

CHRISTMAS AT MANOR FARM

Two Courses – £19.00

Call 01788 869002 to book

Three Courses – £24.00

STARTERS

- ✓ **Breaded Brie Wedges** – Warm wedges of brie coated in a crispy crumb, with cranberry sauce
- Farmhouse Terrine** – A coarse pork terrine with bread and butter and caramelised onion chutney
- ✓ **Butternut Squash, Sweet Potato & Carrot Soup with Croutons** – Served with a bread roll
- ✓ **Courgette Fritters** – Homegrown courgettes, spring onions and Feta with a side salad and mint dip



MAIN COURSE

Traditional Roast Turkey – Locally reared free range turkey with Lindsay's homemade stuffing, Sercombes pigs in blankets and a homemade yorkshire pudding

"British White" Beef – Our own rare breed 'British White' roast beef with a homemade yorkshire pudding

Lamb & Mint Pie – Our own rare breed 'Leicester Longwool' minced lamb, with mint and gravy encased in homemade shortcrust pastry

- ✓ **Potato, Spinach & Chestnut Pie** – Potatoes, spinach, chestnuts and cheese in a pastry base

All served with seasonal vegetables, locally grown roast parsnips & roast & mashed Manor Farm potatoes

HOMEMADE PUDDINGS

Manor Farm Christmas Pudding – The best homemade Christmas pudding you'll taste

- ✓ **Biscoff Tart** – A Biscoff base topped with Biscoff spread and smooth and chocolatey Bicofff filling

- ✓ **Sticky Toffee Pudding** – A classic! Perfect with a big scoop of vanilla ice cream.

- ✓ **Lemon Drizzle Cheesecake** – Lemon sponge, topped with tangy lemon cheesecake and fresh cream

Apple Pie – Homemade shortcrust pastry packed with locally grown bramley apples

- ✓ **Ice Cream Sundae** – Vanilla ice cream, topped with strawberry or chocolate sauce and cream

With fresh double cream, Ringswood vanilla ice cream or custard

December 5th, 12th & 19th. 12pm & 2.30pm
December 16th from 7pm



Manor Farm
c a t t h o r p e

