

MANOR HOUSE
- HALTWHISTLE -

Christmas
DAY MENU

ADULTS £80 PP / KIDS £40 PP

GLASS OF CHAMPAGNE ON ARRIVAL
(Soft drink alternative available)

Starters

ROASTED RED PEPPER AND TOMATO SOUP
Served with homemade focaccia

DUCK & ORANGE PATE
Orange marmalade, topped with micro-herbs and toasted focaccia

PRAWN & SMOKED SALMON COCKTAIL
Served with bloomer bread and butter

RED PEPPER STUFFED MUSHROOMS (VG)
Vegan bread crumbs and parmesan

Mains

ROAST TURKEY
Served with seasonal, pigs in blankets, traditional roast potatoes, sage & onion stuffing and gravy

ROASTED SIRLOIN OF BEEF
Served with seasonal vegetables, pigs in blankets, traditional roast potatoes, sage & onion stuffing, Yorkshire pudding and gravy

PAN SEARED SEABASS
Baby roast potatoes and a dill cream sauce and seasonal greens

WILD MUSHROOM RISOTTO (VG)
Topped with crushed walnuts

Desserts

SPICED APPLE CRUMBLE
Served with ice cream or custard

VANILLA BRÛLÉE
Raspberries and homemade shortbread

TRADITIONAL CHRISTMAS PUDDING
Served with brandy sauce or custard

WINTERBERRY CHEESECAKE
Served with raspberry sorbet

To Finish

LOCAL CHEESE BOARD AND CRACKERS

TEA AND COFFEE

Allergen Information

(V) Vegetarian / (VG) Vegan / (GF) Gluten free / (VA) Vegetarian available / (VGA) Vegan available / (GFA) Gluten free available

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options. *All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain. ***Some of our foods are cooked using genetically modified soya oil.