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SOMEWHERE HIGH  
ABOVE MANCHESTER  
|

## NYE MENU A

*£150 per person*

### STARTERS

Ham hock & pheasant terrine, poached grape, hazelnut, endive,  
toasted brioche

Seared sea bream, cauliflower, apple, golden raisin & tarragon

Pressed winter vegetables, artichoke barigoule, shallot, frisee

### MAINS

Grilled sirloin of beef, pommes anna, stuffed Roscoff onion,  
watercress, red wine jus

Seared sea trout, lobster thermidor pomme puree,  
trout roe & chive beurre blanc

Harissa cauliflower steak, cashew puree, tabouleh, pickled shallot

### DESSERTS

Chocolate fondant tart, pistachio, cherry Sorbet

Blueberry, lemon & poppyseed friand, blueberry sorbet

Stilton, Honeycomb, walnut ketchup, 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.