



THE MANOR

New Years Day 2019

Happy New Year from all of us 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

20.00

Starters

Chefs Homemade Cream of Vegetable Soup topped with
Croutons

Ocean Royal Prawn and Crayfish Cocktail topped with a
Crevette

Smooth Brussels Pate served with Chutney, Baby Leaf
Salad and Toast

Pan Fried Chicken and Bacon Salad finished with a
Balsamic Dressing

Mains

Main Choices

Traditional Roast Topside of Beef served with Yorkshire
Pudding and Gravy

Yorkshire Lamb Rump Served with Yorkshire Pudding and
Minted Gravy

Salmon Fillet served with a Creamy Asparagus Sauce

Chicken Breast Fillet served with Red Wine Sauce

Butternut Squash and Goats Cheese Lasagne served with
Garlic Ciabatta and Salad (v)

Desserts

**Homemade Chocolate Brownie served with Salted
Caramel Ice Cream**

**Vanilla Cheesecake served with Whipped Cream and Fresh
Raspberries**

**Homemade Apple and Cinnamon Crumble served with
Custard**

Mixed Berry Eton Mess

To Finish

Ground Coffee, Tea and Chocolate Truffles