



# THE MANOR

## Mother's Day 2019

Happy Mother's Day from all the team here at The Manor.

Our menus are specially selected to compliment the seasonal produce available throughout the year.

If you have any specific dietary requirements due to taste or allergies, please ask.

We're extremely passionate about the food we cook and would be happy to tailor one of our dishes to suit your needs.

Three Courses

**30.00**

# Starters

Chefs Homemade Tomato and Roasted Red Pepper Soup  
topped with Garlic Croutons

Mixed Sea Food Cocktail consisting of Prawns in Marie  
Rose, Crayfish, Smoked Salmon, White Devonshire Crab,  
King Prawns and a Crevette

Smooth Ardennes Pate served with Baby Leaf Salad, Apple  
and Ale Chutney and Toasted Ciabatta Bread

Pan Seared Smoked Chicken, Bacon and Chorizo Salad  
served on a bed of Wild Rocket and finished with a Honey  
Mustard Dressing

Portobella Mushroom Stuffed with Cream Cheese,  
Roasted Pepper, Sun Blushed Tomato, Spring Onion and  
Garlic topped with Melted Smoked Cheddar Cheese and  
Finished with a Balsamic Dressing

# Mains

Traditional Roast Topside of Beef served with Homemade  
Yorkshire Pudding and Rich Gravy

Yorkshire Lamb Rump served with Spring Onion Mash,  
Yorkshire Pudding and Minted Gravy

Hake Loin served on a Bed of Sauteed Vegetables finished  
with a Garlic and Herb Butter

Guinea Fowl Breast wrapped in Streaky Bacon served with  
Roast Baby Parsnips and Red Wine Sauce

Gressingham Duck Breast served with Wilted Cabbage and  
Redcurrant Sauce

Mediterranean Vegetable and Halloumi Stack finished  
with a Tomato and Basil Sauce

# **Desserts**

**Homemade Apple and Blackberry Crumble Served with  
Custard**

**Strawberry and Champagne Cheesecake accompanied by  
Vanilla Ice Cream**

**Key Lime Pie served with Whipped Cream and Fresh  
Raspberries**

**Homemade Treacle Sponge and Custard**

**Salted Caramel and Chocolate Torte served with Caramel  
Honeycomb Ice Cream**

# **To Finish**

**Chocolate Truffles, Ground Coffee and Tea**