



HEALING MANOR

Festive Christmas Celebration Menu

Starters

Leek and Potato Soup, crispy leek, chive crème fraîche, bread (v) (ve*) (gf*)

Chicken Liver Pâté, éclair, bitter orange, crispy chicken skin (gf*)

Salmon Mousse, pickled cucumber, samphire, smoked mackerel salad, crostini (gf*)

Pear, Onion and Blue Cheese Tartlet, caramelised walnut, maple and bitter leaf salad (v) (ve*) (gf*)

Mains

Roast Turkey, bacon and sausage wrap, gravy (gf*)

Braised Brisket of Beef, brandy, mustard and cream sauce (gf*)

Steamed Plaice, crayfish tail, spinach and tarragon cream (gf*)

Served with seasonal winter vegetables, roasted carrot, roasted parsnip, roasted and mashed potato.

Butternut Squash Frittata, tomato purée, mozzarella, pesto and rocket salad (v) (gf*)

Butternut Squash Vegan Risotto, pesto and rocket salad (gf*) (v) (ve*)

Desserts

Christmas Sticky Toffee Pudding, butterscotch, custard (gf*) (v)

Cinnamon and Vanilla Cheesecake, blackberry compôte, coconut greek yogurt (v)

White Chocolate Blondie, dark chocolate espresso crème anglaise, caramel popcorn (v) (gf*)

Treacle Tart, marmalade, chantilly cream, honeycomb

A selection of British Cheeses and Biscuits, grapes, celery, chutney,

Peter's Yard Crackers (gf*) (v) *£5 supplement*

Please note that all dishes list allergens contained within each dish.

Please notify your waiter or waitress of any dietary requirements, food allergies or intolerances.

(gf) gluten free (gf*) can be made gluten free
(v) vegetarian (v*) can be made vegetarian (ve)
vegan (ve*) can be made vegan.

Allergens
(1) Celery (2) Cereals containing gluten
(3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk
(8) Molluscs (9) Mustard (10) Nuts (11) Peanuts
(12) Sesame seeds (13) Soya
(14) Sulphur dioxide

