



MANOR PARC

COUNTRY HOTEL & RESTAURANT

Summer Lunch Menu

Monday to Saturday 12 - 2pm

2 Courses £28.50 | 3 Courses £35.00

Starters

SOUP OF THE DAY (Vegan)

RABBIT & GREEN PEPPERCORN TERRINE
gooseberry chutney, toasted wholemeal bread

HERITAGE TOMATO SALAD (v)
basil, mozzarella, pinenuts, balsamic glaze

MARINATED KING PRAWN COCKTAIL
bloody mary sauce, lemon purée

Main Course

ROAST CHICKEN BREAST
herb butter, warm new potato, rocket & cherry tomato salad, salsa verde

PORK CHOP SCHNITZEL
triple cooked chips, fried egg & capers

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

STUFFED ROMANO PEPPER (vegan)
wild rice, marinated courgettes & aubergine, roast tomato sauce

HANDCUT CHIPS (v) £5.00

MASHED POTATO (v) £5.00

BEER BATTERED ONION RINGS (v) £5.00

CAESAR SALAD, CAESAR DRESSING (v) £6.00

SEASONAL VEGETABLES, HERB BUTTER (v) £7.50

Desserts

TODAY'S SPECIAL (V)

CARAMELISED WHITE CHOCOLATE CHEESECAKE (v)
roast peaches, white peach sorbet

SELECTION OF HOMEMADE ICE CREAM

CHEESE & BISCUITS £2.00 Supplement

COFFEE & MINTS £3.50

Head Chef Michael Constable
Manor Parc Country Hotel & Restaurant