

Festive Menu

THE STABLES BAR & GRILL FESTIVE MENU

AVAILABLE FROM WEDNESDAY 24TH NOVEMBER TO FRIDAY 24TH DECEMBER

BOOKING IS ESSENTIAL PLEASE BOOK ONLINE VIA OUR WEBSITE



STARTERS

- LEEK AND POTATO SOUP**, FRESH CHIVES, CRISPY SHALLOTS, BREAD AND HERB BUTTER GF* V VE*
- NORTH ATLANTIC PRAWN COCKTAIL**, SMOKED SALMON, CLASSIC COCKTAIL SAUCE, SPELT BREAD AND BUTTER GF*
- CHICKEN LIVER PATE**, CRANBERRY BUTTER, RED ONION MARMALADE WITH BRIOCHE TOAST GF*

MAINS

- ROAST BREAST OF TURKEY**, SAGE AND CRANBERRY STUFFING, PIGS IN BLANKETS, ROAST POTATOES, MASHED POTATO, CHESTNUTS AND BACON SPROUTS, ROAST CARROTS, PARSNIPS AND SAGE ONION GRAVY GF*
- NATIVE BREED BEEF BOURGUIGNON**, TRUFFLE MASHED POTATO, ROAST CARROTS, BROCCOLI, CRISPY ONIONS, BOURGUIGNON SAUCE GF*
- FILLET OF SCOTTISH SALMON**, LIME & PISTACHIO CRUST, CRUSHED SAMPHIRE HERITAGE POTATOES, PRAWN, FINE BEANS AND DILL CREAM SAUCE GF*
- GLOUCESTER OLD SPOT BELLY PORK**, PORK BON BON, DAUPHINOISE POTATO, WINTER VEGETABLES, RUSSET APPLE, CRACKLING, MULLED WINE JUS GF*
- CRANBERRY & MIXED NUT ROAST**, ROAST POTATOES, ROAST CARROTS, SPROUTS, PARSNIPS, AND ONION GRAVY VE* GF*
- 10OZ DRY AGED RIBEYE STEAK**, FLAT MUSHROOM, CONFIT TOMATO, SKIN ON FRIES, SERVED WITH BEARNAISE, PEPPERCORN OR BLUE CHEESE GF* EXTRA £8 PER PERSON

DESSERTS

- TRADITIONAL CHRISTMAS PUDDING**, BRANDY AND VANILLA BEAN SAUCE GF* VE*
- CHOCOLATE PROFITEROLES** SERVED WITH WARM CHOCOLATE SAUCE
- BLACK FOREST CHEESECAKE** WITH CHERRY SAUCE
- STABLES 'BOOZY' TRIFLE**, HUNDREDS AND THOUSANDS GF*

£26.00 FOR 3 COURSE
£22.00 FOR 2 COURSE

V VEGETARIAN | GF* GLUTEN FREE OPTION AVAILABLE
PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR FOOD ALLERGENS

BOOK ONLINE VIA OUR WEBSITE WWW.MANORHOUSEALSAGER.CO.UK