

1.

SOMEWHERE HIGH
ABOVE MANCHESTER
|

Set Dinner Menu – per person 69.50

To be pre-ordered for parties of 10-20 guests

Lovingly Artisan sourdough bread with Netherend Farm butter^(D, G)

Starters

Scallops, ceps, Noilly Prat & herb velouté ^(D)

Hazelnut crusted squab pigeon breast, Alsace bacon & confit cabbage ^(G, D, N)

Yellison goats' cheese, wild mushroom & winter truffle terrine ^(G, D, V)

Mains

Roasted salsify, ceps & truffle ^(D, V)

Roasted duck breast, Chinese five spice & honey baked figs ^(D)

Salt aged sirloin steak, confit tomato & Béarnaise sauce (medium rare) ^(D)

Pan fried turbot, baby leeks, poached oyster & Champagne cream ^(D)

Cheshire turkey ballotine, pancetta & chipolata, savoy cabbage,
chestnuts & bread sauce ^(G, D, N)

(Roast potatoes & winter vegetables included ^(D))

Supplement Sides

Buttery mash potato ^(D) 4.50 | Roasted sprouts & chestnuts ^(D, N) 5

Savoy cabbage & pancetta ^(D) 5 | Pear & blue cheese salad ^(D) 6

Desserts

Christmas pudding & brandy sauce ^(D, G, V)

Caramel panna cotta, ginger cake & honeycomb ^(D, G, V)

Chocolate fondant, peanut butter ice cream ^(D, G, N, V)

Selection of cheese from the British Isles ^(D, G, V)

V-vegetarian, G-gluten, D-dairy, N-nuts

Please inform your waiter of any allergy or dietary requirements when making your order.
Prices include VAT at 20%. 12.5% discretionary service charge will be added to your bill.