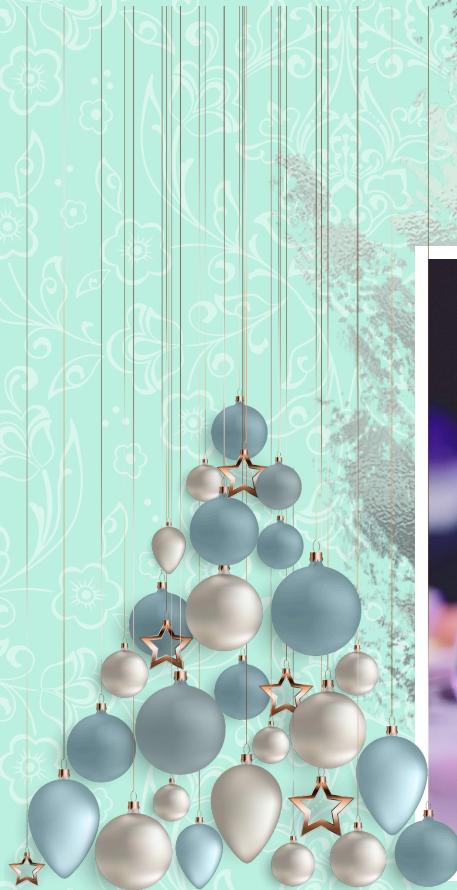


FRIERN MANOR

Christmas Dietary Menus



For more than four decades, Friern Manor has celebrated Christmas with optimism and originality



We have vegetarian, pescatarian, vegan, gluten-free and dairy-free options on all courses.
We also cater to most major allergies and many religious requirements.

Once the final balance has been paid, the party organiser will receive an email containing a link that must be issued to all guests attending. This link can be forwarded with ease via email or WhatsApp. Each guest can then register for their e-ticket, select their dietary needs, and notify Friern Manor of special access needs.



TRADITIONAL MENU

Starter

FRIERN MANOR HORS D'OEUVRES

ALL THREE OF OUR STARTERS ARE SERVED TO EACH GUEST

FRESH ROYAL GREENLAND PRAWNS SERVED ON A BED OF MIXED LEAVES,
CUCUMBER AND CHERRY TOMATOES WITH A PRAWN MARIE ROSE SAUCE

&

ROASTED VINE RIPENED TOMATOES & FRESH BASIL SOUP

&

RUSTIC ARTISAN BREAD SERVED WITH AN INDIVIDUAL UNSALTED BUTTER
FROM NEWLANDS FARM

Mains

HAND-CARVED BREAST OF NORFOLK ROAST TURKEY

CUMBERLAND CHIPOLATA SAUSAGE ENCASED IN CANADIAN BACK BACON

A ROULADE OF HOMEMADE SAGE AND THYME STUFFING

LIGHTLY SEASONED ROAST POTATOES

HONEY ROASTED CARROTS & PARSNIPS

SAUTÉED BRUSSEL SPROUTS

RICH TURKEY JUS

CRANBERRY SAUCE

PRE-ORDERED DIETARY REQUIREMENTS WILL BE CATERED FOR

Dessert

HOMEMADE RICH BELGIAN CHOCOLATE BROWNIE

WITH MADAGASCAN VANILLA ICE CREAM

& HOT CHOCOLATE SAUCE



Café Club

SERVING A SELECTION OF
COFFEES AND SPECIALITY TEAS

Late Night Bites

BACON BUTTIES
FINEST SMOKED BACK AND STREAKY BACON,
GRILLED AND SERVED IN A RUSTIC ROLL
WITH INDIVIDUAL TOMATO KETCHUP OR
HOUSES OF PARLIAMENT SAUCE

