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SOMEWHERE HIGH
ABOVE MANCHESTER

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EVENTS FESTIVE SET MENU B

Sample menu

£75 PER PERSON

STARTERS

Carrot & coriander soup, crispy parsnip, coriander oil
Citrus cured salmon, herb crème fraîche, capers, egg & parsley, sourdough croûtes
Charred mackerel, cucumber, samphire, fennel & dill, lemon vinaigrette
Braised pork cheek, chicory, apple & celeriac, smoked paprika aioli
Goat's 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
Pan roasted cod, cauliflower, fennel & orange, fish red wine sauce
Celeriac wellington, wild mushroom, turnip, salsify, parsley cream

DESSERT

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

Please note that we are a cashless venue.