MANOR PARC
COUNTRY HOTEL & RESTAURANT

Group Menu

£37.00 Per Person | Minimum 20 guests

Starters

SOUP OF THE DAY (V)

FISHCAKE
tartare sauce, crushed peas

CHICKEN LIVER & SMOKED BACON PATÉ
port & red onion jam, toasted sourdough

BEETROOT CARPACCIO (V)
goats cheese croquettes, apple & walnut dressing

Main Course

PAN ROASTED CHICKEN BREAST
chicken & madeira sauce

SLOW COOKED WELSH LAMB SHOULDER
lamb & red wine jus

BAKED SALMON FILLET
caper beurre blanc

BUTTERNUT SQUASH, SPINACH &
WILD MUSHROOM WELLINGTON (V)
mushroom gravy

Dessert

BAKED BLUEBERRY CHEESECAKE
blueberry compôte, lemon curd

VANILLA CRÈME BRÛLÉE
shortbread biscuit

POACHED PEAR & ALMOND TART
caramel sauce, almond prline

CHEESE & BISCUITS
COFFEE & MINTS

Terms and Conditions of Booking

Please note we can only offer two choices per course for 20 to 30 guests. For 30+ guests we can offer the full menu.

We will allocate a suitable room for your numbers on booking. If numbers change, we will reallocate your party to a room we deem suitable.

Private dining for lunch is Midday until 4.30pm, evening from 7pm until 11pm (please note, the bar closes at 1045pm).

If you would like to dress the room/tables, the room is available 30 minutes prior. Should you decide to go ahead and book your function with us we do require a £100 non-refundable deposit for bookings up to 30 guests and a £200 non-refundable deposit for over 30 guests. Please note these deposits are also non-exchangeable.

We do require all choices and full payment 7 days prior to the date of the function. Please note that no refunds for late cancellations or no-shows will be given after this time. For larger functions we would require a table plan with individual name cards stating the guest's food choice to avoid confusion while serving.

Please inform your server of any allergies or intolerances before placing your order.

If you require any further information, please do not hesitate to contact us.