

The Function Suite

The function suite at the Manor offers a menu that brings an enhanced level of dining experience to the very heart of the Wirral.

Working in harmony with the seasons and a wealth of top-notch suppliers we have created a selection of classic British dishes with the occasional subtle twist for your enjoyment.

first course

wild boar sausages

handmade sausages grilled with black pepper seasoning served with a cherry tomato piccalilli

fricasse of mushrooms

west kirby grown mushrooms cooked in white wine, fresh sage and a crème velouté

cornish crab pâté

fresh crab with lemon and dill set into a pâté oven baked brioche bread bun

confit of duck leg

succulent roast leg of duck steeped in aromatic spices with an onion marmalade

nantwich blue terrine

a terrine of nantwich blue cheese and apricot relish garnished with crisp 'music bread'

simply soup!!

choose your own 'soup of the moment' made from the finest of fresh local produce

our speciality

dublin bay prawn cocktail with crisp lettuce and a mayonnaise dressing
£3.50 extra

main course

sirloin of beef

the finest quality prime roast beef yorkshire pudding and horseradish hollandaise

cumbrian lamb

slowly cooked shank of lakeland lamb with rich roasting juices, mint and redcurrant relish

rack of pork

honey roasted rack of pork with crackling and bramley apple chutney

crown of turkey

traditional roast breast of turkey sausage and herb stuffing, juniper and cranberry jelly

supreme of chicken

fillet of cheshire chicken with fresh asparagus in a cider and cream reduction

caprice of salmon

lightly poached fillet of fresh salmon, with a seafood sauce flavoured by lobster essence

our speciality

roasted whole fillet of scottish beef with a classic béarnaise style butter sauce
£5.00 extra

all main courses are served with the seasons freshest vegetables and potatoes

the
MANOR
greasby village 0151 677 7034

the finale

chocolate cake

rich chocolate cake coated with a chocolate ganache and white chocolate dressing

lemon meringue

a perfect short crust pastry case with lemon curd filling and freshly baked meringue

strawberries and cream

fresh strawberries folded with a liqueur infused whipped cream and a raspberry syrup

bakewell cheesecake

rich almond baked cheesecake with apricot and orange glaze and devonshire cream

a plate of british cheeses

a collection of artisan farmhouse cheese with biscuits, chutney and grapes
£1.50 extra

three course meal – **twenty five pounds per person**
please choose two dishes from each course

*dietary requirements catered for

Make your occasion extra special!!

At the manor we have available a range of ideas that will compliment your function:

a speciality drink on arrival
some mouth-watering canapés
a luxurious additional fourth course

Please call us to discuss the options that we can offer

General Information

Bookings:

We are happy to accept your provisional booking over the telephone which must be confirmed within two weeks. During that time you would be guaranteed first option for your event.

Deposits:

Confirmation for all bookings cannot be given until we are in receipt of a deposit of £200 (non refundable) to be deducted from the balance of your account.

Booking Conditions:

On confirmation of your final numbers (no later than 14 days prior to your booking), final payment must be made for all pre-ordered food and drink.

A £50.00 room hire charge is applicable to all bookings on Friday, Saturday and Sunday.

Children must be kept under adult supervision at all times and must keep within the function room as the main pathway is quite busy and we would like to avoid any accidents.

21st Birthdays

- i.) A deposit of £300 is required, £175 for security and a £125 damage deposit which may be refunded.
- ii.) A ticket system or guest list must be in operation, anyone without a valid invitation will be refused entry.
- iii.) Our dress code is reasonably relaxed however no tracksuits or caps.

These conditions are not meant to be prohibitive, but are in your interest in that they protect both the safety and welfare of all our customers.



The Manor Restaurant, Greasby Road, Greasby Village
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www.themanorwirral.com