

# CHRISTMAS PARTIES AT THE MANOR

# SET MENU

Two-courses £28
Three-courses £35

#### STARTERS

### Roasted Tomato and Red Pepper Soup (VGO)

Bread and whipped butter

#### Soused Mackerel

Garlic and saffron emulsion, pickled fennel, herb oil

# **Chicken Liver Parfait**

Ale chutney, toasted brioche

# Chestnut Stuffed Mushrooms (VG)

Balsamic and herbs

# MAIN COURSES

### Sage and Thyme Roasted Turkey Breast

Duck fat roasted potatoes, roasted root vegetables, chipolata wrapped in bacon, stuffing, roasted Brussels sprouts, pan gravy

# **Confit Pork Belly**

Burnt apple puree, coarse grain mustard mash, roasted Brussels sprouts, cider gravy

# Pan Seared Salmon Fillet

Herb crushed potato, charred tenderstem, chive cream sauce

#### **Homemade Nut Roast (VGO)**

Roast potatoes, roasted root vegetables, wilted spinach, stuffing, pan gravy

# DESSERTS

#### **Christmas Pudding**

Brandy sauce, fruit compote

# **Chocolate and Orange Torte (VGO)**

Raspberry coulis, vanilla ice cream

# Lemon Posset (V)

Shortbread biscuit, raspberries

# Selection of Ice Creams (VGO)