



STARTERS

Soup of the day (v) served with Mediterranean bread	£7.00
Smoked ham hock terrine served with a fig relish, pea shoot salad and toasted ciabatta	£7.00
Mini game pie with puff pastry lid and served with a red wine jus	£8.00
Pan-fried mushrooms (v) served with creamy stilton sauce, vegetarian cheese and malted toast	£7.00
Duo of salmon pâté, smoked salmon, horseradish jam and toasted ciabatta	£8.00
Crayfish cocktail (df) served with roasted red peppers, roquette leaves and ciabatta	£7.00
Goats' cheese pannacotta (v, gf) served with beetroot sorbet and a red onion and beetroot salsa	£7.00
Warm bread, garlic bread and olives (v) served with olive oil and balsamic	£6.00

MAIN COURSES

Chef's special of the day please ask a team member for details	£16.00
Traditional roast turkey served with roast potatoes, stuffing, pigs in blanket and a rich pan gravy	£15.00
Marinated lamb rump served with a rosemary and red wine jus, swede and carrot mash and roasted potatoes	£19.00
Slow braised pork belly served with creamed potato, sautéed cabbage and apple jus	£17.00
Chef's beer battered fish and chips (df) served with garden peas and homemade tartare sauce	£16.00
Upton's beef and red onion burger glazed with Monterey Jack and served with smoked bacon and sweet potato fries	£16.00
Smoked fillet of haddock with spinach, creamed potato, poached egg and grain mustard sauce	£17.00
Slow braised steak served with cream potato, roasted parsnip, baby onion and mushroom sauce	£17.00
Pearl barley risotto (v) served with spinach, leeks, garlic, mushrooms and roasted vine tomatoes	£15.00
Spinach and ricotta tortellini (v, n) served with shaved vegetarian cheese and a white wine and pesto cream sauce	£15.00

SIDE DISHES (£3.00 per side)

Parmesan Chips (gf) | Mixed green salad (gf, df) | Sweet potato fries (gf, df) | Medley of vegetables (gf)
Tomato, roquette and parmesan salad, served with balsamic vinegar and olive oil (gf, df)



DESSERTS

Lemon and raspberry posset served with clotted cream and fresh raspberries	£7.00
Strawberry Panna Cotta served with strawberry salsa and clotted cream ice cream	£7.00
Chocolate orange pot served with shortbread biscuit and Chantilly cream	£7.00
Christmas plate warm mince pie crown, Christmas pudding, brandy sauce and mince pie ice cream	£8.00
Amaretto Affogato (gf) creamy vanilla ice cream doused in hot espresso coffee, served with Amaretto liquor	£7.00
Selection of luxury ice creams (v, gf)	£7.00
English cheese board (n) served with grapes, celery, chutney and crackers	£9.00
Chef's dessert of the day please ask a team member for details	£7.00

TEA, COFFEE AND LIQUORS

Tea	£2.60	Cappuccino	£3.10
Fresh filter coffee	£2.60	Espresso	£2.60
Latte	£3.10	Liquor Coffee	£4.70

For a full beverage selection please speak with a team member.

(v) = vegetarian, (gf) = gluten free, (df) = dairy free, (n) = contains nuts

Allergen information is available for all our dishes and some items may be cooked in genetically-modified oil; if you have a specific requirement please ask a team member for further details.

Guests on a dinner inclusive package may select 3 courses consisting of one starter, one main course and one dessert, additional items and side dishes will be charged at the standard rate.

This menu is available for parties of up to 9 guests.

All prices include VAT.



CHILWORTH MANOR

www.chilworth-manor.co.uk