

manorhaus

RESIDENTS EVENING MENU

Homemade bread

STARTERS

Beetroot, red onion and Caerphilly cheese risotto V GF
Caerphilly cheese crumb

Seafood navarin GF
Salmon, cod, king prawn & seafood bisque

Bacon, French bean & poached egg salad GF
Mixed leaf, honey mustard dressing

Perl las, apple & walnut salad V GF
Little gem, celery, garlic dressing

AS STARTER OR MAIN

Roast beetroot, asparagus & new potato V Ve GF
Clementine, rocket & spinach salad, berry dressing

Food Allergies and Intolerances:

Before you order your food and drinks please speak to our staff if you wish to know about our ingredients
Vegetarian V/ Vegan Ve / Gluten Free GF / Dairy Free DF

manorhaus evening dinner menu

2 courses £25.00

3 courses £30.00

Dish supplements extra shown £

Children 1/2 portion 1/2 price

MAIN COURSES

Welsh beef pie GF
Fondant potato, French beans

Pan seared seabass GF
Broad bean, fine bean and new potatoes
Hollandaise sauce

Roast chicken supreme
Crushed new potatoes, Savoy cabbage, corn, Tarragon jus

Lentil & mushroom stuffed roast pepper V Ve GF
Mustard mash, wilted cabbage, onion chutney

DESSERT

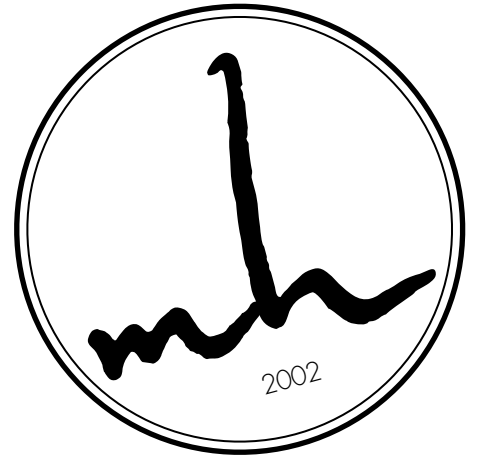
Apricot clafoutis V
Vanilla custard batter, pouring cream

Welsh cheese platter V
Savoury biscuits, chutney, celery

Frozen berries, blackcurrant sorbet Ve

Chocolate fondant V
Pouring cream





INFORMAL BAR MENU

Pea, spinach & lemon risotto V £9.50
Sea salted asparagus, Caerphilly cheese crumb

Welsh beef burger £9.50
Sesame bun, fries, side salad

Garden vegetable burger V £8.50
Sesame bun, fries, side salad

Welsh cheese platter £8.00
Perl wen, Perl las, Caws Cenarth Caerffili
Savoury biscuits, celery, chutney
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