



MANOR PARC

COUNTRY HOTEL & RESTAURANT

WINTER LUNCH MENU

Monday – Saturday Midday -2.00pm

SOUP OF THE DAY

CORNISH CRAB RISOTTO

parmesan, lemon, pickled fennel, coriander

HAM HOCK TERRINE

parma ham, piccalilli, toasted ciabatta

HERITAGE BEETROOT SALAD

goats cheese mousse, pine nuts

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FISH & CHIPS

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

CHICKEN BREAST

crispy parmesan gnocchi, roasted root vegetables, gremolata

BEEF FEATHERBLADE

slow cooked welsh beef featherblade, mashed potato
roast carrot, watercress & pickled shallot salad

ROASTED BUTTERNUT SQUASH PAPPARDELLE

ricotta cheese, watercress & walnut pesto, rapeseed oil,
parmesan, toasted seeds

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BAKED VANILLA CHEESECAKE

poached pear, amaretti biscuits

ESPRESSO CHOCOLATE TART

malt ice cream, candied walnuts. coffee syrup

CHEESE & BISCUITS

SELECTION OF ICE CREAM

2 courses £16.50 3 courses £21.00

Coffee & Mints £2.90

Head Chef Robert Evans