

# Mother's Day Menu

15<sup>th</sup> MARCH 2026 — 3 courses for £38

(nb. Some dishes carry a surcharge)

## — STARTERS & NIBBLES —

Broccoli, pea and mint soup, topped with pine nuts and served with focaccia 🌱🌱🌱🌱

Pulled crispy pork Katsu bites with pickled daikon & spiced plum chutney 🌱

Squash and ginger pakoras with watercress & raita 🌱🌱

Chicken liver and Burnt Faith English brandy pâté, served with sourdough and onion jam 🌱

Goats' cheese and red onion filo parcel with roasted red pepper purée 🌱

Lightly battered tiger prawns with sweet chilli sauce and Asian slaw 🌱 (+£4)

## — TRADITIONAL SUNDAY ROASTS & MAIN COURSES —

Herb roasted supreme of chicken, roasted potatoes, pigs in blankets, cranberry sauce and vegetables 🌱

Roasted shoulder of pork, crackling, pork stuffing, black pudding-stuffed apple and Sunday trimmings 🌱

Roast sirloin of beef, 28-day aged, with mushroom and artichoke purée and Sunday trimmings 🌱 (+£3)

Wild mushroom bourguignon, white bean mash and kale crisps 🌱🌱

Slow-braised lamb shank, spring greens, carrot and minted mash 🌱

Spring green and mint risotto, pickled shallots, radish and crispy onions 🌱🌱

Lemon-roasted salmon, cucumber and dill sauce, new potatoes and seasonal greens 🌱

Our famous beer-battered haddock and chips, minted mushy peas and tartare sauce 🌱

The Manor burger, brioche bun, smoked cheddar, BBQ pork, pickles, caramelised onion, slaw and triple-cooked chips

Glen Lewin of Sileby 10oz sirloin steak, onion rings, triple-cooked chips and salad 🌱 (+£4)

**Steak Sauces** (+£4.50) - Brandy and green peppercorn;  
Long Clawson blue cheese and cream; Red wine sauce 🌱

## — SUNDAY SIDES —

Cauliflower cheese 🌱🌱 (+£4.50)

Green beans and purple sprouting broccoli with chillies and almond butter 🌱🌱🌱 (+£6)

Truffle Parmesan fries 🌱🌱 (+£6.50); Pigs in blankets 🌱 (+£6)

## — PUDS, CHEESE AND AFTER DINNER DRINKS —

Limoncello (Ice Cold) (+£4), Sticky Pudding wine (+£5) and Taylors LBV (+£5)

Leicestershire & Snowdonia cheeseboard – Long Clawson Stilton, Wensleydale & Cranberry, and Snowdonia Ruby Mist (a mature Cheddar with a warming hint of brandy and port), served with red onion jam, crackers, celery and grapes (+£4) 🌱🌱

Our famous sticky toffee pudding with vanilla ice cream and toffee sauce 🌱

Vanilla crème brûlée, berries and cinnamon shortbread 🌱

Banoffee cheesecake, caramel sauce and caramelised banana 🌱🌱

Eton mess blueberry sundae, homemade meringue, raspberry ripple ice cream and Fernley's whipped cream 🌱🌱

Raspberry, strawberry and blood orange sorbet with chocolate-dipped strawberries 🌱🌱

Affogato – coffee liqueur with a hot cup of espresso, poured over white vanilla ice cream 🌱

THE  
Manor  
HOUSE

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

🌱 = Vegetarian

🌱 = Vegan

🌱 = Can be gluten free

🌱 = Gluten free

🌱 = Contains nuts

# Mother's Day Menu

## CHILDREN'S MENU

15<sup>th</sup> MARCH 2026 — 3 courses — £14.50 per head

### — STARTERS —

Tomato soup with homemade bread 🌱 🌱

Smoked salmon and cream cheese on wholemeal bread 🌱

Cheesy garlic flatbread (Can be 🌱 / 🌱 )

### — MAINS —

A slice of roast beef, vegetables, roast potatoes, Yorkshire pudding and gravy 🌱

Half a chicken breast, vegetables, roast potatoes, Yorkshire pudding and gravy 🌱

Vegan spaghetti bolognese 🌱

Small Manor House cheeseburger, fries and cucumber sticks

Tow fish goujons, fries and garden peas 🌱

### — PUDDINGS —

Vanilla ice cream with Smarties and chocolate sauce 🌱 🌱

Sticky toffee pudding, toffee sauce and vanilla ice cream 🌱

Melon chunks, grapes and blueberries 🌱 🌱 🌱

THE  
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🌱 = Vegetarian    🌱 = Vegan    🌱 = Can be gluten free

🌱 = Gluten free    🌱 = Dairy free