

Manor Inn

Christmas Menu

Starters

Butternut Squash & Celeriac Soup with Bread Roll (GF) V

Duck & Orange Pate with Kumquat & Prosecco Marmalade & crusty Bread (GF)

Sautéed Wild Mushrooms in a Madeira sauce served on toasted Focaccia (GF)

Smoked Salmon, Cream Cheese & Chive Roulade with Bread & Butter

Main Course

Orange & Thyme roasted Turkey Crown with Pig-in-blanket, Yorkshire Pudding Apricot & Sage Stuffing & rich Turkey gravy (GF)

Seared Venison Loin with a Port Wine, Red Currant & Rosemary Reduction
Served on roasted Garlic Mash Potato (GF)

Pan fried fillet of Hake served on Saffron & Dill New Potatoes
with a Salsa Verde dressing (GF)

Squash, Cranberry & Chestnut Roast with Red Wine & Rosemary Gravy (GF) V

All accompanied with Roast Potatoes & fresh Seasonal Vegetables

Desserts

Christmas Pudding with Brandy Sauce (GF) V

Lemon Tart with a sweet Berry Compote

Trio of mini Chocolate desserts
Chocolate Brownie, Baileys Chocolate Cheesecake & Chocolate Ganache (GF)

Raspberry & Vanilla Creme Brûlée with Amaretti Biscuits (GF)

To finish

Tea or Coffee & Chocolate Mints

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2 Course £26.95 3 Course £32.95

(GF) = Gluten Free & V = Vegan have to be modified to be Gluten Free and Vegan, please inform us when Pre ordering if you require us to do this.

*All meals to be pre-ordered One week prior to reservation.
Please advise when ordering of any allergies or special dietary requirements.*