

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