



MANOR PARC

COUNTRY HOTEL & RESTAURANT

AUTUMN LUNCH MENU

Monday – Saturday Midday -2.00pm

SOUP OF THE DAY

GUINEA FOWL TERRINE

pickled mushrooms, quail egg, game chips

BEETROOT CURED SALMON

orange, beetroot, wasabi emulsion

HERITAGE BEETROOTS

welsh goats cheese, apple, granola



FISH & CHIPS

Manor Parc beer battered fish, handcut chips, crushed peas,
tartare sauce, grilled lemon, watercress

CHICKEN BREAST

herb butter, wild mushrooms, tender stem broccoli

PORK TENDERLOIN

slow cooked belly, mashed potato, baby gem lettuce, heritage carrots

TAGLIATELLE (v)

wild mushrooms, mushroom velouté,
berkswell cheese, herb breadcrumbs, watercress

HANDCUT CHIPS £3.00

CAESAR SALAD £4.00

MANOR PARC BEER BATTERED ONION RINGS £2.50

MIXED SALAD, HOUSE DRESSING £3.00

SEASONAL VEGETABLES, HERB BUTTER £3.50



TODAY'S SPECIALS

BAKED PASSION FRUIT CHEESECAKE

passion fruit gel, honeycomb, white chocolate ice-cream

CARAMALISED APPLE & CINAMMON RICE PUDDING

poached autumn fruits

CHEESE & BISCUITS

SELECTION OF ICE CREAM

2 courses £16.50 3 courses £21.00

Coffee & Mints £3.00

Head Chef Robert Evans