Two Courses: £40.00 per Adult, £20.00 per Child
Three Courses: £46.00 per Adult, £23.00 per Child

Starters

Creamy Roasted Parsnip Soup
Curry oil VE / **G, S, SE** / N, MU, SD / 97 kcal

Binham Blue Cheese Beignet
Swiss chard & pear salad V / **G, E, D, MU** / L, S, CE / 597 kcal

Smoked Mackerel Fishcake
Roquette, pickled lemon GF / **F, E, D, MU, SD** / G, S / 267 kcal

Smoked Chicken Pasta Salad
Pesto dressing, Parmesan shavings **G, D, N, E** / CE, MU, SD / 606 kcal

Main Courses

Roast Norfolk Turkey
Pigs in blankets, cranberry stuffing, seasonal vegetables, roasted potatoes, pan gravy GFO / **G, E, S, SD, D, CE** / MU / 859 kcal

Slow-Cooked Beef in Christmas Ale
Thyme & Cheddar cobbler, seasonal vegetables, roasted potatoes, pan gravy **G, D, SD, S** / CE, MU / 984 kcal

Pan-Fried Fillet of Salmon
Herb mash, sundried tomato cream, roasted fennel GF / **F, D, SD** / 804 kcal

Roast Beetroot & Feta Risotto
Balsamic reduction V, VEO, GF / **D, CE, SD** / MU / 510 kcal

Desserts

Steamed Chocolate Sponge
Chocolate orange custard
V / **G, E, D, SE** / S / 583 kcal

Christmas Sundae
Smooshed mince pie, rum & raisin ice cream, salted caramel ice cream, butterscotch sauce, chantilly cream, brandy snap shards
V / **G, S, E, D, SD** / 802 kcal

Selection of Norfolk Cheeses
Celery, grapes, crackers
V, GFO / **G, N, S, E, D, CE, SE** / SD / 956 kcal

Allergens (**Contains** / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy / SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)


The Manor
Coastal Hotel & Inn
Festive Dining
EST. 1996
30
EST. 1996