



# 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