



WM

Widemouth Manor

Bring your Party to our Party

Christmas Menu 2018 and Party Night
Friday 7th and 14th Saturday 15th and 22nd Dec
Music starts 9.30pm

Starter
A choice of:

Caramelised balsamic and red onion tartlet topped with brie served on a bed of rocket and drizzled with balsamic glaze (V)

Roasted red pepper and tomato soup served with a crusty roll (V)

Chicken liver terrine served with toast and a spiced cherry tomato chutney

Mains
A choice of:

Slow cooked lamb shank served with crushed new potato cake, rich rosemary and red wine jus

Traditional roast turkey breast served with garlic thyme roasted potatoes and festive trimmings

Parsnip, mushroom and pepper wellington (V)

Pan fried salmon served on crushed new potato cake with a tomato and tarragon sauce.

All served with a selection of seasonal vegetables.

Desserts
A choice of:

Lemon citrus tart served with chantilly cream

Traditional Christmas pudding served with brandy cream sauce

Chocolate and orange cheesecake drizzled with chocolate sauce

Golden meringues with Irish liquor cream, butterscotch sauce and pecans.

£29.50 per head

All the above are hand crafted in The Manor kitchen. Some of these choices can be made gluten free just ask a member of staff for more details. Please notify staff of any food Related Allergies as we aim to cater for everyone

