20. STORIES

FESTIVE CLASSIC MENU

£65 PER PERSON

This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Available from 17th November. Bookings must be made in advance through our events team. A pre-order may be required depending on your group size.

Enjoy a welcome glass of
LAURENT PERRIER CHAMPAGNE
£16 per person

CHAPTER I

Salmon
London cured, oak-smoked salmon, lime, dill & capers, crème fraîche, Melba toast, Avruga caviar

Ham Hock
Smoked ham hock terrine, piccalilli purée, Melba toast, cornichons

Cauliflower (vg)
Roasted cauliflower velouté, florets, Granny Smith apple, black garlic, croutons

CHAPTER II

Turkey
Roasted ballotine of turkey, veal & chestnut stuffing, honey glazed carrots, roast potatoes, truffled Albufera sauce

Bream
Pan-seared Brixham sea bream, fregola, garlic prawns, tarragon, native lobster bisque, smoked Avruga caviar

Gnocchi (vg)
Rice flour gnocchi, kale pesto emulsion, roast pumpkin, crispy chilli spiced Brussel sprouts, toasted pine nuts, fried kale

Duck Leg
Confit Lancashire duck leg, truffled potatoes, winter mushrooms, red wine jus

CHAPTER III

Christmas Pudding (v)
Traditional Christmas pudding with brandy sauce

Cambridge Burnt Cream (v)
Vanilla crème brûlée, gingerbread crumble, cinnamon ice cream, roasted quince

Homemade Ice Cream & Sorbet
Choose 3 scoops from the following:
Ice cream: *Cinnamon* | *Banana* | *Yoghurt*
Sorbet: *Lemon* | *Raspberry* | *Cherry*

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(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free | (v on request) - Vegetarian on request (vg on request) - Vegan on request | (gf on request) - Gluten free on request

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 13.5% service charge will be added to your final bill.

20. STORIES

FESTIVE SIGNATURE MENU

£85 PER PERSON

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Enjoy a welcome glass of
LAURENT PERRIER CHAMPAGNE
£16 per person

CHAPTER I

Tuna
Yellow fin tuna sashimi, spiced plum dressing, sesame white radish remoulade, soy & lime

Tartare
Hand-cut grilled Aberdeen Angus beef tartare, bone marrow mayonnaise, shallots, cornichons, Hendersons X Manchester Stories dressing

Cauliflower (vg)
Roasted cauliflower velouté, florets, Granny Smith apple, black garlic, croutons

Truffle Brie (v)
Honey caramelised truffled brie, London Stories hash brown, spiced cranberry chutney, black truffle and beetroot

Christmas Crackers *included for everyone to enjoy!*

CHAPTER II

Turkey
Roasted ballotine of turkey, veal & chestnut stuffing, honey glazed carrots, roast potatoes, truffled Albufera sauce

Stone Bass
Brixham stone bass, chilli and anchovy butter, piquillo peppers, Norfolk brassicas, brown crab

Forage Basket (vg)
Puff pastry vol-au-vent, roasted shallots, panko fried hen's egg, creamed white wine winter mushrooms, tarragon

Duck Crown
Lancashire duck breast, heritage carrots with orange, white chicory, grilled leaves, spiced duck sauce

Sirloin *280G*
30-day aged, grain-fed Hereford Angus striploin, béarnaise, fries

CHAPTER III

Christmas Pudding (v)
Traditional Christmas pudding, brandy cream, snap biscuit, eggnog ice cream

Millionares Madelines (vg)
Warm sticky toffee madeleines, chocolate drops, caramel sauce rum and raisin ice cream

Panna Cotta
Vanilla & oat panna cotta, jasmine tea-poached pears, lime, chai tuile

Banana Fondant
54% chocolate fondant, caramelised banana crémeux, banana ice cream

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