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SOMEWHERE HIGH
ABOVE MANCHESTER

|

EVENTS FESTIVE SET MENU A

Sample menu

£60 PER PERSON

STARTERS

Carrot & coriander soup, crispy parsnip
Ham hock & chicken terrine, mustard mayo & sourdough toast
Charred mackerel, cucumber, samphire & lemon vinaigrette
Fennel, chicory, orange & dill salad

MAINS

Turkey escalope, pork, sage & chestnut stuffing, fondant potato, cranberry & port jus
Seared sea bass, Jerusalem artichoke, barley, tarragon & wild mushroom
Confit duck leg, honey roast parsnip, spiced red cabbage, duck sauce
Ras el hanout tofu, braised lentils, pickled shallot & parsley, charred aubergine

DESSERT

Christmas pudding, brandy sauce
Chocolate & cherry roulade, cherry & cranberry sorbet
Apple meringue tart, clotted cream ice cream
Blue Murder, pickled walnut, oatcakes

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. All prices include VAT. Adults need 2000 calories a day. 13.5% service charge will be added to your bill.

Please note that we are a cashless venue.