

Sunday lunch in The MANOR

Welcome to The Manor Sunday lunch dining experience. All dishes are prepared under the watchful eye of Head Chef Michael and his team.

Two courses priced at £16.50 per person.
Three courses priced at £21.00 per person.

STARTER

Roasted tomato soup
Basil pesto

Prawn cocktail
Marie rose sauce, baby gem lettuce, wholemeal bread and butter

Chicken liver pate
Red onion jam, olive oil crostini

DESSERT

Apple & mixed berry crumble
Vanilla custard

Double chocolate brownie
Chocolate sauce, Vanilla ice cream

Classic fruit salad

Selection of ice creams



Side dishes

Trio of sides | £8.50
*Pigs in blankets, cauliflower cheese,
Yorkshire pudding and roasting gravy*

Pigs 'n' blankets | £3.00

MAIN

Roast topside beef
£6.00 Supplement

Roasted leg of lamb

Roasted pork shoulder

*All served with roasted potatoes, Yorkshire pudding,
honey glazed carrots, parsnips, sage and onion
stuffing, roasting jus*

Poached salmon fillet
*Roast new potatoes, green medley, caper beurre
blanc*

Mushroom and brie wellington
Roast potatoes, green vegetable medley, roasting jus

RECOMMENDED DRINKS

Diamarine Coteaux Varois en Provence
France
*Pale gold colour with green tints. A fresh blend of
notes of honeysuckle, fresh almonds and honey
aromas. Pairs perfectly with our poached salmon
£28.75 bottle*

McManis Cabernet Sauvignon,
USA, California
*The fruit and oak are well integrated and the
complexity of the wine plays on the palate.
£32.95 bottle*

Black, Marlow Rebellion
Rich and complex stout, 5.2%
*Dark chocolate smoothness in a subtle contrast to
the coffee-like intensity from roasted nuts.
£5.80 pint*

For information about allergens, please ask a member of staff. We produce food in a kitchen where allergens are handled, and while we try to keep things separate, we cannot guarantee that any item is allergen free.