

THE OLD MANOR CHRISTMAS PARTY

MENU 2018

AVAILABLE FROM 23rd NOVEMBER & THROUGHOUT DECEMBER

TWO COURSES LUNCH OR DINNER: £18.95 | THREE COURSES LUNCH OR DINNER: £24.95

Add our special festive wine packages. See website for detail*

ROASTED TOMATO & BASIL SOUP (V)

Warm rustic bread

PORK, APPLE & SERRANO HAM TERRINE

Fig & ale chutney, sourdough toasts

HOT SMOKED SALMON ON TOASTED SOURDOUGH

Horseradish soured cream, watercress salad, cornichons

SMASHED SQUASH, FETA & BEETROOT BRUSCHETTA (V)

Lemon & mint dressing, pea shoots



ENGLISH ROSE TURKEY

Pork, cranberry & sage stuffing, bacon wrapped chipolata, roasted potatoes & festive vegetables, rich gravy

12-HOUR BRAISED BLADE & SHIN OF BEEF

Beer braised shallot mash, tenderstem broccoli, red wine jus

PRESSED PORK BELLY

Potato hash with sprouts & chestnuts, winter greens, cider gravy

BAKED SEA BASS FILLET

Spinach, celeriac & fennel, caper & tomato vinaigrette

ROASTED WINTER VEGETABLE & FETA STRUDEL (V)

Ratatouille sauce



CHRISTMAS PUDDING

Brandy sauce & custard

CHOCOLATE & ORANGE BROWNIE

Salted caramel ice cream, chocolate sauce

APPLE & CINNAMON CRUMBLE

Clotted cream ice cream

WHITE CHOCOLATE & LEMON CHEESECAKE

Raspberry coulis, fresh raspberries

CHEESE PLATE OF SELECTED ENGLISH CHEESES (V)

Artisan biscuits, chutney & fruits

*2 courses + half a bottle of wine £30pp | 2 courses + half a bottle wine + glass of Prosecco £36pp

3 courses + half a bottle of wine £36pp | 3 courses + half a bottle wine + glass of Prosecco £42pp

THE OLD MANOR

- CHRISTMAS PARTY PRE ORDER -

TWO COURSES LUNCH OR DINNER: £18.95 | THREE COURSES LUNCH OR DINNER: £24.95

GUEST

Please fill in, scan and return to manager@the-old-manor.co.uk or hand to a member of staff.

PARTY NAME:
EMAIL:
TEL:
PARTY DATE:
PARTY TIME:

2 COURSES @ £18.95:
3 COURSES @ £24.95:
2 COURSES + WINE @ £30:
2 COURSES + WINE + FIZZ @ £36:
3 COURSES + WINE @ £36:
3 COURSES + WINE + FIZZ @ £42:

PLEASE TICK TO INDICATE COURSES & WINE OPTION. EG:

TOTAL: DEPOSIT: TO PAY:

ROASTED TOMATO & BASIL SOUP 
PORK, APPLE & SERRANO HAM TERRINE
SMOKED SALMON ON TOASTED SOURDOUGH
SQUASH, FETA & BEETROOT BRUSCHETTA 

STARTERS



ENGLISH ROSE TURKEY
12-HOUR BRAISED BLADE & SHIN OF BEEF
PRESSED PORK BELLY
BAKED SEA BASS FILLET
WINTER VEGETABLE & FETA STRUDEL 


MAINS

CHRISTMAS PUDDING
CHOCOLATE & ORANGE BROWNIE
APPLE & CINNAMON CRUMBLE
WHITE CHOCOLATE & LEMON CHEESECAKE
SELECTED ENGLISH CHEESES

DESSERTS

£10 per head deposit to be made when booking is placed. All deposits are deducted from your bill at time of payment.
Cancellations must be made within 14 days of your reservation to secure a refund of your deposit.

  Many of our vegetarian dishes can be made to accommodate vegans. Please ask your waiter for further information.

 Gluten intolerant? Please ask for our gluten free options. Fish may contain bones. Allergen information available on request.