MANOR PARC
COUNTRY HOTEL & RESTAURANT

Christmas À la Carte

HOMEMADE BREAD £5.50
chorizo butter/olive oil & balsamic vinegar

Starters

PARSNIP & APPLE SOUP (v/vegan) £7.50

CHICKEN & SMOKED HAM TERRINE £12.00
tarragon mayonnaise, toasted homemade bread

SMOKED SALMON & PRAWN TIAN £12.50
marie rose sauce, lemon

GOAT'S CHEESE EN CROÛTE (v) £11.00
red onion jam, walnut dressing

Main Course

SMOKED BACON & TURKEY ROULADE £26.00
chestnut & sage stuffing, fondant potato maple glazed roast vegetables, roast gravy

WELSH BEEF FEATHERBLADE £27.00
mashed potato, maple glazed roast vegetables yorkshire pudding, roast gravy

VENISON LOIN £28.00
potato rosti, caramelised shallot purée, roast butternut squash tenderstem broccoli

WELSH SIRLOIN STEAK £34.50
8oz sirloin steak, hand cut chips, grilled tomato mushroom, peppercorn sauce, beer battered onion ring

BAKED SALMON £27.00
lemon & brown shrimp butter sauce mashed potato, wilted spinach

CRANBERRY & WILD MUSHROOM NUT ROAST (v/vegan) £19.00
fondant potato, baby carrots & tenderstem broccoli rosemary & red wine gravy

Sides

HANDCUT CHIPS (v) £5.50
MASHED POTATO (v) £5.50
BEER BATTERED ONION RINGS (v) £5.50
CAESAR SALAD, CAESAR DRESSING (v) £6.50
SEASONAL VEGETABLES, HERB BUTTER (v) £8.00

Desserts

WHITE CHOCOLATE & WINTERBERRY CHEESECAKE (v) £10.50
vanilla ice-cream, berry compote

GINGER CRÈME BRÛLÉE £10.50
ginger biscuit

BLACK FOREST TRIFLE (v) £10.50

CHRISTMAS PUDDING (v) £10.50
brandy cream

CHRISTMAS PUDDING (vegan) £10.50
soya vanilla custard

SELECTION OF HOMEMADE ICE CREAM (v) £9.00

SELECTION OF WELSH CHEESE & BISCUITS £11.50

COFFEE & MINTS £4.50

LIQUEUR COFFEE & MINTS £10.00

All dishes can be modified for gluten free dietary requirements except the goat's cheese en croute, the nut roast & the cheesecake.

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

Head Chef Michael Constable
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