



SHENDISH MANOR
HOTEL & GOLF COURSE

SAMPLE MENU. Menu subject to change

Starters

Goats Cheese Bon Bons (D,G,SD)

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)

Shendish Salad (E,N,MLK,G,V)

*Chicory, mixed leaf, croutons, soft boiled quails egg,
cherry tomatoes, caramelised walnuts*

Available as a main course

Sautéed New Potatoes (D)

Tenderstem Broccoli (D,N)

Toasted Almonds

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, VE)

Desserts

Brioche Bread & Butter Pudding

(MLK,SD,G,D)

Custard

Apple & Rhubarb Crumble (D,G)

Raspberry Sorbet

Bucks Fizz Cheesecake (D,G)

Strawberry compote

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