

1.
SOMEWHERE HIGH
ABOVE MANCHESTER



EVENTS SIGNATURE MENU

SAMPLE

£80 PER PERSON

STARTERS

Warm truffled Jerusalem artichoke velouté, caramelised salsify, black garlic, trompettes (Vg)

Pan fried scallops, parsnip & vanilla puree, blood orange & ginger, parsnip crisp

Pressed confit duck leg and spiced foie gras terrine, cider beetroots, granny smith apple, morello cherry

Mothais sur feuille alpine goats' cheese, chestnut, celeriac remoulade, William's pear, grapes (Vg)

MAINS

Rice flour gnocchi, preserved porcini cream, roasted cep mushrooms, Jerusalem artichokes (Vg)

Pan seared sea bream, fregola, garlic prawns, tarragon, lobster bisque, smoked caviar

240g Chargrilled fillet steak, baby gem, Stories verde dressing

Pan roasted duck breast, grilled daikon, miso, Chinese chive & chilli salad, spiced duck sauce

SIDES

Herb fries 6.00

Fine beans, tarragon butter 7.00

Braised red cabbage 6.00

Creamed mashed potatoes 6.00

DESSERT

Poached pineapple, Chantilly, coconut, passionfruit sorbet (Vg)

Roasted pear cheesecake, salted caramel ice cream

Lemon meringue tart, kalamansi lime sorbet

Trio of cheese – Carron lodge Tunworth, Wensleydale, Shropshire blue

with grapes, chutney and fennel seed cracker

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. Adults need 2000 calories a day. Calorie information is available on request. 13.5% service charge will be added to your bill. Please note that we are a cashless venue.