

THE MANOR RESTAURANT

Christmas Lunch Menu

2 courses £22.95, 3 courses £26.95

Smoked haddock rarebit with hollandaise sauce
pomegranate and clementine salad, bitter leaves and citrus dressing (+)

Wild mushroom soup with truffle cream (g) and artisan breads (v)

Pork, chicken and pistachio terrine with port and cherry chutney,
pecan and raisin toasts and dressed baby leaves * (g available)

Traditional free range Norfolk turkey with chestnut and apricot stuffing (+) (g)*,
chipolata and bacon, Rothschild red wine gravy, roast potatoes,
honey roast celeriac, parsnip gratin, buttered sprouts and carrots

Roast fillet of sea trout with leek and celeriac dauphinoise,
tomato butter sauce and sprouting broccoli (g)

Baked field mushrooms filled with pumpkin, sage and parmesan risotto,
parsnip crisps, watercress sauce and baby leaves (v) (g available)

Chocolate and orange tart with Christmas pudding ice cream*

Spiced apple crumble pannacotta with apple sorbet
and cinnamon arlettes * (g available)

A selection of artisan cheeses, biscuits* and homemade chutney (g available)

All prices include VAT. If we can help with any special dietary requirements, please do ask. Gluten-free bread and soya milk are also available. Whilst most of our food is made here at Waddesdon, we cannot guarantee that all ingredients, some of which are bought-in, have been prepared in an allergen-free environment. Please ask to see our comprehensive ingredients listing with details of major allergens.

(†) = Rothschild historical recipe * = nuts (g) = gluten free (v) = vegetarian

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A discretionary 10% service charge will be added to your bill, just let us know if you would prefer to have it removed

TEAS

Specially selected from Jeeves and Jericho of Oxford:

English Breakfast Tea

a traditional blend of Assam from India's finest tea gardens, full flavoured but not overpowering

Earl of Grey

a full bodied blend of Indian Assam and Ceylon Orange Pekoe black leaf, Bergamot oil and Estonian cornflower petals

Darjeeling First Flush

young leaves handpicked from the first springtime flush on the Gielle Estate, one of India's finest, produce this premium tea, light and elegant

China Jasmine

a mellow and refined green tea with Jasmin blossoms to give an intense flowery taste

Mint infusion

a delicious combination of zingy peppermint with the calming freshness of lemongrass, lime blossom, safflower, marigold and cornflower blossoms

Camomile blossoms

the honey-like camomile combined with notes of aromatic lavender produces an infusion with fragrance and sweetness

Red fruit infusion

this tisane is a wonderful mix of rosehips, elderberries, redcurrants and fine cut hibiscus petals

HOT CHOCOLATE

Hot chocolate topped with fresh whipped cream

£3.50

MULLED WINE

For a full list of wines and spirits, please ask to see our wine list.

£4.50 (175ml)

per person
£2.90

COFFEE

Filter (regular or decaffeinated)	£2.70
Americano	£2.70
Flat white	£2.70
Cappuccino	£3.00
Caffe latte	£3.00
Coffee mocha	£3.00

SOFT DRINKS

Fever tree indian tonic water	£2.50 (200ml)
Fever tree soda water	£2.50 (200ml)
Kingsdown mineral water (still or sparkling)	£1.80 (330ml) £3.50 (750ml)
Homemade real lemonade (made to our secret recipe)	£2.90 (300ml)
Coca cola (diet also available)	£2.90 (330ml)
Lovely cool ginger beer	£3.50 (275ml)
Kingsdown orange sparkle	£3.50 (275ml)
Kingsdown rhubarb sparkle	£3.50 (250ml)
Kingsdown elderflower sparkle	£3.50 (250ml)
Bensons apple juice	£3.50 (250ml)
Bensons orange juice	£3.50 (250ml)

BOTTLE BEERS AND CIDERS

Waddesdon gardener's ale with quince (abv 4.5%)	£4.75 (500ml)
Dunkertons premium organic cider (abv 7%)	£4.75 (330ml)
Waddesdon Coachman's lager (abv 5.0%)	£4.75 (330ml)

(A selection of these beers and ciders is available to buy from our Wine Shop.)

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