

# THE MANOR ARMS

- CHRISTMAS DAY -

- ADULTS £70 | UNDER 12s £30 -



## STARTERS

### **Celeriac velouté**

Warm rustic bread, thyme croutons, truffle oil, Parmesan

### **Wild mushroom risotto**

Toasted pine nuts, tarragon soured cream (V)

### **London gin & tarragon cured salmon, Devonshire crab rilette**

Pickled cucumber, crème fraîche

### **Salt & pepper squid**

Thai dipping sauce, coriander salad

## MAINS

### **English Rose turkey**

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

### **Slow roasted rib of British beef**

Giant Yorkshire pudding, roasted potatoes, festive vegetables & bone marrow gravy

### **Baked whole lemon sole**

Tenderstem broccoli, roasted Charlotte potatoes, prosecco cream sauce

### **Camembert, cranberry & spinach Wellington**

Potato & squash hash, winter greens, red pepper & caramelized onion relish (V)

## DESSERTS

### **Christmas pudding**

Brandy custard

### **Black Forest chocolate brownie**

Warm chocolate sauce, clotted cream ice cream

### **Banoffee cheesecake**

Salted caramel ice cream

### **Lemon citrus tart**

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](mailto:manager@themanorarms.com) | 0203 195 6888