



THE MANOR AT SWAY
HOTEL • RESTAURANT • GARDENS

Mother's Day

Sunday 19th March

Starters

Soup of the Day

House Bloomer (V)

Goats Cheese Croquette

Pickled Beetroot & Onion, Beet Gel

Oak Smoked Salmon

Whipped Pepper Cream Cheese, Torched Cucumber, Tarragon Mayo

Ham Hock Terrine

House Chutney, Toasted Brioche

Mains

Roast Sirloin of Dry Aged Beef

Yorkshire Pudding, Carrots & Parsnips, Seasonal Greens, Roast Potatoes and Gravy

Roast Corn Fed Chicken Breast

Yorkshire Pudding, Sausage and Herb Stuffing, Bread Sauce Seasonal Veg, Roast Potatoes and Gravy

Hake

Roasted Salsify, Crushed New Potatoes, Seasonal Greens, Warm Tartar Sauce

Barkham Blue & Tenderstem Broccoli Pappardelle

Toasted Pine Nuts, Watercress Pesto (V)

Desserts

Ginger Cheesecake

Poached Forced Rhubarb, Vanilla Ice Cream

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream, Honeycomb (V)

Iced Honey Parfait

Toasted Almonds, Quince Jelly

Cheese Board (£4 supplement)

Local Cheeses, Celery, Chutney, Biscuits

2 Courses £30.00pp

3 Courses £35.00pp