



THE MANOR

Boxing Day Menu 2019

Three Courses

29.50

Starters

Chefs Homemade Sweet Potato and Butternut Squash
Soup topped with Garlic Croutons

Ocean Royal Prawn and White Devonshire Crab Cocktail

Smoked Chicken, Chorizo and Sauteed Potato Salad
served on a bed of Rocket finished with a Sherry and
Balsamic Dressing

Breaded Mozzarella Sticks served with a Sweet Cranberry
Sauce

Duck and Orange Pate served with Red Onion Marmalade
and Crusty Bread

Mains

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

Roast Topside of Beef served with Homemade Yorkshire
Pudding and Gravy

Yorkshire Lamb Rump served with Mustard Mash, Roast
Baby Carrots, Homemade Yorkshire Pudding and Red
Wine Gravy

Lemon and Herb Crusted Salmon Accompanied with New
Potatoes and Asparagus Sauce

Roast Loin of Pork served with Stuffing, Apple Sauce,
Yorkshire Pudding and Cider Apple Gravy

Mushroom and Chestnut en Croute served with Warm
Cranberry Sauce, Roast Baby Carrots, Buttered new
Potatoes and Slow Roasted Vine Tomatoes

Desserts

Traditional Christmas Pudding served with Brandy Sauce

Homemade Bread and Butter Pudding served with Vanilla Custard

Millionaires Shortbread served with Vanilla Ice Cream

Homemade Eton Mess Cheesecake served with Red Cherry Swirl Ice Cream

Homemade Chocolate and Orange Trifle

To Finish

Selection of Chocolate Truffles, Ground Coffee and Tea