



MANOR HOUSE
- HOTEL & SPA -

Easter Sunday Lunch

To Begin

Marinated prawns on Seeded Bread with Bloody Mary Salsa

(Contains prawns, sesame seeds, gluten from wheat, rye and barley)

Herb Rolled Goats Cheese, Roast Beetroot & Candied Walnut Salad

(Contains milk, nuts (walnut) sulphites)

Ham Hock Terrine, Homemade Pease Pudding, Crisp Bread Wafers

(Contains gluten from wheat)

Cauliflower & Wensleydale Soup

(Contains milk, gluten from wheat (bread roll))

Main Event

Roast Topside of Beef, Sweet Braised Red Cabbage, Glazed Carrots, Fine Beans, Thyme Roast Potatoes, Yorkshire Pudding

(Contains gluten from wheat, egg, milk)

Chargrilled Breast of Chicken, Crushed Potatoes with Celeriac, Fine Beans, Thyme Jus

(Contains celery)

Baked Salmon Topped with Cheesy Mash, Tender Stem Broccoli, Tomato & Herb Butter Sauce

(Contains fish, milk)

Sweet Potato & Mushroom Wellington, Sweet Braised Red Cabbage, Glazed Carrots, Fine Beans, Thyme Roast Potatoes, Yorkshire Pudding

(Contains gluten from wheat, milk, egg)

To Finish

Custard Panna Cotta with Poached Rhubarb & Homemade Shortbread Crumb

(contains milk, egg, gluten from wheat)

Locally produced Weardale Cheese with Chutney, Grapes & Wheat Crackers

(contains gluten from wheat, barley, oats, rye, milk, sulphites, celery)

Milk Chocolate & Praline Truffle, Toffee Sauce, Clotted Cream

(contains, milk, egg, gluten from wheat, nuts(hazelnut))

Orange Drizzle Cake, Confit Orange, Blood Orange Gel Candied Zest

(contains egg, nuts (almond))

SCAN FOR
ALL MENUS



(V) = Vegetarian /(VE) = Vegan

We advise that you review the ingredients of each dish, and if you have any allergies, please inform a member of the team when ordering your food. We treat all dietary needs and special requests with the utmost importance. If there are serious allergies present, we do all we can to minimise/remove the risks.

Please note our kitchen is a multi-use environment and we can not eliminate risk.