

# SUNDAY LUNCH MENU



MANOR HOUSE

· HOTEL & SPA ·

1 Course £18.00

2 Courses £23.50

3 Courses for £28.00

## Starters

### **Pea & Mint Soup**

Served with a warm Bread Roll & Salted Butter (V) (VE Available)

### **Home-made Chicken Liver Pâté**

Served with Red Onion Chutney, Smoked Bacon crumbs & Toasted Focaccia

### **Beetroot Cured Salmon**

Served with Horseradish Crème Fraiche, Pickled red Onions, Lemon gel & Fresh Rye Bread

### **Caramelized Goat's Cheese Salad**

Candied Walnuts, Roast red Onion & Balsamic Glaze (V) (VE Available)

### **Classic Prawn Cocktail**

Fresh Rye Bread

## Mains

### **Roast Topside of Beef**

### **Roast Pork Loin with Crackling**

### **Roast Chicken Breast**

### **Nut Roast**

(V) (VE Available)

Served with Roast Potatoes, Yorkshire Pudding, Oven Roasted Carrot,  
Seasonal Vegetables & Rich Gravy

Cauliflower Cheese and Portion of Gravy served to the table.

## Something a little different

### **Manor House Beef Burger - £18**

Served with Smoked Bacon, House Made Sauce, Cheese,  
French Fries & Sriracha Slaw

### **Halloumi Burger - £18**

Served with Mint Raita, French Fries & Sriracha Slaw (V)

### **Battered Cod - £18**

Served with Hand-Cut Chips, Mushy Peas & Tartare Sauce

### **Tagliatelle Pasta - £16**

Served in Creamy Basil Pesto Sauce, Toasted Pine Nuts, Hard  
Cheese & Garlic Bread (V)

## Something for the little ones

### **Half Portion Roast Dinner Beef, Chicken or Pork**

**Nut Roast**  
(V) (VE Available)

**Yorkshire Pudding, Roast Potatoes & Gravy**

**Includes Ice-Cream for Dessert**

**£9**

SCAN FOR  
ALL MENUS



(V) = Vegetarian / (VE) = Vegan

We advise that you review the ingredients of each dish, and if you have any allergies, please inform a member of the team when ordering your food. We treat all dietary needs and special requests with the utmost importance. If there are serious allergies present, we do all we can to minimise/remove the risks. Please note our kitchen is a multi-use environment and we can not eliminate risk.

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## Desserts

**Crumble of the Day**  
*Served with Custard*

**Mint Chocolate Mousse**  
*Served with Raspberries, Gel & Chocolate Crumb (V) (VE)*

**Summer Berry Pudding**  
*Served with Clotted Cream, Fresh Berries (V)*

**Baked New York Style Cheesecake**  
*Served with Lemon Curd, Lemon Syrup, Meringue Crumb (V)*

**Trio of Ice Creams (V)**

## Hot Drinks

### Speciality Tea

**Bailey's Latte**  
**French Coffee**  
**Irish Coffee**  
**Calypso Coffee**  
£8.00 - Each

### Coffee

**Black Americano**  
**Cappuccino**  
**Espresso**  
**Latte**  
**Mocha**  
**Double Espresso**  
**Mocha**  
**Hot Chocolate**  
**(Decaf Available)**  
£3.35 - Each

### Tea

**Breakfast Tea**  
**Peppermint**  
**Earl Grey**  
**Green Tea**  
£3.35 - Each

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