



MANOR CHRISTMAS LUNCH

STARTERS

Roasted celeriac & pear soup – Netherend farm butter – sourdough • £7
Chicken truffle herb terrine – pickled walnut – sourdough – red onion chutney • £7.5
Smoked mackerel – fermented gooseberry – fennel – horseradish • £7.5
Korean pork belly Bites – pickled cucumber – chilli – spring onion • £8.25
Bang bang Cauliflower – bang bang sauce – sesame – coriander – spring onion (Vegan) • £7.25

MAINS

Rosamund Farm free range turkey – pigs in blankets – apricot & chestnut stuffing • £24.5
Loin of beef – braised beef cheek – celeriac puree – red wine jus • £28
Roast Newlyn ray wing – brown shrimp – dill bearnaise • £30
Confit duck leg – spiced red cabbage – dauphinoise potato – port jus • £22
Maple-glazed squash steak – quinoa – roasted chestnuts – cranberry relish (Vegan/GF) • £20
Butchers block to share (min 1000g – if not a lot more)
A choice of artisan cuts of West Country meat mixed grill – chunky chips – choice of 2 sauces – seasonal greens • £38pp (min x2 people)

PASTA & BOWLS

Wellbeing bowl – sticky rice – pickles – leaves – Asian slaw – tenderstem (GF) • £14.25
Add: grilled chicken £4 | grilled salmon £4.5 | crispy tofu (Vegan) £3.5
Seared potato Gnocchi – spring onion – vegetables – olives – smoked almonds – garlic velouté (Vegan) • £16.5
Alfredo pasta – garlic bread (V/GF) • £14.5
Add: grilled chicken £4
Prawn Linguine – chilli – lime – coriander (GF) • £17.5

SIDES

Chunky & Skinny Koffman Fries • £4.5 | Truffle & parmesan fries • £7 | Tenderstem broccoli hazelnut brown butter • £5
Creamy mashed potato • £4.5

DESSERTS

Christmas pudding – salted brandy sauce – clotted cream • £9.5
Buttermilk panna cotta – caramelized orange – pistachio • £9.5
Dark chocolate delicé – peanut – lime • £9.5
Westcountry cheese & biscuits • £14