

✦ Christmas at Manor Farm ✦

SERVED 12 - 3 PM SUNDAY 25TH NOVEMBER, 2ND, 9TH & 16TH DECEMBER, & TUESDAYS IN DECEMBER

BOOKING ESSENTIAL

Two Courses £18.00 Three Courses £23.00

Starters

✓ Roasted Vegetable Soup

With a crusty bread roll

✓ Breaded Brie Wedges

Delicious wedges of brie coated in a crispy crumb, with cranberry sauce

Leicester Longwool Lamb Kebab

Our own rare-breed Leicester Longwool Lamb, with Yogurt & Mint Dip

Smoked Salmon Terrine

A luxurious terrine with a slice of wholemeal bread & butter

Main Course

Traditional Roast Turkey

Locally reared free range turkey with Lindsay's homemade stuffing and Sercombes pigs in blankets

"British White" Beef

Our own rare breed roast beef with a homemade yorkshire

Mrs Grindal's Fish Pie

A mixture of white fish, salmon, smoked haddock & prawns in a parsley sauce. Topped with mashed potatoes

✓ Chestnut, Spinach & Stilton en Croute

Leeks, spinach, Colston Bassett Stilton and chestnuts encased by golden puff pastry

ALL SERVED WITH SEASONAL VEGETABLES, ROAST PARSNIPS & ROAST MANOR FARM POTATOES

Homemade Puddings

Manor Farm Christmas Pudding

The best homemade Christmas pudding you'll taste... why not have it with some brandy butter?

Triple Chocolate Cheesecake

Chocolate and vanilla cheesecake on a chocolate biscuit base

✓ Festive Bread & Butter Pudding

A boozy bread and butter pudding spiced with cinnamon and filled with cranberries

Lemon Meringue Pie

Homemade pastry with a delicious lemon filling, topped with meringue.

✓ Steamed Syrup Sponge

A traditional golden syrup steamed sponge pudding.

+ *Delicious with custard!*

WITH CREAM, ICE CREAM, CUSTARD OR BRANDY BUTTER



Manor Farm
c a t t h o r p e