



THE MANOR RESTAURANT

two course £25.50 / three course £28.50

Starters

Seasonal soup using produce from the Eythrope kitchen garden at Waddesdon,
artisan bread, butter (v)

Pork & chicken terrine
the Manor's chutney, sour dough toast (ga) (d)

Pear & Stilton rarebit
autumn slaw dressed Buckinghamshire leaves (v)

Waddesdon gin cured salmon
beetroot, cress salad, dill cream (g)

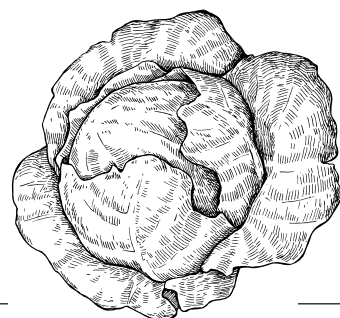
Main courses

28 day aged sirloin of beef
braised shin, Yorkshire pudding, goose fat potatoes, cauliflower cheese, greens, vanilla carrots, braised cabbage with bacon, Rothschild red wine jus (ga) (da)

Waddesdon estate reared lamb
Eythrope garden mint sauce, Yorkshire pudding, goose fat potatoes, greens, cauliflower cheese, vanilla carrots, braised cabbage with bacon, roast gravy (ga) (da)

Pan fried salmon fillet
oven roasted potatoes, crispy shallots, pea sauce (g)

Crisp stuffed mushrooms & braised lentils
roasted Eythrope garden vegetables, Buckinghamshire leaves, almond yoghurt (vg) (g)



Desserts

Plum Bakewell tart
Waddesdon damson gin ripple ice cream (n)

Blackberry, apple & pistachio trifle
blackberry sorbet (n) (ga)

Dark chocolate & pear mousse cake
candied hazelnuts, whisky caramel ice cream (n) (g)

The Manor's sticky toffee pudding
homemade vanilla ice cream, brandy snap

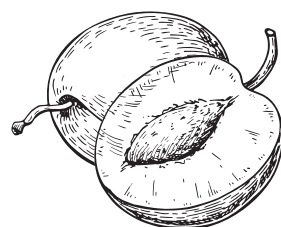
Tea, coffee, bottled water

Sides

Roast potatoes £3.95
(d) (g)

Dressed leaves £3.50
(v) (d) (g)

Marinated olives, £3.95
artisan breads,
balsamic (v) (ga)



Afternoon tea

pumpkin & blue cheese tartlet
spinach & goat's curd tartlet
pork & chicken terrine with the Manor's chutney
egg & cress sandwich
home-smoked sea trout with chive cream
home-smoked chicken & aioli sandwich

opera cake
apple crumble macaron
lemon & blackberry posset with toasted seeds
chocolate, pear & hazelnut tartlet
mini carrot & walnut cake
homemade scone with strawberry jam & clotted cream

(v) (d) (g) (vg) (n) available

Exotic routes tea (see selection below) £22.50

Waddesdon English sparkling wine, perfect with afternoon tea £27.00

Teas £3.50

Ceylon English breakfast tea,
a poignant, bright, full body orthodox leaf tea

Oxford brew,
full bodied, strong black tea

White pear tea,
a gentle, smooth and delicate tea that is inclusive of white tea and green tea

Southern mint tea,
made from the most luxurious and freshest mint leave from around the world

Earl grey tea,
where the earl grey tradition meets with the oil of bergamot

Tropical green tea,
a natural infusion of the most rare and luxurious green teas in Asia

Darjeeling black tea,
grown at the highest of altitudes in the mountains

Jasmine flower green tea,
a perfect infusion of taste, colour and aroma

White tea,
known as the purest, uplifting, fresh and charming

Oolong tea,
a well roasted, dark and rich tea with a malty aroma

Chamomile tea,
sun kissed golden delights, naturally soothing and caffeine free

Berry tea,
a fruity heaven of black Assam tea mixed with rosehips

Chilli chocolate tea,
a pure black tea with subtle heat and sweetness

Coffee & hot chocolate

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

Cocktails & mocktails

Orange blossom £6.50
Waddesdon gin with fresh orange juice and sweet vermouth

Damn shame £10.50
Waddesdon damson gin with Waddesdon English sparkling wine

Lemon and vanilla £5.50
freshly squeezed lemons with hints of vanilla

Elderflower £5.50
elderflower with soda water, fresh mint and lime

Beers & ciders

Waddesdon gardener's ale with Eythrope quince ABV 4.2% £5.50
Dunkerton's premium organic cider ABV 7% £5.50
Waddesdon shepherd's gold ale with estate barley ABV 4.8% £6.00

