



CHRISTMAS
DAY
AT
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A three-course Christmas feast - £100

TO SHARE

Baked Breads

Oil and balsamic, whipped butter

STARTERS

Smoked Salmon

Caper berries, horseradish cream, shallot, dill oil

Chicken Liver Parfait

Onion jam, toasted brioche

Chestnut and Mushroom Bon Bons (VG)

Cherry sauce

Crème du Barry (VGO)

Toasted almonds, truffle oil, baked bread, whipped butter

PALATE CLEANSER

Champagne Sorbet (VG)

Strawberry coulis

MAINS

Sage and Thyme Roasted Turkey Breast

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

Roasted Sirloin

Duck fat roasted potatoes, roasted root vegetables, chipolata wrapped in bacon, roasted Brussels sprouts, Yorkshire pudding, madeira sauce

Pan Seared Halibut Fillet

Herb crushed potato, asparagus, brown shrimp butter sauce

Vegan Nut Roast (VG)

Roast potatoes, roasted root vegetables, seasonal greens, roasted Brussels sprouts, sage gravy

DESSERTS

Chocolate Fondant

Chocolate sauce, vanilla ice cream

Christmas Pudding

Brandy sauce, fruit compote

Chocolate and Orange Torte (VG)

Fruit coulis

(V) Vegetarian, (VO) Vegetarian Option, (VG) Vegan, (VGO) Vegan Option