

## **THE MANOR BREAKFAST MENU**

£18.00 Per Person

### **PLEASE HELP YOURSELF TO THE FOLLOWING**

Cereal, muesli, granola, milk and yoghurt

Fruit bowl, fruit juices

Toast, butter and preserves

Tea and coffee

### **THEN, CHOOSE A COOKED OPTION AND ORDER WITH YOUR SERVER**

#### **The Manor Breakfast**

Plantation Pigs grilled bacon and sausage, portobello mushrooms, tomato, homemade hash brown, baked beans and your choice of St Ewe farm eggs

#### **Veggie Breakfast**

Vegetarian sausage, portobello mushrooms, tomato, homemade hash brown, baked beans and your choice of St Ewe farm eggs

#### **2 Egg Omelette**

With your choice of up to 3 fillings:

ham, bacon, cheddar cheese, tomato, onion, portobello mushroom

#### **Smoked Salmon**

With scrambled egg and chives

#### **Smashed Avacado with Chilli**

On sourdough bread with poached eggs

#### **Freshly Baked Baguette**

With your choice of up to 2 fillings: ham, bacon, sausage, cheese, tomato or fried egg

#### **Traditional Porridge with Honey**

Organic oat flakes, semi-skimmed milk

v = suitable for vegetarians. Foods described in these menus may contain nuts or derivatives of nuts. If you suffer from a food allergy, food intolerance or have any other special dietary requirements, please let a member of our wedding and events team know at the time of booking. The Manor takes no responsibility for any reaction to food served if you do not disclose this information. All prices include VAT at the current rate. All prices and menu choices are subject to availability.

**MAINS**

**Roasted British Aberdeen Angus Sirloin of Beef**  
Served with homemade Yorkshire pudding and a thyme jus

**Grilled Rump of Devon Lamb**  
With minted jus

**Roast Loin of Pork**  
Bramley apple sauce and sage jus

**Pan Seared Filet of Mediterranean Sea Bass**  
With garlic, dill and white wine butter sauce

**Grilled Suffolk Chicken Supreme**  
Served with rosemary jus

**Premium Scottish Farmed Salmon Supreme**  
Lobster bisque cream sauce

All main courses served with 3 types of seasonal vegetables.

Potato Option: PLEASE CHOOSE ONE OF THE BELOW FOR ALL GUESTS

Koffmann's roasted potatoes, boiled baby new potatoes,  
roasted new potatoes or Chef's Dauphinoise potatoes

**Sweet Potato and Chickpea Tikka Masala (vegan)**  
Steamed Tilda basmati rice, poppadoms and mango chutney

**Traditional Homemade Nut Roast ( v )**  
Courgettes, peppers, onion, garlic and mixed nuts, served with chef's tomato sauce

**Butternut Squash and Kale Risotto ( v )**  
Creamy risotto served with parmesan shavings

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———— **DESSERTS** ————

All desserts are home made and served with fresh berries garnish

**Classic Eton Mess**

Strawberries and British cream with crushed meringue

**Vanilla Panna Cotta**

Topped with rich fruit and berries compote

**Banoffee Pie**

Caramel topping

**Double Fudge Chocolate Brownie**

Served with warm chocolate sauce & Madagascar vanilla ice cream

**Individual Zesty Lemon and Lime Tart**

Raspberry sauce, fresh whipped cream

**Fresh Cheesecake of your choice**

Served with a garnish and sauce to compliment the cheesecake

**Chef's Seasonal Fruit Salad**

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