



BOXING DAY MENU

SATURDAY 26TH DECEMBER, 12-5PM

From £40 per head
Children under twelve £16

STARTERS

Butternut squash & sweet potato soup with toasted ciabatta (V) (GF)

Cranberry, fig & caramelised onion goat's cheese tart (V)

Confit of duck leg on a bed of sliced crispy potatoes with a rich port sauce (GF)

Squash & shallot bhajis with ginger & a cucumber & watercress raita (V) (GF)

Smoked salmon mousse with crème fraîche, lime, dill & wholemeal bread (GF)

Lightly battered tiger prawns with Asian slaw & sweet chilli sauce (+£6) (GF)



MAINS

Roast beef sirloin & béarnaise dauphinoise potatoes, Yorkshire pudding, roasted parsnips, carrots, & greens (GF) *without the yorkshire pudding*

Pan Roasted chicken supreme with mushroom & creamy white wine sauce, greens & roasted new potatoes (GF)

Butternut squash & lentil Wellington, roasted potatoes, root vegetables & red wine gravy (V)

Lemon roasted salmon with cucumber & dill sauce, new potatoes, & seasonal greens (GF)

Slow-roasted lamb shank, creamed mash, gravy with redcurrant glaze, & greens (+£4) (GF)

Chicken saag, cumin basmati rice & mini garlic & coriander naan (GF)

Our famous beer-battered haddock & chips, minted mushy peas, & tartare sauce (GF)

Owen Taylor fillet steak with peppercorn sauce, onion rings, & triple-fried chips (+£8) (GF)

Sides (GF): Pigs in blankets (+£6) | Cauliflower cheese (V) (+£5)

Triple-fried chips (V) (+£4) | Dressed salad (V) (+£4)

PUDDINGS

Manor House sticky toffee pudding with rich toffee sauce & vanilla ice cream (V)

Chocolate & salted caramel cheesecake (V)

Vanilla crème brûlée with Christmas tree shortbread (V) (GF)

Chocolate & orange tart with Chantilly cream (V)

Blueberry Eton mess with raspberry ripple ice cream, meringue & Chantilly cream

Cheeseboard of British cheeses, grapes, apple, celery, & biscuits (+£3) (V) (GF)

Coffee & mince pie (+£4.50) (V)

Tables can only be secured with a £5 per head deposit on booking | Only available if pre-ordered
Discretionary service charge of 8% for all parties

Thanks for coming to us. If you have any allergies or dietary requirements, please let us know on your pre-order form.

(V) = Vegetarian (V) = Vegan (GF) = Can be gluten free (GF) = Gluten free (N) = Contains nuts

THE Manor HOUSE

A country pub with boutique bedrooms

CHRISTMAS & FESTIVITIES 2026



Woodhouse Road, Quorn, LE12 8AL | 01509 413416
themanorhouseatquorn.co.uk | eat@themanorhouseatquorn.co.uk

FESTIVE PARTY MENU

FOR PARTIES OF 2-40 GUESTS

AVAILABLE MONDAY 23RD NOVEMBER TO MONDAY 24TH DECEMBER 2026

3 courses from £38.50 | 2 courses from £33.50

(Includes charity crackers)

STARTERS

Parsnip & apple soup with homemade bread  

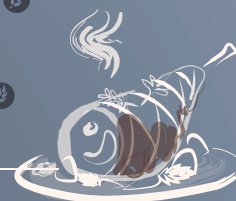
Caramelised balsamic onion & goat's cheese tart 

Smoked bacon & chicken liver pâté, autumn fruit jam & toast 

Smoked salmon mousse with crème fraîche, lime, dill & wholemeal bread 

Ginger, squash & shallot bhajis with cucumber & watercress raita  

Lightly battered tiger prawns with Asian slaw & sweet chilli sauce (+£6) 



MAINS

Roast turkey wrapped in bacon, with sage & onion stuffing, roast potatoes, pigs in blankets, sprouts, & greens 

Butternut squash & lentil Wellington, roasted potatoes, root vegetables & red wine gravy 

Chicken saag, cumin basmati rice & mini garlic & coriander naan 

Pan-fried sea bass with a chive velouté, greens & crushed potatoes 

Slow-roasted lamb shank, creamed mash, gravy with redcurrant glaze, & greens (+£5) 

Braised shin of beef, creamed mash, roasted root vegetables, & port sauce 

Glenn Lewin sirloin steak, with peppercorn sauce, onion rings, & triple-fried chips (+£5) 

Sides : Pigs in blankets (+£6) | Cauliflower cheese  (+£5)

Triple-fried chips  (+£4) | Dressed salad  (+£4)

PUDDINGS

Christmas pudding with brandy sauce  

Chocolate & salted caramel cheesecake 

Vanilla crème brûlée with Christmas tree shortbread  

Manor House sticky toffee pudding, rich toffee sauce & vanilla ice cream 

Cheeseboard of British cheeses, grapes, apple, celery, & biscuits (+£3)  

Coffee & mince pie (+£4.50) 

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EXCLUSIVE & PRIVATE PARTIES

FOR 40-120 GUESTS
IN THE PAVILION PARTY VENUE

£37 per head (daytime)

£45 per head (evening)

£28.50 Festive buffet available

We can also help arrange your own band, DJ, or other entertainment.

STARTERS

Parsnip & apple soup, served with ciabatta  

Chicken liver & smoked bacon pâté, with cranberry & apple jam, served with toast 

Smoked salmon mousse with crème fraîche, lime, dill & wholemeal bread 

MAINS

Roast turkey wrapped in bacon, with sage & onion stuffing, roasted potatoes, pigs in blankets, sprouts, & greens 

Butternut squash & lentil Wellington, roasted potatoes, root vegetable & red wine gravy 

Roasted cod with lemon & herb dressing, crushed dill potatoes, & green beans 

Braised shin of beef, mashed potatoes, roasted root vegetables, & port sauce 

PUDDINGS

Gluten free alternatives available upon request for desserts

Christmas pudding with brandy sauce  

Chocolate & salted caramel cheesecake 

Sticky figgy pudding & vanilla custard 

Cropwell Bishop Stilton, grapes, celery & biscuit cheese plate 

Coffee & mince pie (+£4.50) 



Only available if pre-ordered.
Discretionary service charge of 8% added to all Pavillion bookings throughout December.

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