



**MANOR PARC**

COUNTRY HOTEL & RESTAURANT

## Christmas Season

Monday to Saturday Table Bookings 12pm - 2pm  
Monday to Saturday Evening Tables for 10+ Guests Only  
2 courses £29.50 | 3 courses £36

### Starters

SWEET POTATO & ROAST GARLIC SOUP (vegan)

CHICKEN & LEEK TERRINE  
onion chutney, toasted ciabatta

SMOKED SALMON ROULADE  
horseradish cream, pickled cucumber, bread crisp

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

### Main Course

ROAST TURKEY  
pig in blanket, cranberry stuffing, roast gravy

WELSH BEEF FEATHERBLADE  
yorkshire pudding, roast gravy

HERB CRUSTED COD  
chive beurre blanc

SPINACH, WILD MUSHROOM & CHESTNUT WELLINGTON (vegan)  
vegetable gravy

roast potatoes & seasonal vegetables

### Desserts

CHOCOLATE ORANGE CHEESECAKE (v)  
orange curd, chocolate crumb

SPICED PANNACOTTA (v)  
vanilla shortbread

CHRISTMAS PUDDING (v)  
brandy cream

CHRISTMAS PUDDING (vegan)  
soya vanilla custard

SELECTION OF HOMEMADE ICE CREAM (v)  
SELECTION OF CHEESE & BISCUITS £2.00 Supplement  
COFFEE & MINCE PIES £4 | LIQUEUR COFFEE & MINTS £ 8.50

Head Chef Michael Constable  
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