

Christmas Fayre Lunch & Dinner

Traditional Festive lunch or dinner served throughout December in our Manor House
2 Course Lunch - £29.95 - 3 Course Lunch £34.95 2 Course Dinner £34.95 - 3 Course Dinner £39.95
Excluding 24th, 25th, 26th and 31st December



Christmas Fayre Lunch and Dinner 2021

Amuse-bouche (available only for dinner)

Wild mushroom cappuccino

Starters

Crème of honey roasted Jerusalem artichoke
Freshly baked bread rolls

Confit free range chicken and duck terrine
Mango salsa, shallot chutney, and garden salad

Cornish crab tian
Grapefruit jelly, capers, red onion, and avocado purée

Teriyaki marinated halloumi
Quinoa, carrot, and orange

Mains

Rolled turkey breast
Apricot and cranberry stuffing, pigs in blankets, caramelised winter vegetables, roast potatoes, and red wine jus

Pan seared sea bass
Truffle potato, carrot purée, crispy kale, and white wine sauce

Sirloin of beef
Garlic aubergine, sweet cherry tomatoes, watercress, and celeriac jus

Spinach and butternut squash wellington
Roast potatoes, parsnips, carrots, Brussels sprouts, and celeriac jus

Desserts

Traditional Christmas pudding
Brandy sauce

Apple and cinnamon pie
Warm custard

Champagne and strawberry torte
Candied nuts and edible soil

Chocolate fondant
Vanilla ice cream

British cheese board ~ £7 supplement

Brie, Cornish Yarg, and Stilton
Served with quince, grapes, crackers, and apple and fig chutney

A pre-order will be required for all bookings over 8 people.
For parties over 30 guests we would request that a set menu is selected for the group.

Lunch reservations from 12.30 pm - 3.00 pm

Dinner from 6.30 pm - 10.00 pm

Email: christmas@pendley-manor.co.uk or call on: 01442 891891