



British Pantry Menu

Please choose a set menu for the whole party.

Please let us know if there is anyone in the party who has any special dietary requirements and we will cater for those accordingly.

Starters

Leek and Potato Soup (V)

Potted Cornish Crab, Brown Bread and Butter

Prawn and Avocado Cocktail, Crispy Lettuce and Marie Rose Sauce

Devilled Kidneys on granary toast, mixed dressed leaves

Coarse Chicken Country Pate, Melba toast

Welsh rarebit, topped with Crispy Bacon

Bubble and Squeak, topped with a Fried Egg (V)

Mains

Banger & Mash, Trio of award winning Saxon Splendour Sausages (from our local Butchers Walter Rose), Coarse grain Mustard Mash and Red Onion Gravy

Steak and Kidney Pudding, Creamed Potato and Seasonal Vegetables

Cottage Pie, Seasonal Vegetables

Pan Roasted Breast of Corn-fed Chicken, Creamed Potato, White Wine and Mushroom Sauce

Roast topside of Beef, Roast Potatoes, Seasonal Vegetables, Roast Gravy

Roast Leg of Lamb, Roast Potatoes, Seasonal Vegetables, Roast Gravy

Roast Leg of Pork, Roast Potatoes, Seasonal Vegetables, Roast Gravy

Fish and Chips, Beer Battered (with local Beer from Box Brewery) Cod, Chunky Chips, Peas and Tartare Sauce

The Manors House Hotel and Golf Club
01249 782982



Puddings

Apple Tart, Cornish Clotted Cream

Treacle Tart, with Marshfield very Vanilla Ice Cream

Old English Sherry Trifle, Sherry soaked Sponge, red Berries, set Vanilla Custard, topped with whipped Cream and toasted Almonds

Marmalade Bread and Butter Pudding, Custard Sauce

Sticky Toffee Pudding, with hot Toffee Sauce and Marshfield very Vanilla Ice Cream

Selection of British Farmhouse Cheeses, Chutney, Celery and Grapes

2 Courses £20.00

3 Courses £25.00

Coffee and Truffles £3.95