

THE MANOR ARMS

- CHRISTMAS PARTY -

- LUNCH MON-FRI 2 COURSES £18 OR 3 COURSES £21 | LUNCH SAT-SUN & DINNER: 3 COURSES £24.95 -



STARTERS

Roasted butternut squash & rosemary soup

Warm rustic bread (V)

Coarse country pâté

Apple chutney, sourdough toasts

Smoked salmon on toasted sourdough

Horseradish soured cream, watercress salad, caper berries

Char grilled halloumi & walnut salad

Roasted squash, chick pea & beetroot tabbouleh (V)

MAINS

English Rose turkey

Pork, cranberry & sage stuffing, bacon wrapped chipolata, roasted potatoes & festive vegetables, rich gravy

12 hour braised beef cheek

Beer braised shallot mash, tenderstem broccoli, red wine jus

Pressed pork belly

Potato hash with sprouts & chestnuts, winter greens, cider gravy

Baked sea bass fillet

Spinach, celeriac & fennel, caper & tomato vinaigrette

Roasted winter vegetable & feta strudel

Ratatouille sauce (V)

DESSERTS

Christmas pudding

Brandy sauce & custard

Chocolate & orange brownie

Salted caramel ice cream, chocolate sauce

Spiced plum & forest berry crumble

Clotted cream ice cream

White chocolate & lemon cheesecake

Raspberry coulis & fresh raspberries

Cheese plate of selected English cheeses

Artisan biscuits, chutney & fruits

Our fish dishes may contain small bones. If you have any concerns about the presence of allergens in our food please ask your server for more information about dish ingredients.

13 Mitcham Lane | London | SW16 6LQ | manager@themanorarms.com | 0203 195 6888