



# THE MANOR

## Mother's Day Menu 2022

Happy Mother's Day from all the team here at The Manor.

Our menus are specially selected to compliment the seasonal produce available throughout the year.

If you have any specific dietary requirements due to taste or allergies, please ask.

We're extremely passionate about the food we cook and would be happy to tailor one of our dishes to suit your needs.

Three Courses

**35.00**

# Starters

Chefs Homemade Leek and Potato Soup topped with  
Croutons

Mixed Sea Food Cocktail of Prawns in Marie Rose,  
Crayfish Tails, Smoked Salmon, White Devonshire Crab,  
King Prawns and a Crevette

Pan Seared Smoked Chicken and Bacon Salad finished  
with a Honey Mustard Dressing

Baked Camembert infused with Rosemary and Garlic  
served with Rocket Salad and Warm Crusty Baguette

Farmhouse Pate served with Real Ale Chutney and  
Toasted Bread

# Mains

Traditional Roast Strip Loin of Beef served with  
Homemade Yorkshire Pudding and Gravy

Yorkshire Lamb Rump accompanied with Mash Potato,  
Yorkshire Pudding and Red Wine and Rosemary Gravy

Oven Baked Chicken Breast stuffed with Cheese, Sun  
Blushed Tomato, Spring Onion, Garlic and Basil served  
with a Tomato and Basil Sauce

Salmon Fillet served with a White Wine and Asparagus  
Sauce and Roasted New Potatoes

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

Vegetable Lasagne served with Roasted Baby Potatoes,  
Garlic Ciabatta Bread and Mixed Salad

# Desserts

Homemade Apple and Blackberry Crumble Served with Custard

Homemade Carrot Cake served with Pouring Cream

Homemade Milky Bar Cheesecake served with Vanilla Ice Cream

Mixed Berry Eton Mess consisting of Layered Crushed Meringue, Whipped Cream and Mixed Berries

Homemade Sticky Toffee Pudding and Custard

# To Finish

Selection of Chocolate Truffles, Ground Coffee and Tea