



# MANOR PARC

COUNTRY HOTEL & RESTAURANT

## Autumn Lunch Menu

Monday to Saturday 12 - 2pm

2 Courses £28.50 | 3 Courses £35.00

### Starters

SOUP OF THE DAY (Vegan)

CHICKEN & DUCK LIVER PÂTÉ  
homemade toast, pear & apple chutney

COARSE SALMON PÂTÉ  
pickled kohlrabi, mustard mayonnaise, bread crisp

WHIPPED PANTYS GAWN GOAT'S CHEESE (v)  
slow roast tomatoes, pickled vegetables, focaccia

### Main Course

ROAST CHICKEN BREAST  
herb butter, mashed potato, wild mushrooms, braised leeks

ROAST PORK LOIN  
confit pork shoulder & black pudding croquette, celeriac mash  
honey glazed baby carrots, pork crackling

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

CHESTNUT & POTATO GNOCCHI (vegan & gluten free)  
wild mushrooms, leeks, mushroom velouté, rocket & walnut pesto

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

TODAY'S SPECIAL (V)

BAKED APPLE CRUMBLE CHEESECAKE (v)  
cinnamon ice-cream

SELECTION OF HOMEMADE ICE CREAM

CHEESE & BISCUITS £2.00 Supplement

COFFEE & MINTS £3.50

Head Chef Michael Constable  
Manor Parc Country Hotel & Restaurant