

CHRISTMAS SEASON MENU 2019

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ROAST BUTTERNUT SQUASH SOUP

blodyn aur rapeseed oil

BEETROOT CURED SALMON

fennel & citrus salad, horseradish yogurt

PORK & HAM TERRINE

spiced apple relish, ciabatta croutons

WILD MUSHROOM & CHESTNUT TARTLET

gruyère, hazelnut & tarragon dressing



ROAST BREAST OF TURKEY

pig in blanket, roast gravy, cranberry, herb & walnut stuffing

SLOW COOKED WELSH BEEF FEATHERBLADE

mashed potato, red wine jus

ROAST LOIN OF COD

butternut squash purée, fennel butter sauce

BAKED ROMANO PEPPER

spiced puy lentils. sundried tomato & roast garlic sauce

ROAST POTATOES

HONEY ROAST PARSNIPS

SEASONAL VEGETABLES



TRADITIONAL CHRISTMAS PUDDING

warm brandy cream, candied orange

THREE CHOCOLATE VERRINE

fresh raspberries, hazelnut cookie

ORANGE & VANILLA CHEESECAKE

honey & oat crumble, orange jelly & honeycomb ice cream

SELECTION OF CHEESE & BISCUITS



2 courses coffee and mince pies £24.00

3 courses coffee and mince pies £28.50

Head Chef – Robert Evans