



THE MANOR

**The Manors Sunday Lunch
Menu November-January.**

**ONE-course for £23.00. TWO-
courses for £28.00. THREE-
courses for £33.**

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

This menu is from November 1st until January 31st.

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.

Our 1 course set price is £23.

Our 2 course set price is £28.

Our 3 course set price is £33.

Starters

Chefs Homemade Soup of the Day served with freshly
Baked Bread Roll and Yorkshire Butter (GFA)

Mixed Sea Food Cocktail consisting of Prawns in Marie
Rose Sauce, Crayfish Tails, Smoked Salmon, King Prawns
and a Whole Crevette (GFA) £2 Supplement

Homemade Breaded Brie served with Spicy Tomato
Chutney and Rocket and Sun Blushed Tomato Salad

Smooth Chicken Liver Pate with Caramelised Red Onion
Chutney, Baby Leaf Salad and Toasted Bloomer Bread
(GFA)

Pan Fried Chicken and Bacon Salad finished with a
Balsamic Dressing (GFA)

Mains

All our Roasts come with, Roasts Potatoes, Homemade Yorkshire Pudding, Seasonal Greens, Honey Roasted Parsnip and Carrot, Buttery Mash and Gravy

Roast English Striploin of Beef served with homemade Yorkshire Pudding and Rosemary Gravy (GFA)

Yorkshire Lamb Rump served with Mash Potato, Yorkshire Pudding and Minted Gravy (GFA) £4 Supplement

Chicken Supreme served with a Creamy Leek and Bacon Sauce (GFA)

Salmon Fillet served with Asparagus Sauce (GFA)

Roast Norfolk Turkey accompanied with Pig in Blanket, Stuffing, Yorkshire Pudding and Gravy (GFA, DFA)

Homemade Quorn Shepherd's Pie accompanied with Garlic and Thyme Roasted New Potatoes, Mixed Vegetable and Vegetarian Gravy (v)

Side Orders

Cauliflower Cheese or Chunky Chips (GF)

Desserts

Homemade Indulgent Sticky Toffee Pudding and Custard

Homemade Strawberry and Shortbread Stack layered with Whipped Cream

Homemade Rocky Road topped with White Chocolate Ice Cream

Classic Jam Roly Poly and Custard

Baked Lotus Biscoff Cheesecake served with Whipped Cream

Hot Drinks

Espresso - Double	2.90	Pot of English Tea	2.50
Americano	2.90	Fruit or Herbal Tea	2.70
Cappuccino	3.30	*Please ask a member of the team for flavours.	
Latte	3.30	Hot Chocolate	3.30
Flat White	3.20		
Mocha	3.50		