



THE MANOR

Sunday Lunch Menu - 14/07/2019

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.

Starters

Chefs Homemade Vegetable Soup topped with Croutons

4.95

Ocean Royal Prawn and Crayfish Cocktail

6.25

**Pan Fried Chicken, Bacon and New Potato Salad finished
with a Honey Mustard Dressing**

6.25

**Ardennes Pate served with Baby Leaf Salad, Chutney and
Toast**

5.45

**Homemade Breaded Brie and Mozzarella served with
Cranberry Sauce and Rocket Salad**

5.95

Mains

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

11.95

**Yorkshire Lamb Rump served with Yorkshire Pudding and
Minted Gravy**

12.45

**Salmon Fillet served with a White Wine and Asparagus
Sauce**

12.25

Chicken Breast Fillet served with a Wild Mushroom Sauce

11.95

**Gressingham Duck Breast Served with Red Wine Gravy
and Yorkshire Pudding**

12.45

**Wild Mushroom Stroganoff served with Vegetable Rice
and Garlic Ciabatta (v)**

10.25

Desserts

Homemade Apple and Rhubarb Crumble served with Custard

4.95

Homemade Chocolate Fudge Cake served with Vanilla Ice Cream

4.95

Baileys Cheesecake served with Salted Caramel Ice Cream

4.95

Mixed Berry Eton Mess consisting of Layered Crushed Meringue, Mixed Berries and Whipped Cream

4.95

Homemade Chocolate Brownie topped with Salted Caramel Ice Cream

4.95

Hot Drinks

Espresso - Single	1.90	Pot of English Tea	2.00
Espresso - Double	2.40	Cosy Specialty Organic Teas	2.40
Americano	2.40	Blueberry Breakfast Camomile Decaf Earl Grey Jasmine Green Lemon Grass Peppermint Rooibos Vanilla	
Cappuccino	2.60		
Café Latte	2.60	Hot Chocolate	2.50
Flat White	2.40		
Mocha	3.00		
Syrup Shots	0.50		

Hazelnut | Vanilla | Caramel