

Christmas Day 2018

£70.00 pp

Pre Order Required by
14/11/18

To Start

Prosecco or Non-Alcoholic Cocktail

Starters

Chefs Homemade Carrot, Honey and Ginger Soup topped with Garlic Croutons

Whole Dressed Cromer Crab, Lemon and Dill Mayonnaise and Mixed Salad

Duck, Fig and Chestnut Parfait with a Pistachio Crumb served with Red Onion Chutney and Toasted Ciabatta Bread

Trio of Cheese comprising of Baked Goats Cheese, Breaded Brie and Grilled Halloumi finished with a Red Onion Jam

Pan Fried Chicken and Chorizo Salad with Rocket, Garlic Croutons and Balsamic Drizzle

Mains

Traditional Roast Norfolk Turkey, Sausage Meat Stuffing, Pig in Blanket and Gravy

Traditional Roast Topside of Beef, Homemade Yorkshire Pudding and Gravy

Slow Roast Pork Belly, Black Pudding Mashed Potato, Caramelised Apple and Cider Sauce

Lemon and Herb Crusted Salmon with Creamy Leek Sauce and Finished with Crispy Leeks

Slow Braised Lamb Shank ,Creamed Mashed Potato, Homemade Yorkshire Pudding and Minted Gravy

Mediterranean Vegetable and Halloumi Stack Finished with a Tomato and Basil Sauce (V)

(All Main Courses are served with Roast Potatoes, Seasonal Vegetables & Roasted Parsnips)

Sweets

Traditional Christmas Pudding served with Brandy Sauce

Homemade Apple and Mulled Berry Crumble served with Custard

Homemade Baileys Cheesecake served with Salted Caramel Ice Cream

Warm Caramelised Apple Tart served with Vanilla Ice Cream

Homemade Chocolate and Orange Brownie served with White Chocolate Ice Cream

To finish

Chocolate Truffles with Ground Coffee and Tea



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