



SOUTHDOWNS
MANOR

MENU

Thursday 9th January 2024

STARTERS

Code for website options

S1 Roasted sweet potato soup finished with a lightly spiced dressing, toasted pumpkin seeds & fried carrot garnish

Gluten Free / Vegan/ dairy free

S2 Lamb Kofta, presented with a toasted flat bread, pickled cucumber & fig salad and mint yoghurt dressing

Gluten Free and/or dairy free on request

S3 Ham Hock terrine served with homemade piccalilli, garden herb salad & toasted garlic bread

Gluten free and/or dairy free on request



SOUTHDOWN'S
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MAINS

- M1** Confit chicken supreme served with fondant potato, honey & coriander glazed carrots & braised cabbage, finished with red wine & smoked pancetta baby onion sauce
Gluten Free / Dairy Free
- M2** Oven roasted salmon supreme, served with fondant potatoes, roasted red pepper, sundried tomato dressed with salsa Verdi
Gluten free / Dairy free
- M3** Mediterranean vegetable risotto, slow cooked arborio rice with roasted vegetables dressed with carrot crisps, pumpkin seeds & finished with vegan cheese & truffle oil.
Vegetarian / Vegan / Gluten free

2-course meal for £22 per person



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DESSERTS

D1 Sticky toffee pudding served with toffee sauce & salted caramel ice cream

Gluten Free / dairy free on request

D2 Red wine & cinnamon poached pear served with vegan chocolate ice cream & a blackcurrant sauce

Gluten Free / Dairy free / Vegan

D3 Southdowns cheese plate, a selection of local cheeses served with biscuits, celery, grapes & chutney

Gluten Free on request

3 Course Meal £30.00 per person



WINE MENU

Thursday 9th January 2024

White Wine

- W1 Finca Ramos, Sauvignon Blanc, Chile £28.00
- W2 Grey Rock, Sauvignon Blanc, New Zealand £28.00
- W3 Petite Fleur, Sauvignon Blanc, France £30.00

Red Wine

- W4 Petite Fleur, Cabernet Sauvignon, France £30.00
- W5 Trivento Tribu, Malbec, Argentina £30.00
- W6 Greyrock, Pinot Noir, New Zealand £32.00

Rose Wine

- W7 Yellow Rock, Zinfandel Rose, USA £30.00
- W8 Principato, Pinot Grigio Blush, Italy £32.00
- W9 Whispering Angel, Grenache, France £40.00

Sparkling & Champagne

- W10 Chio Prosecco, Italy £30.00
- W11 Comtesse De Genlis, Brut, France £40.00
- W12 Veuve Cliquot, France £50.00

Please note :

Pre-order essential, ordered, prepared and served to pre-order only. Please advise of any dietary requirements at time of pre-order/booking.