SOMEWHERE HIGH
ABOVE MANCHESTER

CHRISTMAS DINNER SET MENU

Served Monday – Thursday from 17.30-22.00
Available between 24th of November – 30th December
for parties up to twelve guests
Excludes 24th, 25th & 26th of December
Three courses 49.50 per person

STARTERS

Jerusalem artichoke & truffle soup, chives (Vg)

Ham hock & pheasant terrine, beetroot & apple, sourdough toast

Grilled smoked mackerel, celeriac remoulade, preserved lemon aioli

Whipped vegan feta, celery, walnut, pear & endive salad (Vg)

MAINS

Roasted butternut squash, yellow lentil, parsley & shallot salad, rose harissa (Vg)

Pan fried sea bass, pumpkin, pearl barley & tarragon, tarragon oil

Grilled turkey escalope, savoy cabbage, bacon & chestnut, cranberry & port jus

Grilled flat iron steak, honey roast parsnip, mushroom, baby onion & red wine jus (£4 supplement)

SIDES

Skinny fries, garlic & rosemary salt 6.00

Fine beans, tarragon butter 7.00

Braised red cabbage 6.00

Creamed mashed potatoes 6.00

DESSERT

Sticky toffee pudding, warm toffee sauce, vanilla ice cream

Poached pineapple 'Eton mess', coconut, pineapple sorbet

Roasted pear cheesecake, salted caramel ice cream

Tunworth, apricot chutney, celery butter, chickepea crackers (£4 supplement)