

CHRISTMAS DAY

FIRST REMOVE

Oven baked cornish crab and lobster thermidor
with a glazed rarebit crust

Goose liver parfait with toasted sourdough croutes
and roast fig chutney

Roast pepper confit and delamere goats cheese terrine served
with olive focaccia bread [v]

Consomme of goosnargh duck with baby winter vegetables
and wild mushroom dumplings

SECOND REMOVE

Butter roasted free range turkey breast with chestnut stuffing
chipolatas and fresh cranberry sauce

Roast fillet of welsh black beef with classic yorkshire pudding
horseradish cream and rich roasting juices

Herb roasted duo of pork tenderloin and canon of lamb
with a jus of capers, anchovies and shallots

Oven baked monkfish tail with a crab mousseline
finished with a brown shrimp butter

FINAL REMOVE

Handmade christmas pudding with a luxurious dark rum
and double cream sauce

Vanilla panna cotta with roasted plums on a cinnamon crumb

White chocolate mousse with shavings of dark chocolate
served with mandolins soaked in orange liqueur

A selection of artisan cheese and biscuits with celery
honey soaked grapes, pear and walnut jam



*wishing you all a
Merry Christmas*

£90.00 per person including an arrival drink of prosecco

Booking terms and conditions apply

THE MANOR RESTAURANT

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1997