

THE MANOR RESTAURANT MENU

WHILE YOU WAIT

Olives, Kalamata (vg) £4.00
Mixed nuts, salted £3.50

STARTERS

Chef's tomato soup (vg) £7.50
Mixed nuts, salted £3.50
Garlic chilli king prawns, bread £12.50
Smoked salmon on rye bread £11.50
The Manor prawn cocktail, salmon, avocado £12.50

MAINS

BLT, ciabatta, fries £14.50
Club sandwich, toasted bread, chicken, bacon, egg, lettuce, tomato, mayo, fries £16.00
The Manor cheeseburger, cheddar, brioche sesame bun, pickle, onion, tomato, lettuce, fries £17.00
The Manor chicken fillet burger, brioche sesame bun, mayo, lettuce, fries £17.00
8oz sirloin steak, micro greens, chunky chips £28.50
8oz rib eye steak, micro greens, fries £28.50
Mongolian beef, peppers, onion, garlic, ginger & soy, rice £20.50
Sea Bass fillets, pistachio butter sauce, grilled veg, potato slices £24.50
Battered South coast haddock, chunky chips, buttered peas, homemade tartare £19.00
Homemade lasagne, beef, rich tomato sauce, garlic ciabatta £18.00
Penne arrabbiata, pasta, garlic, fresh tomato & chilli sauce, Parmesan, garlic ciabatta (vg) £16.50

SIDES

Skinny fries £4.50 (vg)
Chunky chips £5.50 (vg)
Sweet potato fries £4.50 (vg)
Garlic ciabatta, mozzarella £5.00

SAUCES

(All sauces are gluten free)
Green peppercorn £2.50
Red wine demi-glace £2.50
Beef jus £2.50

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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