

Saturday, 10 June 2017



The Manor

To Start:

Ham Hock Terrine

House piccalilli, sea salt and olive oil oven baked toasts

Smoked Haddock Croquette

Sweetcorn, leeks and cockle chowder

(V) Grilled Goat's Cheese on Crouton

Balsamic dressing, primrose farm organic salad

(V) (GF**) Pea, Mint and Potato Soup

Herb croutons, chive crème fraiche

To Follow:

(GF**) Traditional Roast Beef

Roast Potatoes, Yorkshire pudding, beef gravy

(GF**) Supreme Chicken Breast

Creamy mash, rich gravy

Pan fried hake fillet

Creamy puy lentils and spinach

(V) Sweet potato, courgette and aubergine lasagne

House salad leaves

All the Mains Served With: Cheesy Cabbage, Mixed Greens

Puddings:

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

White chocolate and vanilla cheesecake

Fresh berries, coulis

(GF) Orange and Lemon Posset

Fruit of the forest compote, shortbread

Selection of Ice Cream

Cinnamon crunch, chocolate, strawberry

All our dishes are cooked fresh for you, so some may take a little longer than others. Some may contain allergens so do please inform one of the staff members if you have any concerns, dietary requirements or would like more information. We will always try to accommodate you.

2 Courses - £17.95, 3 Courses - £19.95