

THE MANOR RESTAURANT AT CHRISTMAS

2 COURSES £25.50 3 COURSES £26.95

STARTERS

Smoked haddock rarebit, hollandaise, pomegranate, clementine, leaves, citrus dressing
Tomato, apple & celery soup, artisan bread, butter (d) (vg) (ga) (v)
Pork & chicken terrine, chutney, pecan & raisin toasts, dressed leaves (ga) (d)

MAIN COURSES

Free range Norfolk turkey, chestnut & apricot stuffing, chipolata & bacon, Rothschild red wine gravy, roast potatoes, honey roast celeriac, braised red cabbage, buttered sprouts & carrots (ga) (da)
Fillet of seas trout, rosemary saute potatoes, steamed greens, Jerusalem artichoke sauce (g)
Wild mushroom and parmesan risotto, parsnip crisps, rocket (v) (ga)

DESSERTS

Caramel pannacotta, homemade gingerbread, poached pear (ga)
Dark chocolate tart, Christmas pudding ice cream (n) (v) (ga)
Artisan cheese, chutney, cheddar & rosemary shortbread, grapes (ga) (v)

OUR FOOD PHILOSOPHY

Craig Clark, Head of Pastry and Ben Thurkettle, Head of Hot Kitchens, lead our experienced Waddesdon kitchen team, who are supported by a group of fantastic volunteers who assist regularly in our kitchens. The team behind our food is incredibly dedicated, and full of creativity and passion. We recognise that food is one of the most important aspects of many peoples Waddesdon visit, and that good food can be the difference between a good and a great visit, so we work tirelessly to create dishes that we hope are a highlight.

Wherever possible, we source our goods locally, including some vegetables grown here at Eythrope gardens on the wider Waddesdon Estate. We work with many local, artisan food producers to create exclusive and unique foods for Waddesdon, from original ice cream flavours, to hand-crafted beer and gins using ingredients from the Estate.

We are particularly proud of everything we create here in our own kitchens. Our chef's make their own jam for our afternoon teas, hand-smoke the fish and meat we use in the restaurant and hand-make their own sausages, as well as creating all of the exquisite cakes and pastries we sell.

When possible, we take inspiration from our beautiful surroundings and Waddesdon's history. Our Children's Poupon afternoon tea is whimsically inspired by Baron Ferdinand de Rothschild's beloved pet poodle. He was trained to perform tricks for Ferdinand's house guests, and would have no doubt kept any visiting children entertained.

TEA

Oxford brew, full bodied strong black tea	£3.50
Earl of grey, a full bodied blend of Indian Assam and Ceylon orange pekoe and cornflower	£3.50
Girly grey, black Assam with rosebuds, orange pieces and vanilla	£3.50
Darjeeling, handpicked from springtime flush, light and elegant	£3.50
China jasmine, refined green tea with Jasmin blossoms	£3.50
China pai mu tan, the world's most natural tea made from the white peony plant	£3.50
Oolong Formosa, falls between black and green tea	£3.50
Mint infusion, with peppermint, lemongrass, lime blossom, safflower, marigold and cornflower	£3.50
Camomile, honey tones combined with aromatic lavender	£3.50
Red fruit infusion, a mix of rosehips, elderberries, redcurrants and hibiscus	£3.50

COFFEE AND HOT CHOCOLATE

Americano	£3.50
Flat white	£3.50
Cappuccino	£3.50
Latte	£3.50
Hot chocolate	£3.80

COCKTAILS AND MOCKTAILS

Orange Blossom, Cotswold gin with fresh orange juice and sweet vermouth	£6.50
Damn shame, Waddesdon damson gin with Nyetimber demi sec sparkling wine	£10.50
Mulled wine with winter spices	£5.50
Elderflower, elderflower with soda water, fresh mint and lime	£5.50

BEERS AND CIDERS

Waddesdon gardener's ale with quince (abv 4.2%)	£4.75
Dunkerton's premium organic cider (abv 7%)	£4.75
Sam Smith's pure brewed lager (abv 5%)	£4.75

Food allergies of intolerances? Before ordering please speak to our staff about your requirements.

(va) vegetarian available, (ga) gluten free available, (n) nuts, (v) vegetarian, (vg) vegan (d) dairy free

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