



MANOR PARC

COUNTRY HOTEL & RESTAURANT

AUTUMN LUNCH MENU

Monday – Saturday Midday -2.00pm

SOUP OF THE DAY

CARPACCIO

celtic pride beef, gorgonzola, pickled walnut
new potato crisps, watercress, extra virgin olive oil

FIG SALAD

grilled figs, honey, walnuts, chicory,
perl wen brie, wholegrain mustard vinaigrette

CRAB CAKE

spiced cornish crab cake, cucumber & mint yogurt
tomato & coriander salsa

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FISH & CHIPS

beer battered fish, handcut chips
tartare sauce, pea & mint purée, lemon

CHICKEN BREAST

roast chicken breast, handcut chips
watercress, blue cheese sauce

BRAISED WELSH BEEF

braised featherblade steak, mashed potato
roast carrot, watercress & pickled shallot salad

WELLINGTON

goats cheese & spiced beetroot wellington
sweet potato purée, tenderstem broccoli, lentil vinaigrette

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CHEESECAKE

vanilla & mascarpone cheesecake, lemon curd
honeycomb, raspberries

CHOCOLATE BROWNIE

dark chocolate & cherry brownie, black forest flavours

CHEESE & BISCUITS

SELECTION OF ICE CREAM

2 courses £16.00 3 courses £20.50

Coffee & Mints £2.90

Head Chef Robert Evans