

## Festive Period Opening Times

### OPEN AS NORMAL EXCEPT

Christmas Day ~ Food (12-3pm – three sittings of 12noon, 1.30pm and 2.45pm)  
Bar till 6pm

Boxing Day ~ Food 12-4pm (bar till 10pm)

New Year's Eve ~ Food 12-3pm / 7-9.30pm (bar till 1am)

New Year's Day ~ Food 12-5pm (bar till 8pm)

### CANCELLATIONS

We regret that no refunds will be made for reduced numbers and cancellation after booking confirmation has been received.

### DEPOSITS

A non-refundable deposit of £10 per person is required for Christmas Fayre bookings, balance payable on the day.

Booking will be confirmed upon receipt of deposit, a pre-order is required 14 days prior to your booking date.

Christmas Day and New Years Eve bookings require a non-refundable 50% deposit to be paid within 10 working days of making your booking to confirm your table.

Your food pre-order and balance of payment is required no later than 30th November.

## Rooms

Our six beautifully decorated ensuite bedrooms offer tranquil countryside views. Each room has crisp white cotton bedlinen, fluffy towels and bathrobes, Noble Isle toiletries, fresh coffee, tea and home-baked cookies for you to enjoy as well as free wi-fi throughout.

*All rooms are Non-Smoking.*

Room rates include a full English breakfast and are priced from:

Standard - £80 per night.

Superior - £95 per night.

Superior Plus - £105 per night.

Luxury Superking - £130 per night.

Rates are based on either single or double occupancy.



THE  
MANOR ARMS  
COUNTRY INN & DINING

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# Christmas & New Year 2018



## Xmas Fayre Menu

### STARTERS

Cauliflower Velouté, Sautéed Chanterelles

Roquefort Mousse, Hazelnuts, Heritage Beetroot, Apple

Smoked Duck Croquette, Carrot & Liquorice Purée, Pickled Blackberries,  
Toasted Pumpkin Seeds

Poached Salmon in Herbs, Compressed & Charred Cucumber, Wasabi Yogurt

### MAINS

Roast Crown of Worcestershire Turkey, Duck Fat Roast Potatoes, Chestnut & Sage  
Stuffing, Chipolatas, Seasonal Vegetables, Roasting Juices

Braised Daube of Herefordshire Beef, Creamed Parsley Potatoes, Winter Kale,  
Bourguignon Sauce

Pan Fried Sea Bass, Celeriac Purée, Spinach & Smoked Bacon,  
Cocotte Potatoes, Red Wine Jus

Caramelised Shallot and Goat's Cheese Tart Tatin, Walnut Pear & Chicory Salad

### PUDDINGS

Pistachio Roulade, Orange Mousse, Cranberry Purée, Pistachio Ice Cream

Traditional Christmas Pudding, Brandy Anglaise

Dark Chocolate and Baileys Crème Brulée, Honeycomb Ice Cream

Selection of Local Cheese, Quince, Grapes, Fig Cake and Biscuits

### COFFEE OR TEA WITH MINIATURE MINCE PIES

Lunch – 3 courses £24    Dinner – 3 courses £29

## Christmas Day Menu

### STARTERS

Jerusalem Artichoke Velouté, Shitake Mushrooms, Parmesan, White Truffle Oil

Smoked Salmon, Prawns in Marie Rose Sauce, Poached Lobster, Avocado, Seed Crackers

### MULLED WINE SORBET

### MAINS

Roast Worcestershire Turkey, Duck Fat Roast Potatoes, Chestnut & Sage Stuffing,  
Chipolatas, Seasonal Vegetables & Roasting Jus

12 Hour Slow Cooked Sirloin of Herefordshire Beef, Dauphinoise Potatoes,  
Sautéed Wild Mushrooms, Heritage Carrots, Winter Kale, Shallot Jam

Pan Fried Seabass, Miniature Crab Cakes, Wilted Spinach, Fennel, Chive Beurre Blanc

Pan Fried Buffalo Ricotta & Parmesan Gnocchi, Wilted Greens,  
Creamed Leeks, Tomato Fondue

### PUDDINGS

Glazed Lemon Tart, Cranberry Curd, Ginger Shortbread Crumb, Cranberry Ice Cream

Trio of Chocolate & Orange Puddings, Sorbet

Traditional Christmas Pudding, Brandy Soaked Fruits, Nuts, Brandy Anglaise

Local Cheese Selection, Quince, Pear Chutney, Celery, Grapes, Walnuts,  
Fig Cake & Crackers

### COFFEE OR TEA WITH FLORENTINE AND MINCEMEAT FRANGIPANE

£75 per head

## New Year's Eve Menu

### STARTERS

White Bean Velouté, Turnips, Cep Powder, Smoked Olive Oil

Pressing of Confit Chicken, Truffle Honey Roast Figs, Port Syrup, Brioche

Monkfish Marsala, Red Lentils, Coconut, Lemon Grass

### GIN & TONIC SORBET

### MAINS

Pan Fried Venison Loin, Fondant Potato, Squash Purée, Roasted Squash,  
Wild Mushroom, Blackberries

Pan Fried Brill, Parsley Creamed Potatoes, Mussels, Salsify,  
Charred Baby Leeks, Cider Cream

Beetroot and Squash Wellington, Chestnut Purée, Puy Lentils, Kale, Sage Pesto

Pan Fried Duck Breast, Pomme Anna Potatoes, Braised Cabbage with Pancetta,  
Plum & Star Anise Sauce

### PUDDINGS

Blackberry Parfait, Honeycomb, Yogurt Sorbet, Granola

Dark Chocolate Marquise, Cinnamon & Orange Sorbet,  
Amaretto, Sugared Almonds

Local Cheese Selection, Quince, Pear Chutney, Celery, Grapes,  
Walnuts, Fig Cake & Crackers

### COFFEE OR TEA WITH PETIT FOURS

£45 per head

DANCING TILL  
LATE!  
CARRIAGES  
1am