



MANOR PARC
COUNTRY HOTEL & RESTAURANT

THORNHILL ROAD THORNHILL CARDIFF CF14 9UA
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SUMMER LUNCH MENU 2019

Starting 13th June

Monday – Saturday Midday -2.00pm

SOUP OF THE DAY (v)

GRILLED PANT YS GAWN GOAT'S CHEESE (v)

heritage beetroots, balsamic & maple vinaigrette, pine nuts

DUCK LIVER PARFAIT

confit duck leg bon bon, cherry jam, hazelnuts, pickled cherries

SMOKED HADDOCK FISHCAKES

warm pea salad, poached hen's egg, pea shoots

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CHICKEN BREAST

herb butter, glazed new potatoes, peas, courgette, baby gem, smoked bacon

WELSH PORK LOIN

crisp confit potatoes, coloured carrots, pickled red cabbage
apple puree, crackling

PAPPADELLE (v)

slow roasted heirloom tomatoes, sundried tomato pesto,
grana padano, capers, 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

CAESAR SALAD (v) £4.00

MANOR PARC BEER BATTERED ONION RINGS (v) £2.50

MIXED SALAD, HOUSE DRESSING (v) £3.00

SEASONAL VEGETABLES, HERB BUTTER (v) £3.50

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TODAYS SPECIAL

BAKED LEMON CHEESECAKE

lemon curd, raspberry ripple ice cream

SELECTION OF HOMEMADE ICE CREAM

CHEESE & BISCUITS

2 courses £18.00 3 courses £22.50

Coffee & Mints £3.00

HEAD CHEF ROBERT EVANS