

CHOICE

BAR & RESTAURANT

AA ROSETTE AWARD WINNER
MANCHESTER RESTAURANT OF THE YEAR 2003 - 2004
HI-LIFE FINE DINING RESTAURANT OF THE YEAR 2005
MANCHESTER TOURISM TASTE OF MANCHESTER AWARD 2007

CHRISTMAS 2009

Local Breads (V)

Local Manchester freshly baked Breads with unsalted Butter & Aged Balsamic and Extra Virgin Olive Oil

Starter

Christmas Terrine

Cumberland Sausage, Roast Chestnuts and Lancashire Bacon Terrine on toasted Brioche with handmade Cranberry Relish

Prawn & Salmon Salad

Smoked Salmon, Atlantic Prawns and Mustard Cress Salad with a Gherkin, Shallot and Caper Dressing

Cauliflower Soup (V)

Thick Cauliflower and Celeriac Soup with Mild Curried Yoghurt Dressing

Main Course

Pheasant

Roast Breast of Free Range Pheasant on crushed New Potatoes, smashed Sprouts, Sweet Chantilly Carrots and Bread Sauce

Mackerel

Roast Fillet of Sustainable Fleetwood Mackerel on Soft Herb Mashed Potatoes with Creamed Welsh Leeks

Mushroom Tartlet (V)

Portobello Mushroom, Chestnut and Thyme Tartlet with Roasted New Potatoes and Chive Mayonnaise

Pork

Pan fried local outdoor reared Pork Chop on Sage & Apricot Hashcake with Apple glazed Parsnips

Dessert

Cheese & Chutney

Local Brock Blue Cheese with Seasonal Fruit Chutney, Grapes and Cumbrian Water Biscuits

Chocolate & Whisky Tart

Dark Bitter Chocolate and Isle of Jura Malt Whisky Tart with Vanilla scented Cream

Cinnamon Bread & Butter Pudding

Cinnamon laced Brioche Bread & Butter Pudding with warm Spiced Saffron Cream



Coffee & Tea Included

£ 2 5

£29 Including a welcome Bellini Champagne Cocktail

Sunday, Monday, Tuesday & Wednesday

House Wine Only £10 Per Bottle

Please note a discretionary 10% gratuity will be added to your bill for items sold to tables
All bookings are provisional until confirmed with a £10 per person non-refundable deposit