



MANOR PARC

COUNTRY HOTEL & RESTAURANT

Winter À la Carte

Monday to Saturday table bookings from 6.30pm to 9pm for reservations up to 10 guests.



Starters

PARSNIP & APPLE SOUP (vegan) £7.00

PORK SHOULDER & WILD MUSHROOM TERRINE
pear chutney, toasted sourdough £11.00

PAN FRIED WOOD PIGEON
smoked beetroot, goat's cheese, braised pearl barley £11.00

SEAFOOD BOUILLABAISSE
herb crusted gratin, sea herbs £12.00

SMOKED SALMON PÂTÉ
lemon crème fraîche, pickled cucumber, wholemeal toast £12.00

BUTTERNUT SQUASH & BLUE CHEESE ARANCINI (v)
sundried tomato pesto, parmesan shavings £10.00



Main Course

WELSH SIRLOIN STEAK
8oz sirloin steak, hand cut chips, grilled tomato, mushroom, peppercorn sauce,
manor parc beer battered onion ring £33.00

ROAST CHICKEN BREAST
chicken & chorizo cassoulet, potato terrine, creamed leeks £22.00

VENISON LOIN
pomme purée, poached baby pears, tenderstem broccoli braised red cabbage £24.00

WELSH LAMB RACK
pressed lamb belly, potato & shallot terrine, roast shallots tenderstem broccoli £25.00

PANFRIED SEABREAM
spinach & fennel risotto, salsa verde £24.00

FISH & CHIPS
beer battered fish, hand-cut chips, tartare sauce, pea & mint purée £20.00

SPINACH, WILD MUSHROOM & BUTTERNUT SQUASH WELLINGTON (Vegan)
squash purée, tenderstem broccoli, roast shallot, vegetable jus £19.00



Desserts

TODAY'S SPECIAL

£8.50

CHOCOLATE CREMEUX (v)

candied hazelnut, blackberries, whisky caramel sauce

£8.50

BLACK FOREST TRIFLE (v)

£8.50

APPLE TARTE TATIN

vanilla cream

£8.50

CHESTNUT CHEESECAKE (v)

mulled wine poached pear, mulled wine syrup

£8.50

SELECTION OF HOMEMADE ICE CREAM (V)

£8.50

SELECTION OF WELSH CHEESE & BISCUITS (V)

grapes, plum chutney

£11.00



COFFEE & MINTS

£3.50

LIQUEUR COFFEE & MINTS

£8.00

Please inform your server of any allergies or intolerances before placing your order.

Head Chef Michael Constable
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