

New Years Eve 2011

Starters

Local Bread Platter	£2.95
<i>Manchester freshly baked Breads served with Aged Balsamic, Olives, Unsalted & Flavoured Butter and Pate of the Day</i>	
Pumpkin Soup (V)	£4.95
<i>Roast Pumpkin and toasted Pumpkin Seeds finished with Herb Oil</i>	
Goats Cheese Beignets (V)	£4.95
<i>Crisp Inglewhite Goats Cheese with Pea Puree and Pea Shoot Salad</i>	
Haggis, Neeps & Tatties (V)	£5.50
<i>Crisp Vegetarian Haggis Scallop with Neeps & Tatties Crisps and Soused Vegetables</i>	
Smoked Haddock Rarebit	£5.95
<i>Arbroath Smokie Haddock Rarebit on local baked Toast with a poached Duck Egg</i>	
Foie Gras Terrine	£6.50
<i>Foie Gras & Confit Duck Terrine with Port Jelly, Apple & Radish Salad and local baked Brioche</i>	
Langoustine	£6.50
<i>Scottish Langoustine & Saffron Risotto with Bisque Oil</i>	
Venison Carpaccio	£6.50
<i>Venison Loin Carpaccio with Pickled Cranberries, Rocket Leaves and Chilli Walnuts</i>	

Main Courses

Butternut Squash Risotto (V)	£13.50
<i>Butternut Squash, Chilli & Sage Risotto with Sage Crisps</i>	
Vegetable Galette (V)	£13.50
<i>Curried Root Vegetable Galette, Spiced Tomato Compot and Herb Oil</i>	
Pork	£15.95
<i>Sage & Garlic marinated Pork Fillet, Apple & Parsnip Puree, Sage Potato Rosti and Brandy Jus</i>	
Pheasant	£16.95
<i>Roast Breast of Pheasant wrapped in English Smoked Bacon with Carrot & Swede Mash, Game Chips and Bread Sauce</i>	
Sea Bass	£16.95
<i>Grilled Fillet of Sea Bass on British Crab & Potato Chowder with braised Fennel</i>	
Lemon Sole	£16.95
<i>Pan fried Fillet of Lemon Sole on Morecambe Bay Shrimp Croquette with crispy Kale and Parsley Sauce</i>	
Duck	£16.95
<i>Honey & Five Spiced roast Goosnargh Duck Breast on Sweet Plumbs, Lancashire Black Pea Timbale and Duck Scratchings</i>	
Lamb	£18.95
<i>Anchovy, Rosemary & Garlic studded Lamb Breast on Pearl Barley and Root Vegetable Broth</i>	
Beef	£18.95
<i>Port braised Ox Cheek with Jerusalem Artichoke Puree with Wild Mushrooms</i>	
Rib Eye Steak	£19.95
<i>Aged Cheshire Rib Eye Steak with Handcut Chips, Béarnaise Sauce, grilled Tomato and Rocket Salad</i>	

Side Orders

<i>Braised Red Cabbage (V)</i>	£2.50	<i>Handcut Chips with Truffle Salt (V)</i>	£2.50
<i>Kale, Shallots & Garlic</i>	£2.50	<i>Leaf Salad with Balsamic & 1st Press Dressing (V)</i>	£2.50
<i>New Potatoes with Salted Butter</i>	£2.50	<i>Roast Root Vegetables (V)</i>	£2.50

Desserts

Cheesecake	£4.95
<i>Raspberry & White Chocolate baked Cheesecake with Berry Coulis</i>	
Crumble	£4.95
<i>Warm spiced Winter Fruit Crumble with Rum Custard</i>	
Sticky Toffee Pudding	£4.95
<i>Sticky Toffee Pudding with Butterscotch Sauce</i>	
Crème Brûlée	£4.95
<i>Lemon Thyme & Honey Crème Brûlée with Shortbread</i>	
Chocolate Tart	£4.95
<i>Dark Chocolate & Brandy Tart with Sesame Brittle</i>	
Cranachan	£4.95
<i>Raspberries, Cream & Honey, toasted Oats with a Malt Whisky glaze and Shortbread</i>	
Assiette	£6.50
<i>A mini collection of desserts</i>	
English Cheeses	£6.50
<i>Selection of English Cheeses served with homemade Chutney and English Cheese Biscuits</i>	
<i>Cheeseboard served with Taylors Port, Dalmore Malt Whisky or Sauternes Dessert Wine</i>	
	£8.50

Menu available all day from noon on 31st December

Live Music from Ben McGarvey 8.30pm – 1.00am

Carriages at 1.30am

Should auld acquaintance be forgot,
And never brought to mind?
Should auld acquaintance be forgot,
And days o' lang syne?