HE MANOR FESTIVE PAR MFNU

OF 4-40 GUESTS FROM NOVEMBER 29TH TO DECEMBER 24TH

3 courses from £35.50 2 courses from £27.50 Monday to Thursday ONLY Includes charity crackers

STARTERS

- Parsnip & chestnut Christmas soup with dried cranberries & warm bread 🕅 🧶 Goats cheese & red onion puff pastry tart, watercress salad 👊 Chicken liver & smoked bacon pâté with apple & cranberry jam & toast 🥮 Smoked salmon mousse pickled cucumber, fresh dill & warm bread 🏶 🖉
- Carrot & cashew pâté with apple & cranberry jam & toast 🕅 🙆 🕓 Lightly battered tiger prawns Asian slaw & sweet chili sauce (+£5) @

MAINS

- Roast turkey wrapped in bacon with sage & onion stuffing, roast potatoes, pigs in blankets, sprouts & greens 🚳 Wild mushroom bourguignon white bean mash & kale crisps 🔮 🧶 Thai green curry chicken supreme jasmine rice & Thai roti bread 🖉
- Roasted salmon & orange infused fennel whole grain mustard cream sauce, crushed garlic potatoes Slow roasted lamb shank creamed mash, gravy with redcurrant glaze & greens (+£4) Braised shin of beef & creamed mash, roasted root vegetables, port sauce
 - Sea bass with clam & pea fricassee & baby potatoes (+£5)
 - Glenn Lewin sirloin steak with peppercorn sauce, onion rings & triple fried chips (+£5) 🖉 Owen Taylor fillet steak with peppercorn sauce, onion rings & triple fried chips (+£10) @

PUDDINGS

Christmas pudding with brandy sauce 💔 Vegan chocolate mousse crisp meringue & pistachio 🔮 🛛 Vanilla crème brûlée with Christmas tree shortbread 💔 🥙 Chocolate & orange tart with Chantilly cream 🔮 Cheeseboard of British cheeses grapes, apple & celery & biscuits 🖉 Coffee & mince pies

Add Port & pudding wine & additional coffee & mince pies

🚺 = Vegetarian

S = Contains nuts