



THORNHILL ROAD. CARDIFF. CF14 9UA
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SUMMER LUNCH MENU 2018

(From Wednesday 20th June)

STARTERS

SOUP OF THE DAY

crusty roll, blodyn aur rapeseed oil

PORK BELLY & HAM HOCK TERRINE

pig cheek bonbon, English mustard, gooseberries

GOATS CHEESE PANNACOTTA

beetroots, poached pear, candied walnuts, sherry caramel

VODKA CURED SEA TROUT

heritage tomatoes, avocado emulsion, croutons, gazpacho, trout roe

MAINS

WELSH LAMB RUMP

slow cooked shoulder croquette, sweet potato puree, caramelised shallots, summer beans

FISH & CHIPS

Manor Parc beer battered fish, handcut chips, crushed peas, tartare sauce, grilled lemon, watercress

TAGLIATELLE

courgette, roquette, lemon, pea cream, berkswell cheese, basil oil

PAN ROASTED CHICKEN BREAST

herb butter, potato rosti, peas, broad beans, morteau sausage

DESSERTS

MILK CHOCOLATE DELICE

banana parfait, smoked macadamia nut praline, salted toffee popcorn

CHEESE & BISCUITS

grapes, plum chutney

STRAWBERRY ETON MESS

vanilla cream, elderflower syrup, meringues, strawberry sorbet

SELECTION OF HOMEMADE ICE CREAM

2 courses £16.50 3 courses £21.00

Coffee & Mints £3.00

HEAD CHEF ROBERT EVANS