

## TO START

**Chef's Homemade Soup of the Day (4,9,13)**

served with our homemade brown soda bread ( 1,3,7 )

**Kenmare Bay Seafood Chowder ( 4,5,6,8,9,14 )**

served with our homemade brown soda bread ( 1,3,7 )

**Chicken, Bacon & Mushroom Vol au Vent (1,4,7,9,11,14)**

Saute chicken, cured bacon & button mushroom, in a cream sauce, served in a puff pastry case

**Goats Cheese Bruschetta (1,4,7,9,11,14)**

Warm goats cheese, sundried tomato, roast courgette & red peppers, served on a toasted ciabatta with dressed rocket salad.

**King Prawn Salad (1,4,5,7,8,9,11,14)**

Crunchy cos lettuce, pickled cucumber, red onion & avocado with freshly cooked Atlantic Prawns with a bloody Mary dip.

## MAIN COURSE

**Roast Top Rib of Prime Irish Beef ( 1,4,7,9,14)**

with a crisp Yorkshire pudding & roast gravy

**Baked Fillet of Salmon (4,5,6,8,9,11,14)**

With saute leek, spring onion, baby spinach with a white wine & chive cream

**Roast Crown of Turkey and Honey Glazed Ham (1,4,7,9,11,14)**

Served with a herb & onion stuffing, cranberry compote & roast gravy

**Wild Mushroom Stroganoff(1,4,7,9,11,12,13,14)**

Sautéed wild mushrooms in a creamy stroganoff sauce served with fluffy rice & a garlic ciabatta

**Grilled Irish 10oz Sirloin Steak (4,9,11,14)**

Cooked to your liking, with saute onions & mushrooms, peppercorn sauce or garlic butter  
(€9.50 supplement)

## SEASONAL DESSERT

**Strawberry Cheesecake Jar (1,4,7,13)**

Strawberry Cheesecake topped with Digestive Crumb

**Homemade Chocolate Brownie (1,4,7)**

With vanilla ice-cream

**Selection of Manor Luxury Ice Creams (4)**

Finished with butterscotch sauce

**"Manor" Apple Pie (1,4,7,14)**

Served warm, with custard and vanilla ice cream

ALLERGENS

- 1.Cereal 2.Peanuts 3.Nuts 4.Milk  
5.Crustaceans  
6.Mollusc 7.Eggs 8.Fish  
9.Celery 10.Lupin 11.Mustard  
12.Sesame Seeds 13.Soya  
14.Sulphar Dioxide