



THE MANOR HOUSE  
HOTEL AND GOLF CLUB

**February menu**

Soup of the day

Bubble and squeak, poached hen's egg

Pigs head terrine, apple puree, black pudding

Pan fried prawns, chili, garlic  
*(£2 supplement)*

Stilton soufflé  
(allow up to 15 minutes to cook)

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Coq au vin, garlic confit mash

Bavette of beef, kohlrabi and goats cheese dauphnoise, red wine jus  
(£3 supplement)

Whole Plaice, capers, lemon, parsley

Spinach and feta lasagna, dressed salad

Winter stew, herb dumplings

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Pear and berry crumble, vanilla ice cream

Crème caramel

Baked apple, mincemeat

Chocolate and chestnut fondant  
*(allow 10 minutes to cook)*

English cheeses  
*(£5 supplement per head)*