

# Christmas At The Manor

For tables of six or more  
From December 1<sup>st</sup> 2010 to December 24<sup>th</sup> 2010

Thank you for enquiring about our Christmas menu. This brochure includes all our menus, a booking sheet and opening times over the festive period.

We are able to offer three menus this year. These are listed below and all members of your party must choose off the same menu.

- 1) The Christmas Fayre - From £16.95 for two courses & £21.95 for three.
- 2) The Christmas Feast - From £19.95 for two courses & £24.95 for three.
- 3) Our Buffet menu for larger parties in the function room or for booking whole sections of the restaurant at £13.95 per head.

We are holding music nights on the following evenings and only the Feast Menu is available on these nights. Following your meal we will have a band or DJ playing.

Wednesday 8<sup>th</sup> December  
Monday 13<sup>th</sup> & Tuesday 14<sup>th</sup> December  
Monday 20<sup>th</sup> December  
Thursday 23<sup>rd</sup> December

Naomi will confirm all bookings when a deposit of £10 per head is paid.

We will be serving drinks on Christmas Day from 12 noon to 1.30pm and then we will be closed for the rest of Christmas Day and all day Boxing Day.

New Years Eve is ticket only and is priced at £55 per head.

We have just had our fifth birthday and would like to genuinely thank you all for your continued support and friendship. If you wish to discuss any menus, including hiring out the whole pub then please feel free to ask us.

Thanks

Phil, Naomi, Gemma and the whole team.

**To make a booking please call Gemma on  
01509 833070**

# The Manor Christmas Fayre

£21.95 up to Thursday 9<sup>th</sup> December 2010

Two courses available at lunch only for £16.95

£24.95 from Friday 10<sup>th</sup> December 2010

Two courses available at lunch only for £19.95

## Starters

Roasted vine tomato & basil soup with crème fraiche (v)

Pork & venison pate with cranberry & orange chutney

Chilled poached salmon with lime crème fraiche & dill salad

Courgette fritters with chilli jam (v)

Chicken satay sticks with peanut satay sauce

## Mains

**Roast turkey dinner**

Served with cranberry stuffing balls, sherry & onion gravy, bread sauce, fresh vegetables, roast potatoes & mash

**Pine Nut & Carrot roast (v)**

With mushroom sauce, fresh vegetables, sunflower oil roasted potatoes and mash

**Red Thai chicken curry**

With corlander rice and naan bread

**Local rump steak & pepper sauce**

Served with garlic mushroom, onion rings, garden peas & handcut chips

**Pan fried salmon with tarragon sauce**

With buttered potatoes and fresh vegetables

**Trio of local sausages.**

With creamed mash, red onion relish and parsnip crisps

**Venison burger and handcut chips**

With homemade tomato sauce gherkins & coleslaw

**Asparagus & wild mushroom en croûte**

With tarragon cream sauce (v)

## Puddings

Christmas pudding with brandy sauce

Lemon tart with iced sorbet

Chocolate fudge cake with thick Lubcloud Organic cream

Vanilla pod and Amaretto ice cream

# The Manor Christmas Feast

£24.95 up to Thursday 9<sup>th</sup> December 2010

Two courses available at lunch only for £19.95

£29.95 from Friday 10<sup>th</sup> December 2010

Two courses available at lunch only for £21.95

## Starters

Lobster bisque with a caramelised scallop

Pork & venison pate with cranberry & orange chutney

Chicken wonton salad with green onion dressing & mandarins

Toasted goats cheese salad on crisp bread (v)

Lightly battered tiger prawns with chilli jam

## Mains

Roast turkey, chestnut & crispy pancetta dinner

Served with cranberry stuffing balls, sherry & onion gravy, bread sauce, fresh vegetables, roast potatoes & mash

Asparagus & wild mushroom en croûte

With tarragon cream sauce (v)

Roasted butternut squash, red pepper & goats cheese pie

With cherry tomato sauce (v)

Fillet of prime beef

With baby onion and red wine sauce vegetables and potatoes

Red Thai sweet potato, butternut squash and chicken curry

With coriander rice and naan bread

Pan fried chicken with bacon & tarragon

Served with sautéed potato fricassee

Seabass fillets with cannellini beans

With wilted spinach, sautéed potatoes & basil sauce

Wild About Game venison sausages,

With creamed mash, boozy port & beef gravy & parsnip crisps

## Puddings

All served with Pudding Wine, Port or Coffee

Christmas pudding with brandy sauce

Winter berry pavlova with kirsch and whipped cream

Dark chocolate tart with fresh raspberry compote & chantilly whipped cream

Long Clawson Stilton, Cornish Yarg and Somerset Brie with grapes & biscuits

# The Manor Christmas Buffet

£13.95 per head

Please choose any six items for your buffet plus two dessert options

## Vegetarian Food Items

Butternut squash & lentil green Thai curry

Pine nut & carrot roast with mushroom sauce

Stuffed bell peppers & coriander wild rice

Mini vegetable burgers & handcut chips

Roast vegetable & mozzarella skewers

Selection of vegetarian sandwiches, including humous and haloumi

## Meat Items

Red Thai chicken, butternut squash curry

Salmon with tarragon sauce

Hand linked sausages, mash and boozy gravy

Mini homemade burgers & handcut chips

Selection of ham, beef & Stilton and vegetarian sandwiches

Hot homemade chilli with Mexican rice and salad

## Dessert Items

Fresh fruit salad with Lubcloud whipped cream

Sticky toffee pudding and custard

Vanilla cheesecake with berry compote

Homemade apple & cinnamon crumble & custard