

THE MANOR RESTAURANT

Christmas Lunch Menu

2 courses £22.95, 3 courses £26.95

Smoked haddock rarebit on homemade brioche topped with hollandaise with clementine salad (+)

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

Venison carpaccio and home smoked pigeon breast with juniper chutney, pickled cucumber, crispbread and roast vegetable salad * (g available)

Traditional free range Norfolk turkey with chestnut and apricot stuffing (+)*, chipolata and bacon, Rothschild red wine gravy, roast potatoes, honey roast celeriac, parsnip gratin, buttered sprouts and carrots (without chipolatas and stuffing (g))

Roast fillet of sea trout with potatoes, leek and celeriac dauphinoise, sprouting broccoli and chive beurre blanc (g)

Vegetable cassoulet with goat's cheese and rosemary gratin with tomato sauce, rosemary roast potatoes and dressed 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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