

Festive Sunday Menu

THE STABLES BAR & GRILL FESTIVE SUNDAY MENU

AVAILABLE FROM WEDNESDAY 2ND DECEMBER TO MONDAY 21ST DECEMBER

BOOKING IS ESSENTIAL PLEASE BOOK ONLINE VIA OUR WEBSITE



STARTERS

- LEEK AND POTATO SOUP**, FRESH CHIVES, CRISPY SHALLOTS, BREAD AND HERB BUTTER GF* V £5.95
- NORTH ATLANTIC PRAWN COCKTAIL**, SMOKED SALMON, CLASSIC COCKTAIL SAUCE, SPELT BREAD AND BUTTER GF* £7.95
- CHICKEN LIVER PATE**, CRANBERRY BUTTER, RED ONION MARMALADE WITH BRIOCHE TOAST GF* £7.50

MAINS

- SLOW ROAST ENGLISH BEEF**, THYME ROAST POTATOES, BUTTERY MASHED POTATO, CHESTNUTS AND BACON SPROUTS, ROAST ROOT VEGETABLES, YORKSHIRE PUDDING SERVED WITH BEEF GRAVY £11.00/£14.25
- GLOUCESTER OLD SPOT BELLY PORK**, THYME ROAST POTATOES, BUTTERY MASHED POTATO, CHESTNUTS AND BACON SPROUTS, ROAST ROOT VEGETABLES, YORKSHIRE PUDDING, RUSSET APPLE, SERVED WITH GRAVY £11.00/£13.95
- ROAST BREAST OF TURKEY**, WALNUT AND CRANBERRY STUFFING, PIGS IN BLANKETS, THYME ROAST POTATOES, BUTTERY MASHED POTATO, CHESTNUTS AND BACON SPROUTS, ROAST ROOT VEGETABLES, YORKSHIRE PUDDING SERVED WITH SAGE AND ONION GRAVY £11.00/£14.25
- FILLET OF SCOTTISH SALMON**, LIME & PISTACHIO CRUST, CRUSHED SAMPHIRE HERITAGE POTATOES, PRAWN, FINE BEANS AND DILL CREAM SAUCE GF* £14.50
- CRANBERRY & MIXED NUT ROAST**, ROAST POTATOES, ROAST CARROTS, SPROUTS, PARSNIPS, AND ONION GRAVY V GF* £13.95
- NATIVE BREED, GRACE FARM 10OZ DRY AGED RIBEYE STEAK**, FLAT MUSHROOM, CONFIT TOMATO, SKIN ON FRIES, SERVED WITH BEARNAISE, PEPPERCORN OR BLUE CHEESE GF* £25.00

DESSERTS

- TRADITIONAL CHRISTMAS PUDDING**, BRANDY AND VANILLA BEAN SAUCE GF* £6.00
- BLACK FOREST CHEESECAKE**, WITH CHERRY SAUCE £6.95
- TRIPLE CHOCOLATE BROWNIE** HOT CHOCOLATE SAUCE WITH VANILLA POD ICE CREAM £ 7.95
- STABLES CHEESBOARD** SERVED WITH CHUTNEY & CRACKERS £8.95

V VEGETARIAN | GF* GLUTEN FREE OPTION AVAILABLE
PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR FOOD ALLERGENS

BOOK ONLINE VIA OUR WEBSITE WWW.MANORHOUSEALSAGER.CO.UK