

FESTIVE PERIOD MENU

Now in our 20th year of serving home cooked, locally supplied meals

Served lunchtimes & evenings Monday to Saturday 20th November to the January 6th 2025
Also available on Christmas Eve & New Years Eve to 4pm



LUNCH

Lunch served Monday to Friday 12-2.45pm & Saturday & Bank Holiday Mondays 12-5pm

GRANARY BREAD SANDWICHES

Served with chips & salad

- Turkey stuffing & cranberry £12
- Lightly battered fish finger with homemade tartare sauce £12

SUNRISE FREE RANGE OMELETTES & VEGAN LUNCH

- Smoked salmon open omelette rocket salad £12.50
- Spiced chickpeas and avocado with a hint of chilli and lime on wholemeal toast £11

STARTERS & NIBBLES

STARTERS

- Parsnip & chestnut Christmas soup with dried cranberries & warm bread £7.95
- Goats cheese & red onion puff pastry tart watercress salad £8.95
- Chicken liver & smoked bacon pâté with apple & cranberry jam & toast £8.95
- Carrot & cashew pâté £8.50
- Lightly battered tiger prawns with sweet chilli sauce & Asian slaw £12 (5) | £15 (8) (can be nut free)

TABLE SHARERS

- Mixed marinated olives blushed tomatoes, oil & balsamic vinegar, The Manor Sourdough £6.95
- Sharing charcuterie board Lomo Embuchado (cured pork fillet), Rillettes de Canard, Bresola (cured fillet of beef), mixed olives with sun-blushed tomatoes, The Manor sourdough focaccia £16
- Beetroot, goats' cheese flatbread Mozzarella & caramelised onions with hummus can be £9
- Confit Garlic & herb flatbread £10.50



MAINS

- Wild mushroom bourguignon white bean mash and kale crisps £18.50
- Roasted salmon & orange infused fennel whole grain mustard cream sauce, crushed garlic potatoes £22.50
- Roasted chicken supremé wild mushroom & tarragon cream sauce, greens & herb roasted new potatoes £19.50
- Moroccan spiced local venison stew with buttered mash, cavolo nero & spiced chickpeas £22.50
- Thai green chicken supremé curry jasmine rice & plenty of chillies & coriander £18.50

- Our famous beer battered haddock & chips minted mushy peas & tartare sauce £18.50
- The Manor burger brioche, smoked cheddar, BBQ pork, pickles, caramelised onion, slaw, triple fried chips £18
- Coriander, lemongrass, spicy red lentil & vegetable burger chunky chips & slaw £17.50
- Glen Lewin of Sileby 10oz sirloin steak onion rings, triple fried chips & salad £29
- Owen Taylors of Alfreton prime 7oz fillet of beef blue cheese salad, onion rings & triple fried chips £34

STONE BAKED PIZZAS

VEGETARIAN AND VEGAN

- The Old Manor Tomato & herb sauce, mozzarella, sliced fresh tomatoes, torn basil £12.50 (can be)



MEAT LOVERS

- The Kentucky Shredded sweet & sticky BBQ chicken with red peppers £14
- The Enzo Pepperoni, red chilli & rocket £14.50

SIDES

- Rainbow fries £3 (This is a charity donation to Rainbows (There are no fries) We add £1 for each one sold & pay it on the 1st of the month.)
- Truffle parmesan fries £6.50
- Braised red cabbage with cranberries £4.50

- Pigs in blankets £6
- Manor House salad & dressing £5
- Steak sauces Long Clawson blue cheese & cream £4.50



PUDDINGS

- Manor Cheese Board Long Clawson Stilton, Red Fox Red Leicester & Snowdonia Black Bomber Cheddar, celery, olives, & sticky onion jam. Plenty for one & enough for two £13.50
- Boozy Cheeseboard The above with a couple of glasses of winter warming Manor House mulled wine or a good slug of Taylors LBV Port £21
- Christmas crumble & vanilla custard spiced apples & pears, cranberries & sprinkled with almonds £8.50
- Shortcrust chocolate orange tart Chantilly cream, sprinkled with chopped chocolate orange £8.50
- Sticky toffee pudding rich toffee sauce with vanilla ice cream & a dusting of icing sugar £8.50

- Vanilla crème brûlée with crunchy scorched sugar topping, Christmas tree shortbread with a dusting of icing sugar £8.50
- Vegan chocolate mousse aqua fava meringue & pistachio crumb £8
- Affogato Kahlua & a hot cup of St Martin's Espresso poured over white vanilla ice cream £7
- Sorbet trio Mango, Passionfruit and Blood Orange sorbets with fresh melon – very refreshing and very vegan £6

Thanks for coming to us. If you have any allergies or dietary requirements, please let us know on your arrival.

V = Vegetarian V = Vegan G = Can be gluten free GF = Gluten free DF = Dairy free N = Contains nuts

