



Mother's Day at the Manor

22nd March 2020 - 3 courses £30 per head

Starters

Watercress, pea and pesto soup with homemade bread (g)
Salmon fish cakes with rocket, capers & lemon dressing
Sweet pea panna cotta with charred peppers & pickled mushrooms
Port braised pig cheek on celeriac mash with vegetable crisps
Dukkha & chicken liver pressed terrine with crusty sour dough toast & redcurrant syrup salad (g)
Lightly battered tiger prawns with garlic & chilli sauce (g) +£3

Mains

Wild mushroom, sage and nut roast with roasted vegetables, Yorkshire pudding & vegan gravy (vg)
Roasted guinea fowl breast with baked apples & Madeira sauce (g)
Herb roasted shoulder of pork, Yorkshire pudding, apricot stuffing, apple sauce & crackling (g)
Roast topside of beef with horseradish & Yorkshire pudding (g)
Slow herb roasted lamb shank, mash, & mint sauce (g)
Pan fired sea bass fillets with crushed potatoes & watercress
Panko aubergine & sweet potato katsu curry, pickled daikon, jasmine rice, red chilli & coriander (vg)
Manor House cheese & smoked bacon burger, with hand cut chips, salad & coleslaw (g)
Beer battered fish & chips, minted mushy peas, hand cut chips & tartar sauce (g)
6oz fillet steak, potato rosti with wilted greens and celeriac & horseradish purée (g) +£5
Stone Baked Pizza - any pizza off our main menu

Sides

Cauliflower cheese £4

Pigs and parsnips £4

Braised red cabbage £4

Desserts

Blueberry bread pudding with crème anglaise
Vanilla crème brûlée & sweet shortbread biscuit (g)
Sticky toffee and date pudding, rich toffee sauce & vanilla ice cream
White chocolate cheesecake, honeycomb shards & rich dark chocolate drizzle
Cheese slate of four local British cheeses with celery, grapes, chutney & wafers (g) +£2

(g) gluten free or can be adapted to be gluten free. (vg) vegan
Please speak to your server for allergy advice.

