

THE MANOR RESTAURANT

Set Christmas Lunch Menu 2009

Celery & Celeriac Soup with Stilton Cream (v) (g)
Timbale of Smoke Salmon and Crab with Sauce Gribiche (†) (g) and Melba Toast
Ham, Parsley & Gruyère Tart with Onion Relish



Traditional Roast Free Range Turkey
with Chestnut & Apricot Stuffing (†), Chipolata & Bacon, Rothschild Red Wine Gravy
(without Chipolata & Stuffing (g))*

Fillet of Plaice Florentine (†) (g)
Plaice Fillets baked with Spinach, Garlic, White Wine Sauce & Parmesan

Mushroom stuffed Pancakes (v)
With Leeks & Tarragon Mustard Cream

All main courses are served with seasonal vegetables



Traditional Plum Pudding* (†) with Brandy Sauce

Vanilla Panacotta, Berry Compote, Shortbread
Shortbread (g) available – please ask

Stilton and Biscuits



Filter Coffee or Tea

2 courses £17.50

3 courses £21.00

All prices include VAT. A discretionary 10% service charge will be added to your bill. If we can help with any special dietary requirements, please let us know. We have large handled cutlery if needed, and gluten-free bread is also available, again, please just ask.

(†) = Rothschild historical recipe

* = nuts

(g) = gluten free

(v) = vegetarian