1. SOMEWHERE HIGH ABOVE MANCHESTER

I.

EVENTS SET MENU A £55 PER PERSON

STARTERS

Courgette & basil soup, Granny Smith apple (Vg) Thai fish cakes, cucumber salad, toasted sesame dressing Chicken, ham & apricot terrine, mustard mayonnaise, endive & sourdough toast Asparagus, Jersey Royals, whipped vegan feta salad (Vg)

MAINS

Roasted squash, yellow lentils & green beans, harissa (Vg) Seared sea bass, roasted fennel, apple, golden raisin & tarragon Pan roasted chicken breast, fondant potato, leeks & bacon, chicken jus 10oz chargrilled sirloin steak, confit tomato & portobello mushroom, pickled shallot *(£8 supplement)*

Served either Medium or Well Done

SIDES

Skinny fries, herb salt 6.00 Buttered Jersey Royals 6.50 Sautéed kale, chilli & garlic butter 6.00 Rocket, red onion & Parmesan salad 6.00

DESSERT

Passionfruit roulade, almond, coconut ice cream Black forest, Chantilly cream, cherry sorbet (Vg) Goats milk panna cotta, citrus gel, rhubarb sorbet Blue murder, pickled walnut, Granny Smith apple, oatcakes *(£4 supplement)*

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.