

Fletcher's
MARQUEE
AT THE MANOR

CHRISTMAS DAY CARVERY

STARTERS

SELECTION OF APPETISERS

marinated olives, sun blushed tomatoes, goats cheese,
chargrilled vegetables, stuffed baby peppers

POACHED KING PRAWNS & SALMON

gem lettuce, cherry tomatoes, tomato & chilli dressing,
lemon & focaccia toasts (GF*)

SELECTION OF CHARCUTERIE WITH CHUTNEYS

HAM HOCK TERRINE

choice of relishes and pickles, sourdough crispbreads (GF*)

ROASTED TOMATO & RED PEPPER SOUP, (VN, GF)

WARM BREAD SELECTION WITH BUTTERS AND OILS (GF*)

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MAINS

BUTTER ROASTED TURKEY BREAST (GF)

ROASTED RUMP BEEF (GF)

BUTTERNUT SQUASH, KALE & APRICOT ROAST (GF, VN)

ALL SERVED WITH:

goose fat potatoes (GF, VN*), maple carrots & parsnips (GF, VN), buttered sprouts (GF, VN*),
root vegetable, mash (GF, VN*), pigs in blankets, Yorkshire puddings (V), gravy (GF, VN*),
pork & sage stuffing

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DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING

brandy & salted caramel sauce (GF*, VN*)

ICE CREAM SUNDAE STATION

BAKED VANILLA CHEESECAKE

winter berry compote (GF, V)

CHOCOLATE & CARAMEL BROWNIE (GF*, VN*)

MINCE PIES (V)

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(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (VN*) Vegan Available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.