



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