

1.

SOMEWHERE HIGH
ABOVE MANCHESTER

|

EVENTS FESTIVE SET MENU B

Sample menu

£75 PER PERSON

STARTERS

Carrot & coriander soup, crispy parsnip, coriander oil

Citrus cured salmon, herb crème fraîche, capers, egg & parsley, sourdough croûtes

Charred mackerel, cucumber, samphire, fennel & dill, lemon vinaigrette

Braised pork cheek, chicory, apple & celeriac, smoked paprika aioli

Goat's cheese mousse, golden beetroot, pomegranate & spiced walnuts

MAINS

Turkey escalope, pork, sage & chestnut stuffing, fondant potato, cranberry & port jus

Seared halibut loin, Jerusalem artichoke, barley, wild mushroom, chicken & tarragon butter

10oz chargrilled sirloin steak, confit tomato & portobello mushroom, pickled shallot

Pan roasted cod, cauliflower, fennel & orange, fish red wine sauce

Celeriac wellington, wild mushroom, turnip, salsify, parsley cream

DESSERT

Christmas pudding, redcurrants, brandy sauce

Black forest, cherry & cranberry sorbet

Spiced carrot cake, clementine, cinnamon ice cream

Passionfruit cheesecake, passionfruit sorbet

Blue Murder, pickled walnut, Granny Smith apple, 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.