



# PEAKY BLINDERS

## MANCHESTER



## FESTIVE SET MENU

2 Courses £35pp - 3 Courses £40pp

### STARTERS

#### HEARTY MINESTRONE SOUP

(Ve/GF Available)

A vibrant assortment of vegetables, beans and macaroni with a tomato base, served with crusty bread and butter

#### CITRUS-CURED SALMON GRAVLAX (GF)

Served with horseradish crème, and mixed leaves

#### SPICED HONEY-GLAZED HALLOUMI & FIG SALAD (GF)

Combined with salted prosciutto, toasted almonds and a honey and black pepper dressing

#### PALATE CLEANSER Lemon Sorbet

### MAINS

#### TURKEY PARCELS (GF)

Turkey meat and stuffing balls wrapped with Cheshire bacon and served with vegetables and Peaky gravy

#### BEEF SIRLOIN (GF)

Roasted with a dry fruit crumb, all the trimmings and Peaky gravy

#### SALMON FILLET (GF)

Pan-roasted salmon with Guernsey Royals, dill and crab salad and topped with salmon caviar roe

#### BEETROOT WELLINGTON (Ve)

A traditional Wellington rolled in seasoned mushrooms and served with a rich red wine sauce

### DESSERTS

CHOCOLATE FUDGE CAKE - STICKY TOFFEE PUDDING  
PISTACHIO CRÈME BRÛLÉE (GF) - SORBET SUNDAE (Ve)

## FESTIVE SIGNATURES

£12 each

#### SANTA'S WORKSHOP

Vodka, Lychee, Melon, Cucumber, Lemon, Apple, Cranberry

#### UNDER THE MISTLETOE

Manchester Wild Spirit Gin, Campari, Pomegranate, Grenadine, Thyme, Cranberry, Lemonade

#### SHERRY BLACK FOREST

One-Eyed Rebel Cherry Rum, Sherry, Cherry Brandy, Chocolate, Espresso

#### NUTCRACKER SUNDAE

Amaretto, Crème de Cacao, Fig, Praline, Whipped Cream, Wafer



## A ROARING PEAKY CHRISTMAS £70pp

Our Christmas Party Nights  
Are Back By Popular Demand!

Thursdays & Fridays in December

Canape & Drinks Arrival Reception

A Luxurious Four-Course Meal

Tables For The Night To Enjoy our Live Entertainment  
Table Magician, Roaming Musicians,  
Dancers, and Main-Stage Headline Acts!

### STARTERS

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Served with horseradish crème, and mixed leaves

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and a honey and black pepper dressing

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### MAINS

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with Cheshire bacon and served  
with vegetables and Peaky gravy

#### BEEF SIRLOIN (GF) Roasted with a dry fruit crumb, all the trimmings and Peaky gravy

#### SALMON FILLET (GF) Pan-roasted salmon with Guernsey Royals, dill and crab salad and topped with salmon caviar roe

#### BEEETROOT WELLINGTON (Ve) A traditional Wellington rolled in seasoned mushrooms and served with a rich red wine sauce

### DESSERTS

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PISTACHIO CRÈME BRÛLÉE (GF) - SORBET SUNDAE (Ve)



# BOTTOMLESS BRUNCH

EVERY FRIDAY & SATURDAY

2.00pm & 4.15pm - £42.50pp



## COCKTAILS

### HUMBUG

Vodka, Peppermint Liqueur, Butterscotch,  
Caramel, Apple, Lemonade

### STRAWBERRY DELIGHT

Vanilla Vodka, Crème de Cacao, Strawberry,  
Marshmallow, Lemonade

### MULLED WINE SANGRIA

Spiced Rum, Merlot, Orange, Cinnamon, Lemonade

### UNCLE JACK FROST

Jack Daniel's, Peach Liqueur, Blue Curacao,  
Honey, Lemon, Ginger Beer

## BEER & FIZZ

House Lager - Aspath Cider - Sol  
Prosecco

## SPIRITS

Smirnoff - Gordon's  
Gordon's Pink - Gordon's Mediterranean Orange  
Captain Morgan's Spiced Rum - Disaronno  
Jack Daniel's - Malibu

## ALCOHOL - FREE

0% Strawberry Delight  
0% Prosecco  
0% Heineken  
0% Gordon's  
0% Captain Morgan's Spiced Rum

## MEAT PLATTER

Gravy-Soaked Turkey Sliders  
Pigs-In-Blankets  
Stuffing  
Roast Potatoes  
Roasted Carrots  
Roasted Parsnips  
Butternut Squash  
Cranberry Sauce  
Gravy  
Mince Pies  
Mini Berry Cheesecakes

## VEGAN PLATTER

Quorn Sliders  
Stuffing  
Samosas  
Roast Potatoes  
Roasted Carrots  
Roasted Parsnips  
Butternut Squash  
Cranberry Sauce  
Vegan Gravy  
Mince Pies  
Blackcurrant Cheesecakes



