MANOR PARC
COUNTRY HOTEL & RESTAURANT

# CHRISTMAS SEASON MENU 2026

Two course £30 - Three courses £37.50

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

## Starters

PARSNIP & APPLE SOUP (v/vegan)

CHICKEN & SMOKED HAM TERRINE
tarragon mayonnaise, toasted homemade bread

SMOKED SALMON & PRAWN TIAN
marie rose sauce, lemon

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

## Main Course

ROAST TURKEY
pig in blanket, sage & chestnut stuffing, roast gravy

WELSH BEEF FEATHERBLADE
yorkshire pudding, roast gravy

BAKED SALMON
lemon & brown shrimp butter sauce, wilted spinach

CRANBERRY & WILD MUSHROOM NUT ROAST (v/vegan)
rosemary & red wine gravy

ROAST POTATOES & SEASONAL VEGETABLES

## Desserts

WHITE CHOCOLATE & WINTERBERRY CHEESECAKE (v)
berry compote

BLACK FOREST TRIFLE (v)

CHRISTMAS PUDDING (v)
brandy cream

CHRISTMAS PUDDING (vegan)
soya vanilla custard

SELECTION OF HOMEMADE ICE CREAM (v)

SELECTION OF WELSH CHEESE & BISCUITS £2 supplement

COFFEE & MINCE PIE £4.50
LIQUEUR COFFEE & MINCE PIE £10

All dishes can be modified for gluten free dietary requirements except the goat's cheese, nut roast & cheesecake.
Please inform your server of any allergies or intolerances before placing your order

Head Chef Michael Constable
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