



MANOR PARC

COUNTRY HOTEL & RESTAURANT

Spring Lunch Menu

Monday to Saturday 12 - 2pm (subject to availability)

2 Courses £26.00 | 3 Courses £31.00

Starters

SOUP OF THE DAY (Vegan)

CRISPY PORK SHOULDER & BLACK PUDDING
CROQUETTE
pickled vegetables, caper & raisin purée

CURED SALMON
pickled cucumber, horseradish, dill mayonnaise

BEETROOT & PANT YS GAWN ARANCINI (v)
pickled beetroot, parmesan cheese

Main Course

FISH & CHIPS
beer battered fish, hand-cut chips,
tartare sauce, pea & mint purée

ROAST CHICKEN BREAST
mashed potato, herb butter,
roast baby vegetables

PORK LOIN CHOP
wholegrain mustard mash potato,
braised red cabbage, warm apple compôte

SPRING VEGETABLE WELLINGTON (Vegan)
wey valley asparagus, baby carrots, vegetable jus

Sides

HANDCUT CHIPS (v) £4.50

MASHED POTATO (v) £4.50

MANOR PARC BEER BATTERED ONION RINGS (v) £4.00

MIXED SALAD, HOUSE DRESSING (v) £4.50

SEASONAL VEGETABLES, HERB BUTTER (v) £6.00

Desserts

TODAY'S SPECIAL

SPRING RHUBARB TRIFLE (V)
poached rhubarb, rhubarb jelly,
vanilla sponge, crème pâtissier

APPLE CRUMBLE TART (V)
vanilla ice-cream, blackberries

SELECTION OF HOMEMADE ICE CREAM (V)

SELECTION OF WELSH CHEESE & BISCUITS (V)
grapes, plum chutney
(£2 supplement)

COFFEE & MINTS £3.50

LIQUEUR COFFEE & MINTS £7.50

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

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