

THE MANOR HOUSE

CHRISTMAS DAY LUNCH



Amuse bouche
Artichoke and truffle soup

Kedgeree fishcake, watercress, prawn and caper cream

Duck liver parfait, sauteed duck hearts, garlic brioche, apple and pear chutney

Oven baked goats cheese, grape, celery and walnut salad

Beetroot gravadlax salmon, red cabbage and celeriac slaw, pickled shallots

Passionfruit and apple sorbet

Roast breast of local turkey, chipolatas, garlic and thyme roast vegetables,
sausage and sage stuffing, chestnut and bacon jus

Pan fried pave of Brixham cod, crushed dill potatoes, wilted pak choy, curried crab filo

Rump of Lighthorne lamb, fondant potato, mushroom duxelle, fine beans,
roast cherry tomatoes

Leek, mushroom and feta Wellington, roast garlic and thyme vegetables, creamed potatoes

Warm steamed Christmas pudding, vanilla ice cream, brandy sauce, redcurrants

Glazed lemon meringue pie

Chocolate peanut butter parfait, nougatine, peanut crackling

Selection of Cotswold cheeses, chutney, crackers, celery and grapes

£95 per person

£10 per person non-refundable deposit required upon booking and full payment due by 1st December 2018.