

HOME COOKED MEALS FROM THE MANOIR

PORK & WHITE BEAN CASSOULET

10.00 €

A traditional French cassoulet with tender pieces of pork and white beans cooked with onions, garlic and vegetables in a light beef stock and delicately flavored with herbs.

COQ-AU-VIN (CHICKEN)

12.00 €

Succulent free range chicken breast with carrots, shallots, smoked bacon, and Mushrooms cooked slowly in Burgundy.

LENTIL & VEGETABLE BIRYANI (V)

10.00 €

A delicious mix of vegetables, basmati rice and lentils for a wholesome and warming dish. Delicate but with a bit of a kick

BEEF AND PENNE CASSEROLE

10.00 €

Lean ground beef sautéed in red wine and tomatoes and layered with Penne and Mozzarella cheese. A great family meal after a busy day out.

ACCOMPANIMENTS

GRANTIN DAUPHINOIS

*Thin slices of potatoes in a cream and cheese sauce.
500g to serve 2 people*

8.00 €

CHILDREN' SELECTION

SANDRA'S SPECIAL PASTA

Pasta spirals in a thick tomato sauce topped with grated cheese. This recipe uses Jamie Oliver's pasta sauce recipe created for his famous school dinners campaign and has 7 vegetables hidden in the sauce.

4.50 €

PATE EN CROUTE DE PETITE MAISON (COTTAGE PIE)

Lean minced beef slowly cooked and delicately seasoned covered with creamy mashed potatoes.

6.00 €

HOW TO ORDER

Help yourselves from the freezer in reception or make your selection and return to us as early in the day as possible for a hot evening takeaway.

Each meal is a generous 500g portion suitable as a complete meal for 1 or serves 2 with accompaniments. 250g for the children's selections.

Whenever possible, cash payment for food would be appreciated.