MINTS £9.00

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

Head Chef Michael Constable
Manor Parc Country Hotel & Restaurant
Thornhill Road, Thornhill, Cardiff, CF14 9UA
029 2069 3723 | enquiry@manorparc.com