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SOMEWHERE HIGH  
ABOVE MANCHESTER  
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## NYE MENU B

*£200 per person*

### STARTERS

Confit Duck & duck liver pressé, poached grape, hazelnut,  
endive, toasted brioche  
Seared scallops, cauliflower, apple, golden raisin & tarragon  
Pressed winter vegetable terrine, artichoke barigoule,  
shallot, frisee, black truffle

### MAINS

Grilled fillet of beef, pommes anna, stuffed Roscoff onion,  
watercress, red wine jus  
Seared halibut loin, lobster thermidor pomme puree,  
caviar & chive beurre blanc  
Salt baked celeriac wellington, caramelised cauliflower,  
turnip, wild mushrooms

### DESSERTS

Chocolate & Baileys mousse, almond, cherry sorbet  
Passionfruit meringue tart, basil, mango 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.