



Southcrest Manor Hotel
Restaurant and Conservatory Menu

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SOUTHCREST MANOR HOTEL FOOD MENU

WHILE YOU DECIDE

Balsamic Glazed Rustic Bread Basket & Olive Tapenade (v) 1, 7, 11, 13	£3.95
Garlic Ciabatta Glazed with Cheese (v) 1, 7, 13	£3.45
Dough Balls in a Garlic Butter with a Mayo Dip (v) 1, 3, 7, 13	£3.95
Griddled Pitta Bread Served with Hummus (v) 1, 13	£3.95

STARTERS

Chef's Soup of the Day (v) (please seek advice from your server if you have any allergies)	Inc Dinner Menu	£5.25
Duo of Melon (v) Cantaloupe Melon Rose, Parisian of Watermelon, Kiwi Dressing	Inc Dinner Menu	£5.50
Cheese Fondue (v) Served with Crusty Bread 1, 7, 13	Inc Dinner Menu	£5.95
Homemade Fishcake ** Wilted Spinach, Poached Egg, Grilled Asparagus, Glazed Hollandaise Sauce 1, 2, 3, 4, 7, 10	Dinner Sup £0.50p	£6.45
Oven Baked Fig Wrapped in Serrano Ham with Stilton & Rosemary Stuffing, Vegetable Crisp, Fig Puree 1, 7	Inc Dinner Menu	£5.95
Scottish Salmon** Flaked Salmon Pieces, Home Cooked over Smoking Wood Chips bound with Crème fraiche & Chives, Toasted Brioche, Baby Watercress & Pickled Cucumber 1, 3, 4, 7	Dinner Sup £1	£6.75
Homemade Scotch Egg Deep Fried in Panko Crumb, Piccalilli & Dressed Baby Leaves 1, 3, 7, 9, 10	Inc Dinner Menu	£5.95
Pressed Ham Hock Red Onion Marmalade, Ciabatta Croutes 1, 12	Inc Dinner Menu	£5.95
Grilled Field Mushroom Pot (v) Topped with a Stilton Crumb & Cranberry Compote 1, 7, 12	Inc Dinner Menu	£5.95

SALADS

Butternut Squash Salad (v) +ADD Option Roasted Butternut Squash Wedges with Feta, Olives, Toasted Pine Nuts, Watercress & Baby Leaves 3, 7, 8, 10	Inc Dinner Menu	£8.95
Caesar Salad +ADD Option Baby Gem Lettuce, Anchovies, Rustic Croutons, Parmesan Shavings all bound in a Caesar Dressing 1, 3, 4, 7	Inc Dinner Menu	£8.95
Niçoise Salad (v) +ADD Option Sauté Baby Potatoes, Olives, Fine Green Beans, Baby Watercress all bound in a Herb Dressing topped with a Poached Egg 3, 7, 10	Inc Dinner Menu	£8.95
+ADD Option Chicken Breast	Dinner Sup £1.00	£12.95
+ADD Option Salmon Fillet ** 4	Dinner Sup £1.00	£12.95
+ADD Option Grilled Halloumi 7	Inc Dinner Menu	£11.95
Manor Ploughman's Homemade Scotch Egg, Piccalilli, Celery, Watercress, Apple, Crusty Bread, Cheddar, Ham, Pickled Onion, Branston Pickle 1, 3, 7, 9, 10, 13	Inc Dinner Menu	£10.95

MAINS

Chef's Special of the Day Please ask your server for today's choice (please seek advice from your server if you have any allergies)	Inc Dinner Menu	£11.95
Oven Baked Salmon Fillet** Grilled Asparagus, Poached Egg, Crushed Minted New Potatoes & Glazed Hollandaise Sauce 3, 4, 7, 10	Dinner Sup £1.00	£12.95
Pan Roasted Lamb Rump With a Herb Crust, Dauphinoise Potato, Baby Vegetables, Rosemary & Red Current Jus 7, 12	Dinner Sup £3.50	£15.50
Confit Belly of Pork Creamed Potatoes, Crispy Black Pudding, Char grilled Pak Choi, Apple Puree, Crackling & Wholegrain Mustard Sauce 1, 7, 10, 12	Dinner Sup £2.00	£13.95
Lemonade Battered Haddock** Served with Chunky Chips, Tartar Sauce, Grilled Lemon & Crushed Peas 1, 3, 4	Inc Dinner Menu	£10.95
Pan Fried Fillet of Sea bass** Poached Gnocchi & Mushroom, Tarragon & Chantenay Carrot Ragout topped with Grilled Asparagus 1, 3, 4, 7	Dinner Sup £2.50	£14.50
Chicken & Spinach Tikka Served with a Timbale of Turmeric Scented Rice, Grilled Naan & Minted Yoghurt 1, 7, 9, 10, 13	Inc Dinner Menu	£10.95
Penne Pasta (v) +ADD Option Bound in a Basil Pesto, Baby Leaf Spinach, Olives & Sun blushed Tomato Cream Sauce served with Garlic Ciabatta 1, 7, 8	Inc Dinner Menu	£8.95
+ADD Option Chicken Breast	Dinner Sup £1.00	£12.95
+ADD Option Salmon Fillet ** 4	Dinner Sup £1.00	£12.95
+ADD Option Grilled Halloumi 7	Inc Dinner Menu	£11.95
Roasted Vegetable Tart (v) Served on Roasted Mediterranean Vegetables, Pepper Coulis, Blue Cheese, Watercress & Toasted Pine Nut Salad 1, 3, 7, 9	Inc Dinner Menu	£9.95
Baked Chicken Breast & Brie Wrapped in Serrano Ham with Sauté Potatoes & Chunky Provençale Vegetables 7	Dinner Sup £1.00	£12.95

