

THORNHURST MANOR
COUNTRY PARK

ROAST DINNER

One Course £14.95

Two Courses £19.95

Three Courses £23.95

FOR STARTERS

Soup of the Day

*Chef's freshly made soup, prepared daily with seasonal ingredients
please ask your server for details*

Prawn Cocktail

Succulent prawns served on a bed of crisp lettuce topped with Marie Rose sauce and a pinch of paprika

Duo of Yorkshire Puddings

Duo of Yorkshire puddings served with onion gravy

Bruschetta

Toasted bread topped with fresh tomatoes, garlic, olive oil and herbs

MAIN COURSES

Roast Topside of Beef

Slow-roasted topside of beef, carved into tender slices and served with a Yorkshire pudding and meaty gravy

Roast Pork

Succulent pork served with a Yorkshire pudding and meaty gravy

A choice of both meats – supplement £2.25

Pie of the Day

A homemade pie prepared by our chef - please ask your server for today's choice

Fillet of Salmon

Gently cooked salmon fillet served with a white wine & chive sauce

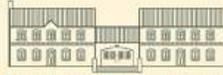
All of the above served with roast potatoes, dauphinoise potatoes, seasonal vegetables and sage & onion stuffing

Why not add mashed potatoes or freshly baked cauliflower cheese to your roast dinner for £2.85

DESSERTS

WE OFFER A SELECTION OF DESSERTS – PLEASE ASK YOUR SERVER FOR DETAILS

Vegetarian and vegan options are available - please speak with your server
to discuss the options available



THORNHURST MANOR
COUNTRY PARK

ROAST DINNER

One Course £14.95

Two Courses £19.95

Three Courses £23.95

FOR STARTERS

Soup of the Day

*Chef's freshly made soup, prepared daily with seasonal ingredients
please ask your server for details*

Prawn Cocktail

Succulent prawns served on a bed of crisp lettuce topped with Marie Rose sauce and a pinch of paprika

Salt & Pepper Squid

Lightly seasoned squid, fried until crisp with a sweet chilli dip

Mozzarella & Garlic Flatbread

Warm flatbread topped with garlic butter and melted mozzarella served with garlic mayonnaise

MAIN COURSES

Roast Topside of Beef

Slow-roasted topside of beef, carved into tender slices and served with a Yorkshire pudding and meaty gravy

Baked Chicken

Succulent chicken served with a Yorkshire pudding and meaty gravy

Pie of the Day

A homemade pie prepared by our chef - please ask your server for today's choice

Fillet of Cod

Gently cooked cod fillet served with a classic parsley sauce

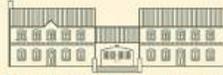
All of the above served with roast potatoes, dauphinoise potatoes, seasonal vegetables and sage & onion stuffing

Why not add mashed potato or freshly baked cauliflower cheese to your roast dinner for only £2.85

DESSERTS

WE OFFER A SELECTION OF DESSERTS – PLEASE ASK YOUR SERVER FOR DETAILS

Vegetarian and vegan options are available - please speak with your server
to discuss the options available



THORNHURST MANOR
COUNTRY PARK

ROAST DINNER

One Course £14.95

Two Courses £19.95

Three Courses £23.95

FOR STARTERS

Soup of the Day

*Chef's freshly made soup, prepared daily with seasonal ingredients
please ask your server for details*

Prawn Cocktail

Succulent prawns served on a bed of crisp lettuce topped with Marie Rose sauce and a pinch of paprika

Creamy Garlic Mushrooms

Closed cap mushrooms sautéed in a rich, creamy garlic sauce served with a slice of garlic & mozzarella flatbread

Bruschetta

Toasted bread topped with fresh tomatoes, garlic, olive oil and herbs

MAIN COURSES

Roast Leg of Lamb

Succulent leg of lamb, slow-roasted until tender and full of flavour, served with a Yorkshire pudding and minted meaty gravy

Baked Chicken

Succulent chicken served with a Yorkshire pudding and meaty gravy

Pie of the Day

A homemade pie prepared by our chef - please ask your server for today's choice

Fillet of Salmon

Gently cooked salmon fillet served with a white wine & chive sauce

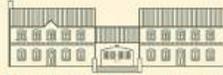
All of the above served with roast potatoes, mashed potatoes, seasonal vegetables and sage & onion stuffing

Why not add freshly baked cauliflower cheese to your roast dinner for £2.85

DESSERTS

WE OFFER A SELECTION OF DESSERTS – PLEASE ASK YOUR SERVER FOR DETAILS

Vegetarian and vegan options are available - please speak with your server to discuss the options available



THORNHURST MANOR
COUNTRY PARK

ROAST DINNER

One Course £14.95

Two Courses £19.95

Three Courses £23.95

FOR STARTERS

Soup of the Day

*Chef's freshly made soup, prepared daily with seasonal ingredients
please ask your server for details*

Prawn Cocktail

Succulent prawns served on a bed of crisp lettuce topped with Marie Rose sauce and a pinch of paprika

Salt & Pepper Squid

Lightly seasoned squid, fried until crisp with a sweet chilli dip

Mozzarella & Garlic Flatbread

Warm flatbread topped with garlic butter and melted mozzarella served with garlic mayonnaise

MAIN COURSES

Turkey Ballotine

Tender turkey centred with sage & onion stuffing, wrapped in streaky bacon and served with a Yorkshire pudding and meaty gravy

Roast Gammon

Slow-roasted gammon, carved into tender slices and served with a Yorkshire pudding and meaty gravy

Pie of the Day

A homemade pie prepared by our chef - please ask your server for today's choice

Fillet of Cod

Gently cooked cod fillet served with a classic parsley sauce

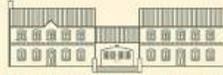
All of the above served with roast potatoes, mashed potatoes, seasonal vegetables and sage & onion stuffing

Why not add freshly baked cauliflower cheese to your roast dinner for £2.85

DESSERTS

WE OFFER A SELECTION OF DESSERTS – PLEASE ASK YOUR SERVER FOR DETAILS

Vegetarian and vegan options are available - please speak with your server to discuss the options available



THORNHURST MANOR
COUNTRY PARK

CHILD'S ROAST DINNER

One Course £9.95

Two Courses £11.95

Three Courses £13.95

FOR STARTERS

Soup of the Day

*Chef's freshly made soup, prepared daily with seasonal ingredients
please ask your server for details*

Prawn Cocktail

Succulent prawns served on a bed of crisp lettuce topped with Marie Rose sauce and a pinch of paprika

Yorkshire Pudding

Rustic Yorkshire pudding served with onion gravy

MAIN COURSES

Roast Dinner

A child-sized portion of our freshly prepared roast dinner, served with this week's selection of meats and traditional accompaniments

Sausage & Mash

Traditional pork sausages served with creamy mashed potatoes, a Yorkshire pudding and meaty gravy

Chicken Nuggets & Chips

Crispy chicken nuggets served with home-made chips and baked beans

DESSERTS

Chocolate Brownie

Indulgent chocolate brownie decorated with chunks of chocolate, served with ice cream

Ice Cream

Rich, creamy vanilla ice cream with a smooth and refreshing finish

Vegetarian and vegan options are available - please speak with your server to discuss the options available