FREE Beer, Wine & Spirit Bar included

VEGETARIAN

Starter

FRIERN MANOR HORS D'OEUVRES

ALL THREE OF OUR STARTERS ARE SERVED TO EACH GUEST

AVOCADO & BEETROOT SALAD

&

ROASTED VINE RIPENED TOMATOES & FRESH BASIL SOUP

&

RUSTIC ARTISAN BREAD SERVED WITH AN INDIVIDUAL UNSALTED BUTTER
FROM NEWLANDS FARM

Mains

GOATS CHEESE & MEDITERRANEAN VEGETABLE WELLINGTON

LIGHTLY SEASONED ROAST POTATOES

HONEY ROASTED CARROTS & PARSNIPS

SAUTÉED BRUSSEL SPROUTS

RICH VEGETARIAN GRAVY

Dessert

HOMEMADE RICH BELGIAN CHOCOLATE BROWNIE WITH
MADAGASCAN VANILLA ICE CREAM & HOT CHOCOLATE SAUCE



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COFFEES AND SPECIALITY TEAS

FREE Beer, Wine & Spirit Bar included

VEGAN

Starter

FRIERN MANOR HORS D'OEUVRES

ALL THREE OF OUR STARTERS ARE SERVED TO EACH GUEST

AVOCADO & BEETROOT SALAD

&

ROASTED VINE RIPENED TOMATOES & FRESH BASIL SOUP

&

RUSTIC ARTISAN BREAD SERVED WITH AN INDIVIDUAL VEGAN BUTTER

Mains

VEGAN MEDITERRANEAN VEGETABLE WELLINGTON

LIGHTLY SEASONED ROAST POTATOES

VEGAN HONEY ROASTED CARROTS & PARSNIPS

SAUTÉED BRUSSEL SPROUTS

RICH VEGAN GRAVY

Dessert

GLUTEN & DAIRY FREE CHOCOLATE ORANGE BROWNIE

WITH DAIRY & GLUTEN FREE VANILLA ICE CREAM



Café Club

SERVING A SELECTION OF
COFFEES AND SPECIALITY TEAS

FREE Beer, Wine & Spirit Bar included

PESCATARIAN

Starter

FRIERN MANOR HORS D'OEUVRES

ALL THREE OF OUR STARTERS ARE SERVED TO EACH GUEST
FRESH ROYAL GREENLAND PRAWNS SERVED ON A BED OF MIXED LEAVES,
CUCUMBER AND CHERRY TOMATOES WITH A PRAWN MARIE ROSE SAUCE
&

ROASTED VINE RIPENED TOMATOES & FRESH BASIL SOUP

&

RUSTIC ARTISAN BREAD SERVED WITH AN INDIVIDUAL UNSALTED BUTTER
FROM NEWLANDS FARM

Mains

GOATS CHEESE & MEDITERRANEAN VEGETABLE WELLINGTON

LIGHTLY SEASONED ROAST POTATOES

HONEY ROASTED CARROTS & PARSNIPS

SAUTÉED BRUSSEL SPROUTS

RICH VEGETARIAN GRAVY

Dessert

HOMEMADE RICH BELGIAN CHOCOLATE BROWNIE WITH
MADAGASCAN VANILLA ICE CREAM & HOT CHOCOLATE SAUCE



Café Club

SERVING A SELECTION OF
COFFEES AND SPECIALITY TEAS

FREE Beer, Wine & Spirit Bar included

GLUTEN & DAIRY FREE

Starter

FRIERN MANOR HORS D'OEUVRES

ALL THREE OF OUR STARTERS ARE SERVED TO EACH GUEST
FRESH ROYAL GREENLAND PRAWNS SERVED ON A BED OF MIXED LEAVES,
CUCUMBER AND CHERRY TOMATOES WITH A PRAWN MARIE ROSE SAUCE

&

GLUTEN & DAIRY FREE ROASTED VINE RIPENED TOMATOES & FRESH BASIL SOUP

&

GLUTEN FREE RUSTIC ARTISAN ROLL SERVED WITH
AN INDIVIDUAL VEGAN BUTTER

Mains

HAND-CARVED BREAST OF NORFOLK ROAST TURKEY

GLUTEN & DAIRY FREE CHIPOLATA SAUSAGE ENCASED IN CANADIAN BACK BACON

GLUTEN & DAIRY FREE SAGE AND THYME STUFFING

LIGHTLY SEASONED ROAST POTATOES

HONEY ROASTED CARROTS & PARSNIPS

SAUTÉED BRUSSEL SPROUTS

GLUTEN & DAIRY FREE TURKEY JUS

CRANBERRY SAUCE

Dessert

GLUTEN & DAIRY FREE CHOCOLATE ORANGE BROWNIE
WITH DAIRY & GLUTEN FREE VANILLA ICE CREAM



Café Club

SERVING A SELECTION OF
COFFEES AND SPECIALITY TEAS

FREE Beer, Wine & Spirit Bar included

HALAL

Starter

FRIERN MANOR HORS D'OEUVRES

ALL THREE OF OUR STARTERS ARE SERVED TO EACH GUEST
FRESH ROYAL GREENLAND PRAWNS SERVED ON A BED OF MIXED LEAVES,
CUCUMBER AND CHERRY TOMATOES WITH A PRAWN MARIE ROSE SAUCE
&

ROASTED VINE RIPENED TOMATOES & FRESH BASIL SOUP

&

RUSTIC ARTISAN BREAD SERVED WITH AN INDIVIDUAL UNSALTED BUTTER
FROM NEWLANDS FARM

Mains

HAND-CARVED BREAST OF HALAL TURKEY
A ROULADE OF HOMEMADE SAGE AND THYME STUFFING
LIGHTLY SEASONED ROAST POTATOES
HONEY ROASTED CARROTS & PARSNIPS

SAUTÉED BRUSSEL SPROUTS

RICH HALAL TURKEY JUS
CRANBERRY SAUCE

Dessert

HOMEMADE RICH BELGIAN CHOCOLATE BROWNIE WITH
MADAGASCAN VANILLA ICE CREAM & HOT CHOCOLATE SAUCE



Café Club

SERVING A SELECTION OF
COFFEES AND SPECIALITY TEAS

FREE Beer, Wine & Spirit Bar included



YOUR GUESTS CAN ENJOY A CREATIVELY THEMED CHRISTMAS
MENU FEATURING NOSTALGIC DISHES OF THE SEASON

View dates & prices on website www.friernmanor.com



SCAN ME

HAPPY HOLIDAYS

Maison
Fondée en 1790