GRILLS

Homemade Beef Burger +ADD Option Toasted Brioche Bun, Pickle, Cajun Mayo, Lettuce, Tomato, Red Onion with Twice Cooked Chunky Chips 1, 3, 7, 9, 12	Inc Dinner Menu	£10.95
Cajun Chicken Burger +ADD Option Toasted Brioche Bun, Pickle, Cajun Mayo, Lettuce, Tomato, Red Onion, with Twice Cooked Chunky Chips 1, 3, 7, 9, 12	Inc Dinner Menu	£10.95
+ADD Option Cheddar Cheese 7	Inc Dinner Menu	£11.95
+ADD Option Bacon & Cheddar Cheese 7	Dinner Sup £0.50p	£12.45
Char grilled 8oz Rib Eye ^	Dinner Sup £6	£17.95
Char grilled 8oz Sirloin ^ Both served with Twice Cooked Chunky Chips, Onion Rings, Grilled Field Mushroom and Grilled Tomato with Baby Watercress 1, 3, 7	Dinner Sup £6	£17.95
ADD a Peppercorn sauce for Only 7		£1.50
ADD a Blue Cheese sauce for Only 7		£1.50

SIDES

Twice Cooked Chunky Chips (v)	£2.95
Onion Rings (v) 1, 7	£2.95
Manor Side Salad (v) Tomato, Lettuce, Cucumber, Red Onion finished with a light dressing 3, 10	£2.95
Creamed Mash Potatoes (v) 7	£2.95
Buttered Chantenay Carrots, Peas & Asparagus (v) 7	£2.95
Creamed Spinach (v) 7	£2.95
Buttered New Potatoes (v) 7	£2.95

DESSERTS

Almond Crunch Tart (v) Topped with a Chocolate Caramel Crunch served with Vanilla Ice Cream 3, 6, 7	Inc Dinner Menu	£5.95
Chocolate Fondant (v) Hazelnut Praline, Chocolate Ice Cream, Salted Caramel Sauce 1, 3, 6, 7	Inc Dinner Menu	£5.95
Amaretto Crème Brulee (v) Chocolate Biscotti Biscuits 1, 3, 6, 7, 8, 13	Inc Dinner Menu	£5.95
Mille Feuille (v) White Chocolate Cream served between layers of Crisp Puff Pastry served with a Strawberry, Lime & Mint Compote 1, 6, 7, 13	Inc Dinner Menu	£5.95
Lemon & Raspberry Iced Parfait (v) With Raspberry Coulis & White Chocolate Shavings 7, 12	Inc Dinner Menu	£5.95
Banoffee Cheesecake (v) Served with Banana Crisps, Toffee Sauce & Picked Mint 1, 7	Inc Dinner Menu	£5.95
English Cheeseboard (v) Crackers, Celery & Fruit Chutney 1, 6, 7, 8, 9, 10, 12, 13	Dinner Sup £1.00	£6.95
ADD a Glass of Port for Only		£2.25
Ice Cream Creations (v) (From the Bennett's Farm of Worcester) (please seek advice from your server if you have any allergies)	Inc Dinner Menu	£5.95
1. Choose up to Three scoops of either; Vanilla, Chocolate or Strawberry Ice Cream/Lemon or Raspberry Sorbet		
2. Choose up to Two Accompaniments of either: Hazelnut Praline, Strawberry, Lime & Mint Compote, Banoffee Cheesecake Pieces, White Chocolate Shavings, Banana Crisps, Honeycomb Pieces or Crushed Meringue.		
3. Choose Your Sauce Topping of Either; Raspberry Coulis, Toffee Sauce, Salted Caramel Sauce or Chocolate Sauce.		

SPECIALITY TEA, COFFEE & APERITIFS

Speciality Tea Selection			
Twinnings Earl Grey Tea	£2.75	Twinnings Peppermint Tea	£2.75
Twinnings Green Tea	£2.75	Twinnings Camomile Tea	£2.75
Twinnings Darjeeling Tea	£2.75	Freshly Brewed Tea	£2.75
Speciality Coffee Selection			
Espresso	£2.95	Cappuccino	£2.95
Latte	£2.95	Americano	£2.95
Mocha	£2.95	Hot Chocolate	£2.95
Regular Filter Coffee	£2.25	Decaffeinated Coffee	£2.25
Jameson's Irish coffee	£4.45	Courvoisier French Coffee	£4.45
Calypso Tia Maria Coffee	£4.45	Bailey's Irish Cream Coffee	£4.45
Italian Amaretto Coffee	£4.45	Gaelic Drambuie Coffee	£4.45

Inc Dinner Menu Denotes Item Is Included for Dinner Inclusive Guests.

Dinner Sup £0 Denotes additional Supplement Charge to Dinner Inclusive Rate

Allergen Reference

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats	11. Sesame
2. Crustaceans for example prawns, crabs, lobster, crayfish	12. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit
3. Eggs	13. Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
4. Fish	14. Molluscs like clams, mussels, whelks, oysters, snails and squid
5. Peanuts	
6. Soybeans	
7. Milk	
8. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts	^ Approximate weight uncooked
9. Celery (including celeriac)	** May contain small bones
10. Mustard	(v) Suitable for vegetarians

Prices are inclusive of VAT at current rate. Service charge is at your own discretion.

The Southcrest Manor Hotel Is Proud to Promote Quality food sourced from The Food Growers of Great Britain.