



The Manor House Inn Christmas Day Menu



£79.95 per adult

£49.95 per child up to 12 years old (+ a little gift per child)

Starter

Classic French onion soup and cheesy crouton or spicy parsnip soup (v) (vg) (g/f)

Chefs chicken liver, port and Cointreau pate, red onion chutney, sourdough toast, honey & mustard dressed leaves (g/f)

Sea trout pate flavoured with coriander, horseradish and lime on toasted dill and garlic focaccia bread (g/f)

Stuffed portobello mushroom with vegan cheese and breadcrumb, beetroot and carrot salad (g/f) (v) (vg)

Intermediate

Champagne Sorbet/Lemon sorbet (v) (vg)

Main Course

Northumbrian basted turkey crown, pork and cranberry stuffing balls, roasted carrot, cauliflower cheese, sauteed sprouts, stemmed broccoli, chipolata sausage, fine beans wrapped in prosciutto ham, garlic and rosemary roasted potatoes, rich turkey due and Yorkshire pudding (g/f available)

Pan roasted rump of lamb, breaded potato fondant, braised red cabbage, steamed greens, red wine jus (g/f)

Halibut en papillote with winter greens, baby potatoes, dill butter sauce with capers (g/f)

Spinach, oyster mushrooms and lentil wellington, braised red cabbage, roasted baby carrots, Hasselback potato, leek cream sauce (v) (vg)

Desserts

Traditional homemade Christmas pudding, chefs brandy sauce (g/f available)

Bailey's cheesecake with triple chocolate brownie powder topping, mixed fruit, tiger tail ice cream (g/f available)

Red wine and cinnamon poached pear (vg) (g/f)

Selection of local cheeses, onion chutney, mixed fruit, and savoury crackers (g/f available)

To finish

Tea or coffee with mint creams and homemade mince pies (g/f) (v)

