



Christmas MENU

Adult £120 Child £50 Small Child £25

Christmas Day 2024

Amuse bouche

Sweetcorn and tarragon velouté, winter truffle oil

To Start

Pressed game terrine, toasted brioche, roast figs, spiced chutney
Gin cured sea trout, pickled baby vegetables, honey and dill crème fraiche
Salt baked heritage beetroot, whipped goats curd, roast walnut

The Middle

Traditional buttered turkey, plum and chestnut stuffing pigs in blankets, cranberry compote, roast roots, sage jus
Roast loin of Woburn estate venison, confit garlic and truffle potato puree, savoy cabbage roulade, Banjul port jus
Line caught wild sea bass, saffron fondant potato, celeriac puree, sea vegetables, lobster bisque beurre Blanc
Spiced cauliflower steak, confit sweet potato, roast chestnuts, and sprouts, sage butter sauce

The End

Apple and cinnamon panna cotta, winter berry consommé, apple crisps
Traditional Christmas pudding, whiskey butter sauce
Chocolate and salted caramel tart, mulled wine sorbet

Coffee and truffles



From all the Team at The Manor, we wish you a very Merry
Christmas & a Wonderful New Year!

