



MANOR PARC

COUNTRY HOTEL & RESTAURANT

CHRISTMAS SEASON MENU

SOUP OF THE DAY
herb oil

CHICKEN LIVER PARFAIT
spiced plum chutney
homemade focaccia

TIAN OF WHITE CRAB MEAT
prawns & avocado
bloody mary sauce, croutons

FRICASSÉE OF WILD MUSHROOMS
white wine, parmesan, toasted brioche



ROAST BREAST OF TURKEY
pig in blanket, cranberry & herb stuffing
roast gravy

ROAST TOPSIDE OF WELSH BEEF
yorkshire pudding, roast gravy

PAN FRIED FILLET OF SALMON
saffron mashed potato
sautéed spinach & beurre blanc

ROULADE OF FRESH PASTA & VEGETABLES
tomato & basil, ricotta & caerphilly cheese sauce

ROASTED POTATOES & SEASONAL VEGETABLES



TRADITIONAL CHRISTMAS PUDDING
brandy custard

CHOCOLATE MARQUISE
whipped mascarpone cream, raspberries

CITRUS FRUIT & BISCOTTI TRIFLE

SELECTION OF CHEESE & BISCUITS

2 courses coffee and mince pies £22.00

3 courses coffee and mince pies £26.00

Head Chef – Robert Evans