



CHRISTMAS DAY MENU 2017

£65 per head, children under 10's £35 per head.

THE OLD MANOR

LEEK & POTATO BROTH

With cheddar croutons, warm artisan rustic bread & toasted pumpkin seed butter.

HOME MADE FRESH GAME TERRINE

Served with pickled baby vegetables, onion chutney and crostini.

PAN FRIED SCALLOPS

Served with chorizo, cumin & cauliflower puree and sea aster.

FISH CAKE & POACHED EGG

Served with lemon cream & peashoots

THE OLD MANOR ROAST TURKEY

Fresh free range turkey, pigs in blankets, stuffing, Yorkshire pudding, golden brown potatoes roasted in garlic and rosemary, seasonal vegetables & a jug of rich home made gravy.

WILD MUSHROOM RISOTTO

Served with sweet potato crisps.

JACOBS LADDER

Large beef rib topped with brioche crumb. Served with garlic mashed potato, thick onion gravy, heritage carrots and broccoli.

SALMON, SPINACH & CREAM CHEESE WELLINGTON

With new potatoes, heritage carrots and parsley sauce.

PAN FRIED DUCK BREAST

Served with potato rosti, spinach, red wine & cherry jus.

TRADITIONAL CHRISTMAS PUDDING

Served with brandy custard.

CAPPUCINO CHEESECAKE

With a salted caramel ice cream.

BLACK FOREST ROULADE

Served with glazed cherries, brandy cream and viola flower.

CHEESE PLATTER

Served with black bomber cheddar, Stilton, Brie, grapes, home made chutney, biscuits and butter.

THE OLD MANOR, POTTERS BAR, HERTS. EN6 2JD
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