



THE MANOR HOUSE HOTEL

# Christmas Day

## STARTERS

Devonshire brown crab custard tart, dressed crab salad, watermelon radish  
Caramelised celeriac soup, hazelnut & rosemary pesto (pb/df/gf)  
Duck liver parfait, plum & orange chutney, toasted brioche  
Roasted pumpkin, sprouts, endive, pomegranate & clementine (pb/df)

## CLEANSER

Clementine consommé (pb/df/gf)

## MAINS

Usk Vale turkey breast, chestnut & apricot stuffing, pigs in blankets, gravy,  
cranberry & mandarin jam (df/gf)  
Native halibut, St Austell Bay mussel & clam broth (df/gf)  
28-day aged beef Wellington, roasted heritage carrots, Hasselback potatoes, beef jus  
Chestnut & celeriac pavé, celeriac purée, marinated beetroot, sage, crispy kale, pickled enoki  
mushrooms (pb/df/gf)  
Served with sharing plates of roast potatoes & a selection of seasonal vegetables (pb/df/gf)

## PUDDINGS

Christmas pudding, brandy sauce & brown butter ice cream (v)  
Chocolate orange mousse, spiced mandarin granita, chocolate tuile  
Poached berries, raspberry gel, burnt meringue, hazelnut crumb (pb/df/gf)  
Raspberry inspiration tart, preserved raspberries, raspberry tuile

Mince pies (v)

Chocolate truffles (v/gf)

Tea & coffee

£105 pp