



SHENDISH MANOR
HOTEL & GOLF COURSE

Starters

Goats Cheese Bon Bons (D,G,SD,V)

Cranberry chutney

Smoked Mackerel Pâté (F,D,G)

Sourdough croute

Smoked Chicken

Spiced mango & cucumber salsa

Soup of the Day (V,VE)

Please ask your server for details

Side Dishes

Sweet Potato Fries (V)

Chunky Chips (G)

Onion Rings (G)

Seasonal Vegetables

Dinner Monday-Sunday 18:30-21:30

Two Courses - £24.95pp

Three Courses - £29.95pp

Main Courses

Pan Roasted Cod Fillet (F,D)

Herb pomme puree, green beans

Oven Roasted Chicken Supreme (D)

Sautéed new potatoes, tenderstem broccoli, red wine jus

8oz Sirloin Steak (L,C,D)

*Chunky chips, roasted flat mushroom, roasted tomato, peppercorn sauce **or** garlic butter*

£5 supplement

Mushroom & Pea Risotto (GF, V)

Can be made vegan upon request

Desserts

Brioche Bread & Butter Pudding (MLK,SD,G,D)

Custard

Apple & Rhubarb Crumble (D,G)

Raspberry Sorbet

Bucks Fizz Cheesecake (D)

Shendish Cheeseboard (MLK,SD,G,C)

Mature Cheddar, Somerset Brie, Stilton, crackers celery, homemade chutney, grapes

£3 supplement

**Peanuts(P), Celery(C), Fish(F), Molluscs(MOU), Milk(MLK), Crustaceans(CR), Eggs(E), Sulphur Dioxide(SD), Soy/Soya(SY), Mustard(M), Gluten(G), Dairy(D), Nuts(N), Sesame(S), Vegetarian(V)
Vegan (VE)**

If you have any dietary requirements or allergies, please inform your server prior to ordering.

All prices inclusive of VAT