



MANOR PARC

COUNTRY HOTEL & RESTAURANT

Autumn Lunch Menu

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

2 Courses £27.50 | 3 Courses £33.00

Starters

SOUP OF THE DAY (Vegan)

CHICKEN LIVER PÂTÉ

orange chutney, granola, homemade brioche

BUTTERNUT SQUASH & GOAT'S CHEESE CAKE (v)

red onion jam

SMOKED SALMON SCOTCH EGG

crushed pea salad, dill mayonnaise

Main Course

FISH & CHIPS

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

BEER BRAISED BEEF CHEEK

roast garlic mash potato, braised carrot

ROAST CHICKEN BREAST

mash potato, chicken thigh bonbon,
wild mushrooms, braised leek

BEETROOT WELLINGTON (Vegan)

toasted almonds, tenderstem broccoli, roast shallot

Sides

HANDCUT CHIPS (v) £5.00

MASHED POTATO (v) £5.00

MANOR PARC 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 (v)

HAZELNUT PRALINE CHEESECAKE (v)

hazelnut crumb, white chocolate ice-cream

SELECTION OF HOMEMADE ICE CREAM (v)

SELECTION OF WELSH CHEESE & BISCUITS (v)

grapes, plum chutney

(£2 supplement)

COFFEE & MINTS £3.50

LIQUEUR COFFEE & MINTS £7.50

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