

## From £38 per head Children under twelve £15



## STARTERS

| Pumpkin, coconut & coriander soup with pumpkin seeds, a hint of lime & homemade bread 🛭 🗗   |
|---|
| Chicken liver & smoked bacon pâté with apple & cranberry jam & toast 🛭  |
| Beetroot & red onion tarte tatin with green leaves ♥  |
| Confit of duck leg on a bed of sliced crispy potatoes with a rich port sauce  |
| Smoked salmon mousse warm bread, cucumber & fresh dill 🔮 🔮  |
| Lightly battered tiger prawns Asian slaw & sweet chili sauce (+£5) ❷  |
|   |
| MAINS   |
| MAINS  Roast beef & Yorkshire pudding pigs & parsnips, winter vegetables & roast potatoes ❷   |
|   |
| Roast beef & Yorkshire pudding pigs & parsnips, winter vegetables & roast potatoes 🔮  |
| Roast beef & Yorkshire pudding pigs & parsnips, winter vegetables & roast potatoes   Pan fried chicken supreme creamy apricot sauce, roast potatoes & seasonal vegetables |

## PUDDINGS

Manor House cheeseburger with pulled pork in a brioche bun, with hand cut chips & coleslaw

Beetroot & squash Wellington olive oil mash, red wine gravy & roast vegetables 🔮

Owen Taylor fillet steak with peppercorn sauce, onion rings & triple fried chips (+£10)

Traditional sticky toffee pudding rich toffee sauce & vanilla ice cream 🔮 Chocolate & orange tart with Chantilly cream ♥ Vegan chocolate mousse crisp meringue & pistachio 🔮 🔮 🛇

Christmas berry vanilla cheesecake crumble topping & fruit coulis 🔮 🐠

Cheeseboard of British cheeses grapes, apple & celery & biscuits @

Coffee & mince pies (+£3)

Add Port & pudding wine & additional coffee & mince pies



Tables can only be secured with a £5 per head deposit on booking | Only available if pre-ordered Discretionary service charge of 8% for parties of 6 or more

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











