



Christmas

two thousand & seventeen

Our festive party menu commences on Tuesday 21st November and finishes on the lunch of Saturday 23rd December* The party menu is not available on Saturday evenings. The restaurant is closed between 25th - 27th December and closed on New Year's Day.

To reserve your Christmas Party, please telephone 0161-440-8715 to check availability and then return the attached booking form with your menu selection & deposit** at the earliest opportunity to confirm your booking. Thank you.

festive party menu £25.95

first course

roasted pumpkin & chestnut
soup, lemon thyme crème fraîche

winter spiced salmon gravadlax, fennel
& radish salad, dill & lime dressing

duck liver pâté, redcurrant & port jelly,
toasted ciabatta, fig & date chutney

grilled goat's cheese on croûton,
honey & sesame drizzle, heritage beets

main course

baked fillet of cod, tagine of butter beans, sweet
potato & courgette, coriander mayonnaise

turkey paupiette wrapped in streaky bacon,
sausage, onion, sage & lemon farce, herb roast
potatoes, root vegetables, red wine jus

slow-cooked cheshire beef,
horseradish mash, wilted kale

spinach & ricotta crêpe,
walnut gratin, winter slaw

dessert

sticky ginger bread & pistachio pudding,
butterscotch sauce, custard ice cream

rum & kumquat crème
brûlée, almond tuille biscuit

christmas pudding, warm fruits of the
forest, orange & vanilla brandy sauce

banoffee tart, banana liqueur syrup

*complimentary filter coffee & mini mince
pies for parties of eight or more people*

christmas eve sunday lunch £29.95

first course

roasted pumpkin & chestnut soup,
lemon thyme crème fraîche

cured scottish salmon with king prawns, avocado
& cream cheese mousse, pineapple salsa

duck liver pâté, redcurrant & port jelly,
toasted ciabatta, fig & date chutney

main course

roast sirloin of cheshire beef, roast chateau
potatoes, horseradish mash, honey glazed roots,
creamed spinach & greens, bordeaux wine jus

pan-seared seabass fillet, crab & saffron
crumble, sautéed sweet potatoes,
braised fennel, orange cream sauce

fillet of pork wrapped in smoked bacon, chestnut,
apricot & apple stuffing, winter cabbage, galette
potato, blue cheese & dijon sauce

wild mushroom, leek & goat's cheese
strudel, pickled ribbon root vegetables

dessert

sticky ginger bread & pistachio pudding,
butterscotch sauce, custard ice cream

rum & kumquat crème
brûlée, almond tuille biscuit

banoffee tart, banana liqueur syrup

a selection of artisan cheese served with
speciality biscuits, celery, grapes & fruit chutney

*filter coffee with mini
mince pies & brandy cream*

new year's eve celebration dinner £64.95

a glass of fizz on arrival

first course

amuse bouche appetiser

second course

butternut squash & coriander
veloute, lemon & garlic croûton

a trio of smoked fish

mackerel pâté with horseradish cream, trout with
caper & dill salsa, salmon with a spiced dressing

to follow

assiette of sorbet pearls

main course

loin of peak-district venison, creamed celeriac
mash, baby vegetables, beetroot jus

~ or ~

lemon sole paupiette, spinach & salmon
mousse, queen scallops, citrus beurre blanc,
roasted fennel with sautéed potatoes

A vegetarian dish will be specially prepared on request

a trio of desserts

spiced poached pear in red wine

chocolate, orange & hazelnut mousse

salted caramel & honeycomb meringue

filter coffee & petit fours

(£30 deposit per person)

