MANOR HOUSE

HALTWHISTLE

Christmas

FAYRE MENU

2 COURSE £24 / 3 COURSE £29

Starters

CELERIAC & APPLE SOUP (VG)
Served with warm bread and butter

PRAWN & CRAYFISH COCKTAIL
Served with brown bloomer and butter

CHICKEN LIVER PARFAIT
Served with toasted ciabatta

GARLIC MUSHROOMS & TOASTED CIABATTA (VG)
Served with a micro-herb garnish

Mains

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

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

PAN SEARED SALMON FLORENTINE
Served with crushed new potatoes, spinach topped with a poached egg and hollandaise sauce

CHESTNUT AND SAGE RISOTTO (VG)
Traditional risotto with a parsley oil drizzle

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

BANOFFEE TART (VG)
Served with vegan ice cream

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.