EST. CROYDE · 1902

The Manor

HOUSE INN

Christmas

PARTY MENU

Available Friday 4th December - Sunday 20th December

2 COURSES £29.50 + **3 COURSES** £34.50

TO START

Roast Butternut Squash & Sage Soup GFO VgO
Served with warm bread rolls

Grilled Goat's Cheese GFO V
Caramelised pear salad, watercress, sourdough croutons, orange & cranberry dressing

Pork & Duck Liver Pâté GFO
With fig chutney & toasted sourdough

Smoked Salmon Cocktail GFO
Soured cream & chives topped with smoked salmon, garnished with trout roe & served with toasted ciabatta

MAINS

Roast Turkey Crown GFO
With sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, cranberry sauce & a rich gravy

Haunch of Local Venison *(served pink)* GFO
With garlic & thyme potato rosti, buttered greens, baby carrots & a redcurrant jus

The Manor Nut Roast GFO VgO
Beetroot purée, honey roasted vegetables, garlic & thyme baby potatoes & a rich herb gravy

Cajun Spiced Seabream GFO
With a timbale of coriander rice, winter greens & a chilli, lime & mango salsa

Slow Roasted Pork Belly GFO
Brussels sprout colcannon, star anise & carrot purée, crispy sage with an apple & cider jus

DESSERTS

The Manor Apple Crumble & Custard GF

Pistachio Baked Cheesecake with Ice Cream

Toffee & Almond Pavlova

Chocolate Brownie & Ice Cream GFO VgO

25p from every main meal goes to our charity of the month.

Please advise our staff if you have any allergies or special dietary requirements.

GF · Gluten Free · GFO · Gluten Free Option · VgO · Vegan Option · V · Vegetarian