



# THE MANOR

## Boxing Day Menu 2019

Three Courses

**29.50**

# Starters

Chefs Homemade Sweet Potato and Butternut Squash  
Soup topped with Garlic Croutons

Ocean Royal Prawn and White Devonshire Crab Cocktail

Smoked Chicken, Chorizo and Sauteed Potato Salad  
served on a bed of Rocket finished with a Sherry and  
Balsamic Dressing

Breaded Mozzarella Sticks served with a Sweet Cranberry  
Sauce

Duck and Orange Pate served with Red Onion Marmalade  
and Crusty Bread

# Mains

Traditional Roast Norfolk Turkey served with Sausage  
Meat Stuffing, Pig in Blanket and Gravy

Roast Topside of Beef served with Homemade Yorkshire  
Pudding and Gravy

Yorkshire Lamb Rump served with Mustard Mash, Roast  
Baby Carrots, Homemade Yorkshire Pudding and Red  
Wine Gravy

Lemon and Herb Crusted Salmon Accompanied with New  
Potatoes and Asparagus Sauce

Roast Loin of Pork served with Stuffing, Apple Sauce,  
Yorkshire Pudding and Cider Apple Gravy

Mushroom and Chestnut en Croute served with Warm  
Cranberry Sauce, Roast Baby Carrots, Buttered new  
Potatoes and Slow Roasted Vine Tomatoes

# **Desserts**

Traditional Christmas Pudding served with Brandy Sauce

Homemade Bread and Butter Pudding served with Vanilla Custard

Millionaires Shortbread served with Vanilla Ice Cream

Homemade Eton Mess Cheesecake served with Red Cherry Swirl Ice Cream

Homemade Chocolate and Orange Trifle

# **To Finish**

Selection of Chocolate Truffles, Ground Coffee and Tea