

# Coffees

Latte	£2.80
Filter Coffee	£2.40
Espresso	£2.50
Double Espresso	£2.95
Cappuccino	£2.80
Americano	£2.80
Mocha	£3.20

Add a shot of syrup for 40p  
Caramel, Vanilla, Hazelnut, Gingerbread,  
Choc Chip Cookie, Cinnamon .



## Tea from the Manor



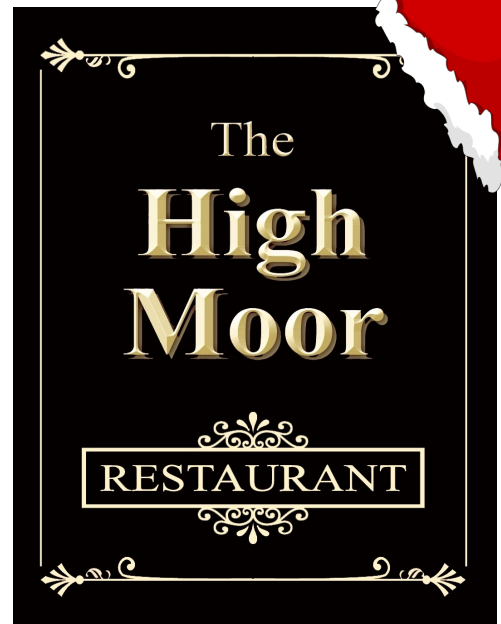
# Loose Leaf Teas

English Breakfast Tea	£3.50
Earl Grey	£3.50
Chun Mee (Green Tea)	£3.50
Passionfruit, Mango & Guava	£3.50
Green Mint	£3.50
Red Berries & Rose Petals	£3.50

# Silk Tea Bag

English Breakfast	£2.50
Peppermint	£2.50
Camomile	£2.50
Decaf	£2.50

# Festive Menu



Tuesday ~ Friday

2 course £18.00

3 courses £22.00

Saturday ~ Sunday

2 course £20.00

3 course £25.00



## Starters

**Tempura Black Pudding**  
Spicy peppercorn sauce

**Mulled Wine Poached Pear and  
Blackstick's Blue Cheese Salad (V)**  
Walnuts, garlic croutons, basil oil

**Terrine of Local Game**  
Crisp breads, chutney

**Choice of Chef's Soups**  
Please ask for the day's fresh soups

**Smoked Salmon and Prawns £2 supplement**  
Brown fruit and nut bread, Marie Rose sauce

**Spinach, Feta Cheese and Pine-nut Tart (V)**  
Balsamic glaze

**King Prawns in Panko Breadcrumbs**  
Sweet chilli sauce

**Melon Platter (V)**  
Fruit sorbet

## Desserts

**Christmas Pudding**  
Rum sauce

**Blackcurrant Cheesecake**  
Vanilla ice-cream

**Lemon Drizzle Cake**  
Coconut ice-cream

**Tiramisu**  
Coffee ice-cream

**Steamed Sponge Pudding of the Day**  
Custard

**Salted Caramel Delice**  
Toffee Sauce

## Main Courses

**Roast Lancashire Turkey Breast**  
Traditional trimmings

**Braised Neck Fillet of Lamb**  
Rich lamb sauce

**Roast Loin of Pork**  
Apple sauce, roast gravy and crackin' crackling

**Mushroom, Truffle and Parmesan Risotto (V)**  
**\* Complete Dish**  
Creamy risotto, vegetarian parmesan, truffle oil

**Baked Cod Fillet**  
Tomato, chorizo and black olive sauce

**Char-Grilled Chicken**  
Creamy mushroom sauce

**Seabass Fillet**  
Lobster and brandy sauce

**Game Pie**  
Tender chunks of mixed local game,  
rich game gravy

**Sliced Brisket of Slow Cooked Beef**  
Rich beef gravy, Yorkshire Pudding

**Caramelised Red Onion and Goat's Cheese  
Tart (V)**  
Individually baked puff pastry tart,  
rustic tomato sauce

*Served with Vegetables and Roast  
Potatoes except for \*complete dishes*

*\*For allergy advice ask the staff about our  
ingredients before you order food and drink.*

*\*All dishes may contain nuts or traces of nuts.*

*\*Game dishes may contain shot.*

