



Thank you for your enquiry regarding Christmas Day with us at the Manor Parc Hotel.



The cost per person is £120.00.
Children under 12 years; three course lunch is £60.00.

Arrival times can be booked for 12.00pm or 2.15pm and we kindly ask you to vacate by 5.00pm.

If you wish to make a reservation please let us know as soon as possible, confirming your booking with a non-refundable deposit of £50.00 per person.

When making payments by cheque or cash or bank transfer, please note we will only accept one payment per booking. We are unable to accept card payments.

Account Name: Manor Parc Ltd
Sort Code: 52-21-10
Account Number: 21006547
Reference: Name of the booking.

We kindly request that all menu choices and balances are received by December 1st.

Wine and drinks from the bar can be ordered on the day.

We look forward to sharing a very Merry Christmas with you.

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



Christmas Day

Amuse Bouche

CRAB ARANCINI
dill mayonnaise



First Course

JERUSALEM ARTICHOKE SOUP
bacon crumb



Second Course

WILD GAME TERRINE
pickled baby vegetables, toasted homemade bread, shallot jam
or
BEETROOT CURED SALMON
beetroot slaw, thyme cracker



Main Course

ROAST TURKEY BREAST
cranberry & chestnut stuffing, pigs in blanket, turkey gravy
or
VENISON WELLINGTON
oxtail jus

Served with duck fat roast potatoes
honey roast parsnips, glazed carrots, brussel sprouts



Dessert

TRADITIONAL CHRISTMAS PUDDING
warm brandy cream, candied orange
or
CHOCOLATE DELICE (v)
passionfruit sorbet, white chocolate crumb, white chocolate mousse



COFFEE & MINCE PIES

Vegetarian/Vegan Menu

Amuse Bouche

POTATO & CARAMELISED SHALLOT CROQUETTE

truffle mayonnaise



First Course

JERUSALEM ARTICHOKE SOUP



Second Course

SALT BAKED BEETROOT SALAD

hazelnut dressing, pickled baby vegetables



Main Course

CELERIAC, MUSHROOM & SPINACH WELLINGTON

mushroom jus

Served with roast potatoes
roast parsnips, glazed carrots, brussel sprouts



Dessert

STICKY TOFFEE PUDDING (vegan)

red wine poached pear, toffee sauce



COFFEE & MINCE PIES