

# 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 



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 bream, 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  
**Manor**  
HOUSE

= Vegetarian = Vegan = Can be gluten free

= Gluten free = Dairy free