

FESTIVE MENU

Lunch - two courses 18.50

Dinner [from 5pm] - two courses 22.00 - three courses 27.50

STARTERS

Chef's homemade wild game soup

King prawn and crab orzo, roasted heritage tomatoes, fennel shavings topped with rocket

Rich woodland mushrooms served in a wild garlic and cream sauce, on toasted brioche bread [v]

Confit of duck and spring onion croquettes with lime scented soy dipping sauce

Heritage tomato and Delamere goats cheese salad with basil vinaigrette [v]

Smoked mackerel pate with creamed horseradish mayonnaise served on toasted crostini

MAINS

Butter roasted free range turkey with sage stuffing and cranberry relish

Roasted free range roulade of pork, bramley apple sauce, rich roasting juices

Slow cooked short rib of beef with a rich shallot and red wine reduction

Pan fried pheasant breast wrapped in pancetta, port wine and red currant jus

Roasted pumpkin, caramelised onion and sage pie with shortcrust pastry lid [v]

Pan fried fillet of sea bream, white bean and chorizo stew, charred leeks

All of the above mains are served with potatoes and fresh seasonal vegetables

DESSERTS

Traditional christmas pudding served with brandy sauce

Toffee and apple syllabub with honeycomb and cinnamon shortbread

Warm treacle tart with orange infused clotted cream

Rich dark chocolate cake served warm, vanilla bean ice cream and black cherry coulis



THE MANOR RESTAURANT

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1997