



THE MANOR RESTAURANT AT CHRISTMAS

2 Courses £25.50, 3 Courses £28.50



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)

Teas £3.50

Oxford brew

Earl of grey

Girly grey

Darjeeling

China jasmine

China pai mu tan

Oolong Formosa

Mint infusion

Camomile

Red fruit infusion



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 sea trout

rosemary saute potatoes, steamed greens, Jerusalem artichoke sauce (g)

Wild mushroom and parmesan risotto

parsnip crisps, rocket (v) (ga) (vga)

Coffee & hot chocolate

Americano £3.50

Flat white £3.50

Cappuccino £3.50

Latte £3.50

Hot chocolate £3.80

Cocktails & 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

Desserts

Caramel pannacotta

homemade gingerbread, poached pear (ga)

Dark chocolate tart

Christmas pudding ice cream (n) (v) (ga) (vga)

Artisan cheese

chutney, cheddar & rosemary shortbread, grapes (ga) (v)

Beers & 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

