



HEALING MANOR

## Festive Menu

### Starters

Broccoli and stilton soup, bread, pickled butter (gf\*) (v) (ve\*)

Ham hock terrine, piccalilli purée, pickled vegetables (gf\*)

Salt baked beetroot, charred goats' cheese, walnuts, apple (gf\*) (v) (ve\*)

Smoked mackerel pâté, tomato chutney, pickled cucumbers (gf\*)

### Mains

Roasted turkey, stuffing, sausage and bacon (gf\*)

Braised beef bourguignon (gf\*)

*Served with roasted potatoes, buttery mashed potato, medley of winter vegetables*

Smoked haddock fishcake, crushed chilli peas, dressed rocket

Buffalo mozzarella arancini, winter squash, red pepper purée (v)

### Desserts

Christmas sticky toffee pudding, old English toffee, brandy custard (gf\*) (v)

White chocolate and raspberry cheesecake, mascarpone and creamed raspberries (gf\*) (v)

Triple chocolate brownie, honeycomb, milk chocolate sauce (gf\*) (v)

Lemon tart, orange curd, poached cranberries, vanilla profiterole (gf\*) (v)

Cheese board and accompaniments £3 supplement. (gf\*) (v)

Healing Manor Hotel's Festive Menu is available for:

Bookings of 8+ in the restaurant, Pig & Whistle or private dining for £30 per person.

As a part of our Christmas Party Night offering.

Lunch Time Specials: One course for £15, two courses for £19 or three courses for £23.  
Served Monday – Saturday from 12pm – 4pm.