

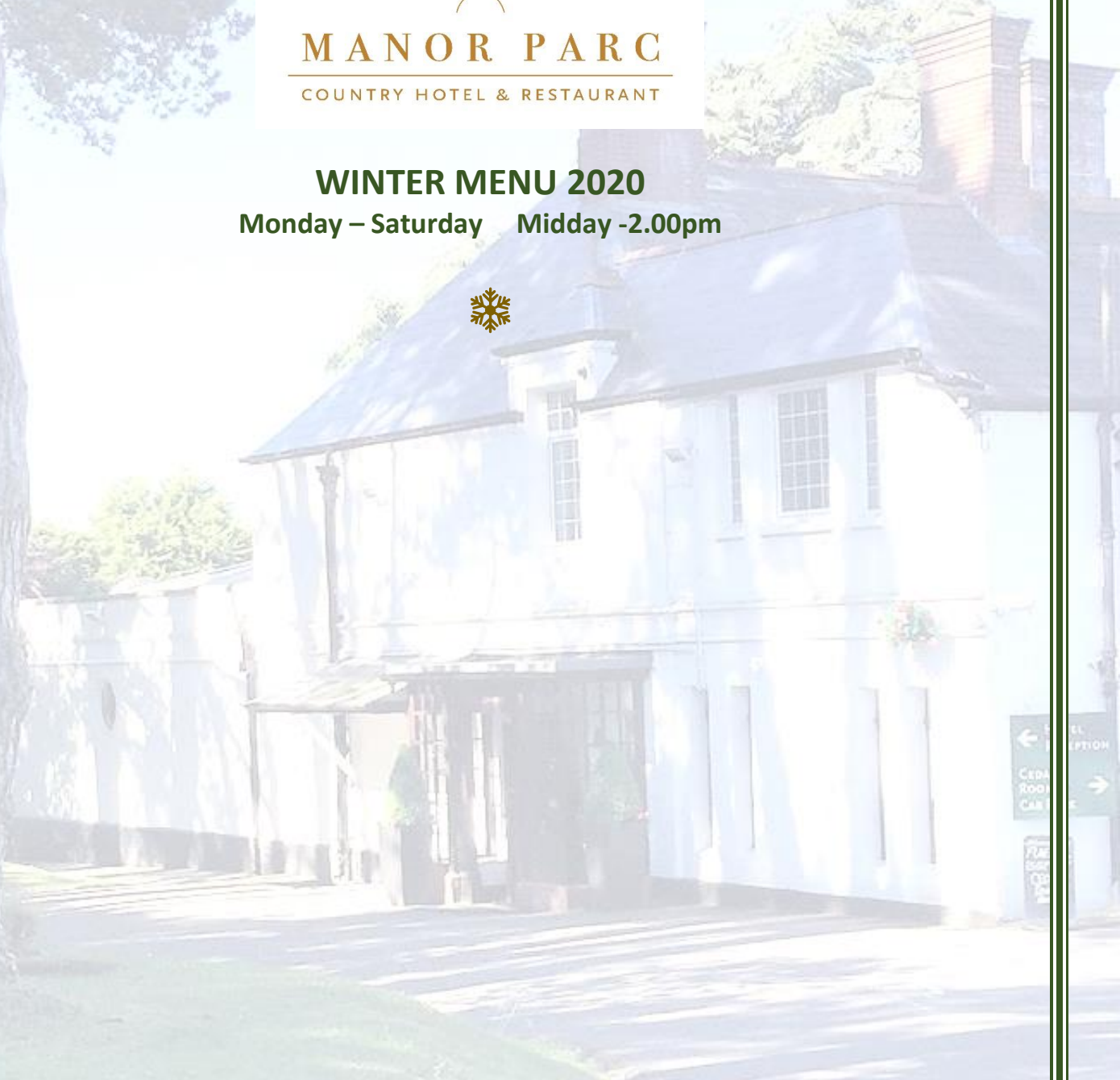


MANOR PARC

COUNTRY HOTEL & RESTAURANT

WINTER MENU 2020

Monday – Saturday Midday -2.00pm



SOUP OF THE DAY  Vegan

welsh rapeseed oil

PAN-FRIED MACKEREL FILLET

heritage beetroots, wasabi mayonnaise, citrus fruit salad

PRESSED HAM HOCK

welsh rarebit croquette, spiced tomato chutney

WILD MUSHROOM & TRUFFLE ARANCINI (v)

roast garlic aioli, teifi cheese, pickled mushrooms



FISH & CHIPS

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

CHICKEN BREAST

herb butter, mashed potato, chestnut mushrooms, mushroom sauce, tarragon carrots

SLOW COOKED BEEF CHEEK

olive oil mashed potato, onion jam, pickled shallot & watercress salad, wholegrain mustard dressing

SWEET POTATO GNOCCHI  Vegan

cherry tomato dressing, chestnut mushrooms, toasted pinenuts, winter vegetables, watercress

SIDES

HANDCUT CHIPS (V) £3.00

MASHED POTATO (V) £3.00

MANOR PARC BEER BATTERED ONION RINGS (V) £2.50

SEASONAL VEGETABLES; HERB BUTTER (V) £3.50

MIXED SALAD, HOUSE DRESSING (V) £3.00



BAKED VANILLA CHEESECAKE

rhubarb compôte, rhubarb ripple ice cream, ginger caramel

TODAY'S SPECIAL

HOMEMADE ICE CREAM

CHEESE & BISCUITS

2 courses £18.00 3 courses £22.50

Coffee & Mints £3.00

HEAD CHEF ROBERT EVANS