



THE MANOR

New Years Day Menu

Happy New Year from all of us here at The Manor!

Our menus are specially selected to compliment the seasonal produce available throughout the year.

If you have any specific dietary requirements due to taste or allergies, please ask.

We're extremely passionate about the food we cook and would be happy to tailor one of our dishes to suit your needs.

Three Courses

25.00

Starters

Chefs Homemade Carrot, Honey and Ginger Soup topped
with Croutons

Ocean Royal Prawns bound in Marie Rose Sauce wrapped
in Scottish Smoked Salmon

Pan Seared Chicken and Bacon Salad served on a bed of
Rocket and Cherry Tomatoes drizzled in a Honey Mustard
Dressing

Homemade Breaded Brie served with a Mild Salsa Sauce
and dressed Salad

Mains

Traditional Roast Topside of Beef served with homemade Yorkshire Pudding and Gravy

Yorkshire Lamb Rump served with Yorkshire Pudding and Minted Gravy

Chicken Breast Fillet stuffed with Cheese, Sun Blushed Tomato, Spring Onion and Garlic served with a Tomato and Basil Sauce

Salmon Fillet served with a White Wine and Asparagus Sauce

Homemade Wild Mushroom and Asparagus Risotto served with Garlic Ciabatta Bread and Dressed Rocket Salad

Desserts

Homemade Baileys Cheesecake served with Sea Salted
Caramel Ice Cream

Homemade Jam Roly Poly and Custard

Warm Chocolate Fudge Cake served with Vanilla Ice
Cream

Mixed Berry Eton Mess consisting of Layered Crushed
Meringue, Mixed Berries and Whipped Cream

To Finish

Homemade Shortbread

Hot Drinks

Espresso - Single	1.90	Pot of English Tea	2.00
Espresso - Double	2.40	Cosy Specialty Organic Teas	2.40
Americano	2.40	Blueberry Breakfast Camomile Decaf Earl Grey Jasmine Green Lemon Grass Peppermint Rooibos Vanilla	
Cappuccino	2.60		
Café Latte	2.60	Hot Chocolate	2.50
Flat White	2.40		
Mocha	3.00		
Syrup Shots	0.50		

Hazelnut | Vanilla | Caramel