

The Manor House Inn

CHRISTMAS 2010

TO START

Home-made Parsnip & Orange Soup with Crusty Bread (v)

Game Bird Terrine wrapped in Bacon served with Apple & Sultana Chutney & Toast

Warm Crab & Spring Onion Fishcake with Dressed Citrus Leaves

Baked Figs on Melted Goat's Cheese with Red Onion Marmalade (v)

Braised Duck Leg with Garlic, Rosemary, Red Cabbage & Port Jus (£1.00 supplement)

Warm Pigeon & Bacon with Pine Nuts & Balsamic Leaves (£1.00 supplement)

TO FOLLOW

Roast Somerset Turkey with Chestnut & Sage Stuffing, Sausages wrapped in Bacon,
Roast Potatoes & Seasonal Vegetables

Suet Crust Game Pudding with a Rich Blackcurrant & Port Sauce

Roasted Root Vegetables with Honey, Black Pepper & fresh Thyme with
Parmesan Herb Crust & Red Pepper Sauce (v)

Char-grilled Rib-Eye Steak with Mushrooms, Bacon & Red Wine Sauce (£1.50 supplement)

Oven Baked Salmon Fillet on a bed of Pea Risotto with Scallop, King Prawns & Vermouth fish Velouté

Pan-fried Guinea Fowl, Artichoke Mash with Wild Mushroom & Madeira Sauce (£1.50 supplement)

PUDDINGS

Traditional Christmas Pudding with Brandy Custard

Creamy Fruit & Sherry Trifle with Shortbread Biscuit

Warm Pears Poached in Mulled Wine with Autumn Berries & Stem Ginger Ice Cream

Home-made Chocolate Truffle Cake with Baileys Chantilly Cream

Warm Blackberry & Apple Pie with Clotted Cream Ice Cream

Barber's Cheese Board with Home-made Chutney, Grapes & Celery (£1.50 supplement)

Black Wax

1833 Vintage

Somerset Brie

Stilton

2 Course Meal £14.50

3 Course Meal £18.50

Coffee & Mince Pies £2.50