



2 COURSES
£18.00
PER PERSON



3 COURSES
£22.00
PER PERSON



3 COURSES
£19.50
SENIOR
CITIZENS

FESTIVE CHRISTMAS MENU

STABLES BAR AND GRILL

MENU

Prosciutto Wrapped Chicken, Pork and Apricot Terrine GF*
spiced pear chutney, baby salad leaves with sourdough toast

Crab and Cured Salmon Salad GF*
with avocado, fennel and apple

Fresh Fruits and Melon GF V
with charred grapefruit and a mint dressing

Roast Butternut Squash and Thyme Soup GF V
toasted pumpkin seeds



Roast Breast of Turkey GF*
with pork and cranberry stuffing, pigs in blankets, roast potatoes, buttered sprouts,
honey roast parsnips, thyme roast carrots and gravy

Slow Cooked Beef Bourguignon
in a rich red wine sauce with pancetta lardons, mushrooms, pearl onions,
with truffle mashed potato, roast carrots and broccoli

Pumpkin Risotto GF* V
roasted cauliflower, crispy sage, truffle and toasted pumpkin seeds

Scottish Salmon Fillet GF*
with russet apple chutney, herb crumb, fondant potato, broccoli,
thyme carrots and a vanilla cream sauce

8oz Ribeye Steak GF*
35 day aged steak served with confit plum tomato, flat mushroom,
hand cut chips and herb butter (served medium)
(£5 Supplement)



Traditional Christmas Pudding GF*
with brandy sauce

Winter Berry Cheesecake V
with fruit compote

Vanilla Panna Cotta
with red wine poached pear and almond toffee crunch

Chocolate Mousse GF* V
hazelnut praline and peanut butter ice cream

Manor House Cheese Board
selection of British cheeses, house chutney and crackers
(Cheese is an extra £3.00 Supplement per person)

Why not add a cheese board and a glass of port for £10.95 per person as an extra course

Tea and coffee with a warmed mince pie £2.50 per person

V Vegetarian GF Gluten Free GF* Modifiable
Please advise if you have any dietary requirements or food allergies.



PROOF TWO

CHILDREN'S MENU

STABLES BAR AND GRILL

MENU

Prawn Cocktail

Marie Rose sauce and brown bread

Tomato Soup GF* V

with croutons

Garlic Bread V

Homemade Chicken Nuggets

hand cut chips and baked beans

Homemade Fish Goujons

hand cut chips and baked beans

Roast Turkey GF*

with mash potato and vegetables

Sausage with Mashed Potato

and garden peas

Homemade Brownie GF* V

served with vanilla ice cream

Ice Cream

2 scoops

Chocolate Mousse GF V

V Vegetarian GF Gluten Free GF* Modifiable

Please advise if you have any dietary requirements or food allergies.



MANOR HOUSE HOTEL

WWW.MANORHOUSEALSAGER.CO.UK

Available from Saturday 1st December – Monday 24th December inclusive
12:00pm – 9:00pm

UNDER 8 GUESTS? BOOK ONLINE VIA OUR WEBSITE
OVER 8 GUESTS? TELEPHONE 01270 884000

Parties of 10 and over are requested to pre order all courses 2 weeks prior to arrival



1 COURSE
£6.95

2 COURSES
£9.95

3 COURSES
£12.95