

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