



MANOR PARC

COUNTRY HOTEL & RESTAURANT

Christmas Table d'hôte Menu

Monday to Saturday lunchtime last orders 2pm

Monday to Saturday evening table bookings for 11+ guests (pre-orders & payment 7 days prior)

2 courses £28.50 | 3 courses £35.00



ROASTED VEGETABLE & SAGE SOUP (Vegan)

CHICKEN & PHEASANT TERRINE

shallot jam, toasted ciabatta

SMOKED SALMON RILLETTE

beetroot slaw, bread crisp

BUTTERNUT SQUASH & CHICKPEA FRITTERS (Vegan)

tahini & lemon dressing, chicory salad



ROAST TURKEY

pig in blanket, cranberry & herb stuffing

ROAST WELSH TOPSIDE OF BEEF

yorkshire pudding

CRANBERRY & CHESTNUT NUT ROAST (Vegan)

vegetable gravy

HERB CRUSTED COD FILLET

leek & pea fricassée

served with roast potatoes & seasonal vegetables



CHOCOLATE & ORANGE CHEESECAKE (V)

orange curd, chocolate crumb

CHRISTMAS PUDDING (v)

brandy cream, candied orange

CHRISTMAS PUDDING (Vegan)

soya vanilla custard

SELECTION OF HOMEMADE ICE CREAM (V)

SELECTION OF WELSH CHEESE & BISCUITS £2.00 supplement

COFFEE & MINCE PIES £3.50

Head Chef Michael Constable
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