1.
SOMEWHERE HIGH
ABOVE MANCHESTER

EVENTS CLASSICS MENU

SAMPLE

£55 PER PERSON

STARTERS

Chilled strawberry & pepper gazpacho, cucumber granita, olives, capers (Vg)

London cure oak smoked salmon, lime, dill & capers, crème fraiche, melba toast, Avruga caviar (£4 supplement)

Classic beef tatare, hand cut raw black angus beef, cornichons, confit yolk, Hendersons X Stories house dressing

Frisee, endive, fine bean, radish & fennel salad, green goddess dressing (Vg)

MAINS

Chickpea Panisse, courgette, aubergine caviar, Urfa chilli, whipped humous, spiced chickpeas (Vg)

Seared sea bass, tomato, orzo, broad bean, pickled mussel & basil

Pan roasted chicken breast, fondant potato, tarragon, Swiss chard, chicken & mushroom sauce

280g chargrilled sirloin steak, baby gem, Stories verde dressing (£8 supplement)

Served either medium or well done

SIDES

Herb fries 6.50

Fine beans, tarragon butter 6.50

Mixed leaf salad, sherry vinaigrette 6.00

Buttered jersey royals 6.00

DESSERT

Sticky toffee pudding & salted caramel ice cream

Apricot & peach cheesecake, apricot & yoghurt ice cream

20 Stories Manchester tart

Trio of cheese – Carron lodge Tunworth, Wensleydale,

Shropshire blue with grapes, chutney and fennel seed cracker (£6 supplement)