

# THE MANOR

 At Abberley

## SUNDAY LUNCH DAY MENU

### AMUSE-BOUCHE

**Curry Gram Bites**

\*(subject to change)

### ON ARRIVAL

**Honey and Truffle Baked Camembert £17**

Red onion and fig chutney, chef's bread

**Handcrafted Artisan Bread (V) £12**

Cultured butter, aged balsamic reduction

### TO START

**Severn and Wye Smoked Salmon £13**

Saffron and lemon panna cotta, pickled vegetables,  
herb oil

**Corn-fed Chicken and Smoked Pancetta Croquette £12**

Hay-smoked egg yolk, celeriac remoulade

**Wild Mushroom, Spinach and Truffle Risotto £12**

Poached hen's egg, shaved Parmesan

**Ham Hock Terrine £12**

Apple gel

### MAINS

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

**Knightwick Butcher's Roast Sirloin Beef £29**

**Chicken Supreme £24**

**Woodland Pork Loin £24**

Apple gel, stuffing

**Best of Both £34**

**Applewood Smoked Cheddar Soufflé £23**

Roast new potato, parmesan velouté

**Catch of the Day**

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

*Why not add a side to complete your Sunday indulgence?*

*Cauliflower Cheese £5*

*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.  
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.*

### DESSERTS

All of our ice creams & sorbets  
are crafted on-site

**Sticky Toffee Pudding (V)**

Vanilla ice cream, toffee sauce  
£12

**Vanilla Crème Brûlée (V)**

Orange sorbet, chocolate Aero  
£12

**Orange and White Chocolate Cheesecake**

Gingerbread shortbread, orange sorbet  
£12

**Triple Chocolate Cookie**

Caramel ice cream, candied nuts  
£13