



CHRISTMAS MENU

£30 FOR 3 COURSES
£27 FOR 2 COURSES

STARTERS

Sweet potato, chilli & coconut soup (vg)
with Cornbread croutons

Potted shrimp, hot smoked salmon, sourdough toast,
served with a cranberry & red onion chutney.

'Manchester Egg' & HP sauce;
Bury black pudding, pork mince warped hen egg and rolled in bread crumbs.

MAINS

All mains served with garlic & rosemary roast potatoes seasonal buttered greens & honey roast root vegetables.

Norfolk turkey:
Apple Smoked turkey ,honey glazed pigs in blankets , cranberry stuffing & turkey gravy.

12 Hour Smoked Brisket:
Smoked & brazed brisket, shallots, wild mushrooms, thick beef dripping gravy.

Fragrant butter nut Squash (v)
Fire roasted, stuffed with a white bean ragu, served with salt baked beetroot purée and classic roast potatoes.

DESSERT

Chocolate fudge brownie
with peanut butter ice cream.

Bourbon Peach & mango ricotta cheesecake.

Plum pudding
with honey JD sauce.