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SOMEWHERE HIGH
ABOVE MANCHESTER

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EVENTS FESTIVE SET MENU B £75 PER PERSON

STARTERS

Carrot, coconut & coriander soup, crispy parsnip, coriander oil
Citrus cured salmon, horseradish herb crème fraiche, capers, egg & parsley, sourdough croutes
Charred mackerel, cucumber, samphire, fennel & dill salad, lemon vinaigrette
Braised pork cheek, chicory, apple & celeriac, smoked paprika aioli
Goats 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
Served either Medium or Well Done
Pan roasted cod, cauliflower, fennel & orange, fish red wine sauce
Celeriac Wellington, wild mushroom, turnip, salsify, parsley cream

SIDES

All £6
Skinny fries, herb salt
Fine beans, shallots & garlic
Frisee & endive salad, grain mustard vinaigrette
Buttered new potatoes

SAUCES

All £4
Peppercorn
Béarnaise
Chimichurri

DESSERT

Christmas pudding, redcurrants, brandy sauce
Black forest opera cake, Griottines, cherry & cranberry sorbet
Spiced carrot cake, clementine, cinnamon ice cream
Passionfruit cheesecake, passionfruit sorbet
Strathdon blue, 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% discretionary service charge will be added to your bill.

D&D
LONDON