



MANOR PARC
COUNTRY HOTEL & RESTAURANT

THORNHILL ROAD THORNHILL CARDIFF CF14 9UA
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AUTUMN LUNCH MENU 2019

Monday – Saturday Midday -2.00pm

SOUP OF THE DAY (v)

PRESSED HAM HOCK & CHICKEN TERRINE

crispy hen's egg, celeriac remoulade, pickled mushrooms

SMOKED SALMON RILLETTE

pickled tomato, crispy capers, croutons

HERITAGE BEETROOT CARPACCIO (v)

goat's cheese croquettes, apple & walnut dressing, pickled walnut



CHICKEN BREAST

mashed potato, herb butter, braised shallots, wild mushrooms, mushroom sauce

SLOW COOKED DUCK LEG

duck fat potato rosti, baby beetroots, pickled red cabbage, kale

PAPPARDELLE (v)

wild mushrooms, grana padano shavings, hazelnut pesto, welsh rapeseed oil, watercress

FISH & CHIPS

manor parc beer battered fish, hand cut chips
tartare sauce, pea & mint purée, lemon, watercress

SIDES

HANDCUT CHIPS (v) £3.00

MANOR PARC BEER BATTERED ONION RINGS (v) £2.50

MASHED POTATO (v) £3.00

SEASONAL VEGETABLES, HERB BUTTER (v) £3.50



TODAY'S SPECIAL (v)

HAZELNUT & CHOCOLATE CHEESECAKE (v)

vanilla ice cream, hazelnut praline & chocolate sauce

SELECTION OF HOMEMADE ICE CREAM (v)

CHEESE & BISCUITS (v)

2 courses £18.00 3 courses £22.50

Coffee & Mints £3.00

HEAD CHEF ROBERT EVANS