



MANOR PARC

COUNTRY HOTEL & RESTAURANT

Christmas Season

Monday to Saturday lunchtime | Monday to Saturday evening (this menu is available for parties of 11 or more)
Two course meal £29.50 | Three course meal £36.00 | Pre orders and payments required 7 days prior

Starters

PARSNIP & APPLE SOUP (Vegan)

PORK SHOULDER & WILD MUSHROOM TERRINE
pear chutney, toasted sourdough

SMOKED SALMON PÂTÉ
lemon crème fraîche, pickled cucumber, wholemeal toast

BUTTERNUT SQUASH & BLUE CHEESE ARANCINI (v)
sundried tomato pesto, parmesan shavings

Main Course

ROAST TURKEY
pig in blanket, sage & onion stuffing, turkey gravy

SLOW COOKED LAMB SHOULDER
red wine & rosemary jus

SPINACH, WILD MUSHROOM & BUTTERNUT SQUASH WELLINGTON (Vegan)
vegetable gravy

SEABREAM, SPINACH & FENNEL RISOTTO
salsa verde

served with roast potatoes & seasonal vegetables

Desserts

BLACK FOREST TRIFLE (v)

CHRISTMAS PUDDING (v)
brandy cream

CHRISTMAS PUDDING (Vegan)
soya vanilla custard

CHESTNUT CHEESECAKE (v)
mulled wine poached pear, mulled wine syrup

SELECTION OF HOMEMADE ICE CREAM (V)

SELECTION OF CHEESE & BISCUITS *£2.00 Supplement

COFFEE & MINCE PIES £3.50 | LIQUEUR COFFEE & MINTS £ 8.00

Head Chef Michael Constable
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