



THE MANORS

**The Manors Sunday Lunch
Menu. ONE-course for £21.
TWO-courses for £24. THREE-
courses for £29.**

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.

Our 1 course set price is £21.

Our 2 course set price is £24.

Our 3 course set price is £29.

Two Courses

24.00

Three Courses

29.00

Starters

Chefs Homemade Soup of the Day topped with Croutons
and served with Bread Roll and Fresh Butter (GF, V)

Ocean Royal Prawn and Crayfish Cocktail bound in a
Brandy Scented Marie Rose Sauce (GF)

Brussels Pate accompanied with Caramelised Red Onion
Chutney, Baby Leaf Salad and Toasted Bloomer Bread

Pan fried Chicken and Bacon Salad with a Honey Mustard
dressing (GF alternative)

Homemade Breaded Mozzarella Sticks with Salsa Dip and
Salad

Mains

All our Roasts come with, Roasts Potatoes, Homemade Yorkshire Pudding, Seasonal Greens, Honey Roasted Parsnip and Carrot, Buttery Mash and Gravy

English Roast Topside of Beef (GF)

Roast Norfolk Turkey (GF)

Yorkshire Lamb Rump with minted Gravy (GF alternative)

Baked Chestnut Roast served with all the Trimmings (V)

Restaurant Classics

All our restaurant classics come with Seasonal Greens, Honey Roasted Parsnip and Carrot and Buttery Mash

Wild Salmon, New Potatoes & Creamy Asparagus Sauce

Oven Baked Chicken Supreme served with a Creamy Leek and Bacon Sauce

Steak and Ale Pie accompanied with Mash Potato and Mixed Vegetables

Side Orders

Cauliflower Cheese, Chunky Chips (GF) or Skin On Fries (GF)

Desserts

Homemade Sticky Toffee Pudding with Caramel Sauce and Custard

Homemade Baileys Cheesecake accompanied with Sea Salted Caramel Ice Cream and Fresh Raspberries

Warm Chocolate Fudge Cake and Vanilla Ice Cream

Mixed Berry Eton Mess consisting of Layered Crushed Meringue, Mixed Berries and Whipped Cream topped with homemade Shortbread

Homemade Carrot Cake served with Pouring Cream

Hot Drinks

Espresso - Double	2.90	Pot of English Tea	2.50
Americano	2.90	Fruit or Herbal Tea	2.70
Cappuccino	3.30	*Please ask a member of the team for flavours.	
Latte	3.30	Hot Chocolate	3.30
Flat White	3.20		
Mocha	3.50		