

MANOR - CHRISTMAS MENU



TO START

Corn Ribs, Lime, Crispy Shallots, Smoked Paprika Mayo (gf,ve)

Short-Rib BonBons, Celeriac Remoulade, Salsa Dragoncello (df)

Seafood Chowder, Cider Sauce, Potato Crisps, Fennel - (gf)



MAINS

Salt Cod Fishcake, Chip Shop Curry Sauce, Crispy Capers, Soft Boiled Hen Egg, Curry Leaf (df)

Confit Duck Leg, Duck Fat Potato Rosti, Savoy Cabbage, Liquorice and Merlot Sauce (gf)

Baked Green Lentil, Shallot, Spinach and Nut Wellington, Torched Tarragon Carrots, Chive Oil, Red Wine Sauce (Vg)

Turkey Ballotine, Carrot Puree, Fondant Potato, Sage Jus, Crispy Maple Sprouts



SWEETS

Tonka Custard Panna Cotta, Burnt Apple and Cider Compote, Crumble (gf)

Prosecco Sorbet, Lime and Rum Syrup, Agave and Coconut granola (ve,gf)

Dark Chocolate Cremeaux, Olive Oil, Ameretti Crumble, Griottines

Brie, Fresh Honeycomb, Poached Pear

3 Course £45

2 Course £35

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.