

manorhaus

RESIDENTS EVENING MENU

Homemade bread

STARTERS

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

Seafood navarin GF
Trout, cod & seafood bisque

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

Perl las, apple & walnut salad V GF
Iceberg lettuce, 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 bourguignon GF
Fondant potato, French beans, carrot puree

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

Cheese and onion pie V
Mustard mash, wilted cabbage, onion chutney

Lentil stuffed roast pepper V GF
Rissoto cake, roast courgettes, cherry tomato confit

DESSERT

Apricot clafoutis V
Vanilla custard batter, pouring cream

Welsh cheese platter V
Oat biscuits, chutney, celery

Berry crumble V
Vanilla ice cream

Pan roast pineapple & ginger V Ve GF
Ginger syrup, Blackcurrant sorbet

