

THE MANOR



At Abberley

MOTHERING SUNDAY LUNCH MENU

AMUSE-BOUCHE (a gift from us)

Smoked Salmon Tartare
Lemon Aioli

ON ARRIVAL

Handcrafted Artisan Bread £12 (for two to share)
Cultured butter, aged balsamic reduction

TO START

Cornish Hand-picked Crab £14
Avocado mousse, pickles

Woodland Ham Hock Terrine £12
Toasted brioche, black garlic

Corn-fed Chicken and Smoked Pancetta Croquette £12
Smoked egg yolk

Wild Mushroom, Truffle and Spinach Risotto £12
Shaved Parmesan

MAIN EVENT

All roasts served with potatoes, Sunday jus, and a freshly made Yorkshire pudding

Knightwick Butcher's Roast Beef £29

Roast Chicken Supreme £24

Catch of the Day (market price, please ask a team member)

Woodland Pork Loin £24

Applewood Smoked Cheddar Soufflé £23
Roast new potato, white wine velouté

Why not add a side to complete your Sunday indulgence?
Cauliflower Cheese £5

DESSERTS

Lemon Meringue Pie £12
Cherry sorbet

Vanilla Crème Brûlée £12
Raspberry sorbet, shortbread

Sticky Toffee Pudding (V) £12
Caramel ice cream, toffee sauce

Dark Chocolate Fondant £14 (allow 8 minutes)
Vanilla ice cream

(V) Vegetarian, (VG) Vegan. Please be aware that some of the meats and fish are served medium-rare. Please inform us of any allergies or dietary requirements before ordering your meal. Some dishes may contain nuts.

As our food is cooked to order, there may be a short wait during busy periods. The menu is subject to daily changes. Vegetarian or vegan dishes are available on request.

We add a discretionary 10% service charge to all food bills and every penny is shared by the team who looked after you today.

If for any reason you feel that the care you received fell short, please let us know and we will remove it for you.

