



THE
MANOR ARMS
COUNTRY INN & DINING

MOTHERING SUNDAY LUNCH

Starter

Roasted Tomato Soup

Red Pepper - Quinoa

Ham Hock

Terrine – Celeriac Rémoulade – Salsa Verde

Asparagus

Char-grilled – Pea – Mint - Broad Bean – Lemon Dressing

Smoked Salmon

Beetroot Relish – Horseradish Crème Fraîche

Chicken

Confit of Leg Ballotine – Chorizo Jam – Soft Boiled Quail's Egg

Main course

Beef

Herefordshire Sirloin (cooked pink) - Yorkshire pudding – Red Wine Gravy

Pork

Roasted Loin - Apple – Stuffing – Crackling - Cider Gravy

Lamb

Slow Cooked Shoulder – Rosemary – Garlic – Gravy

Plaice

Pan-fried – Saffron Mash – Samphire – Pea – Tartare Sauce

Spring Vegetable

Risotto – Goat's Cheese – Pea Shoots

Pudding

Crumble

Apple & Pear – Vanilla Custard

Chocolate

Marquise – Salted Caramel Ice Cream - Honeycomb

Lemon

Iced Parfait – Curd – Raspberries – Shortbread Crumb

Sticky Toffee

Pudding – Fudge Sauce – Vanilla Ice Cream

Local Cheese

Biscuits – Celery – Chutney

£25 for 2 courses

£30 for 3 courses

All our dishes are made freshly in-house using the best local and seasonal produce available to us. Please make us aware of any allergies & dietary requirements.

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