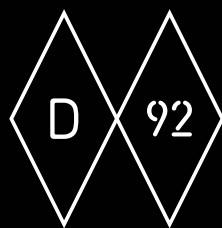
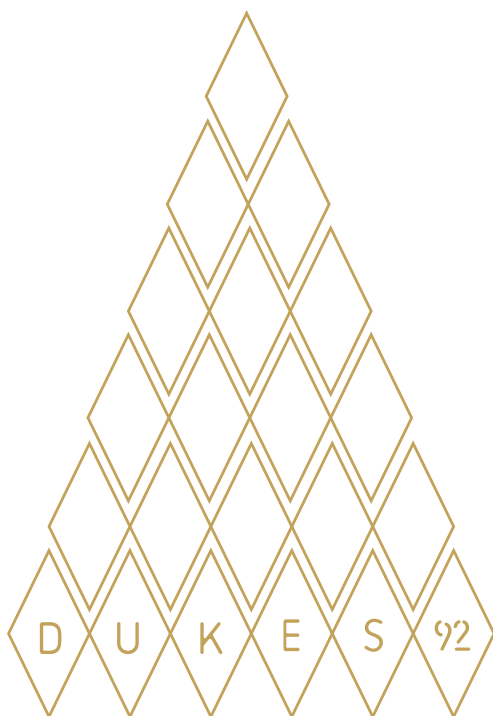


CHRISTMAS



CASTLEFIELD
MANCHESTER

CHRISTMAS PARTY MENU



CHRISTMAS

STARTERS

Mushroom & Tarragon Soup (V)

With crispy onions and white truffle oil.

Ham Hock Salad

With a beetroot boiled egg, broad beans, shallots, pickled gherkin and a hot mustard dressing.

Sweet Potato and Coconut Spring Rolls (V)

With ponzu dip, lime crème fraiche and oriental salad.

Prawn and Avocado Cocktail

A whole grilled crevette, prawns in marie rose sauce, cucumber & avocado salsa, granary toast and bloody mary dressing.

MAINS

Roast Norfolk Turkey

With roast potatoes, mash, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta and chestnut stuffing and proper gravy.

Fillet Steak Medallions

With homemade chunky chips, French beans and a mustard & brandy cream sauce.

Lancashire Cheese and Onion Pie (V)

With roast potatoes, mash, buttered sprouts, maple glazed root vegetables and veggie gravy.

Pan Roasted Cod

With mussels, pak choi, snow peas, red peppers and saffron new potatoes in an aromatic chilli and coconut sauce.

DESSERTS

Chocolate Volcano (V)

Warm chocolate pudding with a gooey chocolate fondant centre served with pistachio ice cream.

Cranberry And Orange Christmas Pudding

With muscovado brandy sauce.

Passion Fruit Eton Mess (V)

Homemade meringue with fresh passion fruit, mango purée, coconut cream and pineapple, kiwi & blueberries.

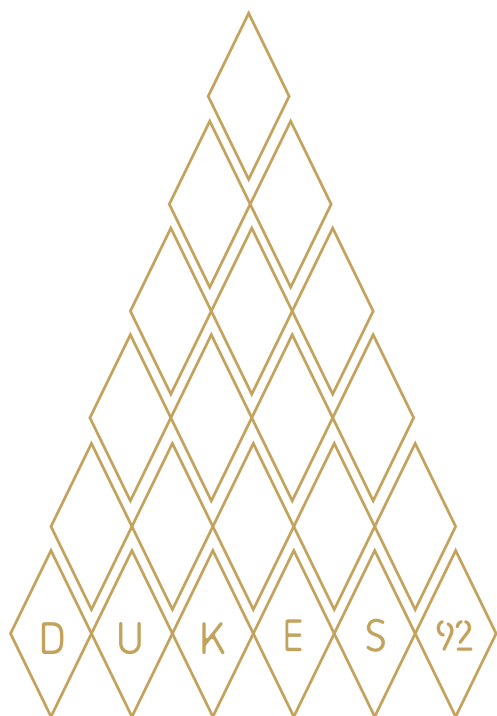
2 Courses

£22

3 Courses

£27

CHRISTMAS GLUTEN FREE MENU



CHRISTMAS

STARTERS

Musroom & Tarragon Soup (V)

With white truffle oil.

Pan-fried King Prawns

With chilli, lemon and garlic on toasted gluten free bread.

MAINS

Roast Norfolk Turkey

With gluten free stuffing, roasted new potatoes, mashed potato, buttered sprouts, maple glazed root vegetables and red wine jus.

Pan Roasted Cod

With mussels, pak choi, snow peas, red peppers and saffron new potatoes in an aromatic chilli and coconut sauce.

Tomato & Rosemary Risotto (V)

With warm Yellison goats' cheese and spring onions.

DESSERTS

Chocolate & Mandarin Torte (V)

With vanilla ice cream.

Passion Fruit Eton Mess (V)

Homemade meringue with fresh passion fruit, mango purée, coconut cream and pineapple, kiwi & blueberries.

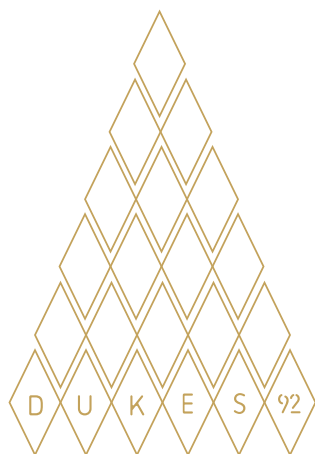
2 Courses

£22

3 Courses

£27

CHRISTMAS VEGAN MENU



CHRISTMAS

STARTER

Mushrooms On Toast

Wild and field mushrooms with garlic and truffle oil on toasted sourdough.

MAIN

Lentil and Spinach Steamed Pudding

Vegan suet pastry with lentils, kidney beans and wild mushrooms, served with roasted new potatoes, brussels sprouts, maple glazed root vegetables and vegan red wine gravy.

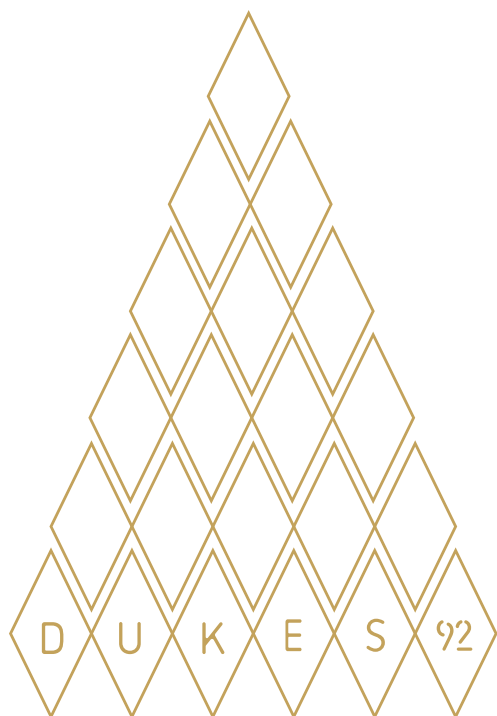
DESSERT

Chocolate & Mandarin Torte

With dairy free vanilla ice cream.

2 Courses	£22
3 Courses	£27

FESTIVE NIBBLES



CHRISTMAS

THE FESTIVE BOARD

Suitable for 4 - 6 people £50

Hand Carved Turkey

with cranberry sauce.

Clove Studded

Roast Ham

Hand Raised Pork Pie

Black Bomber Cheddar

Cropwell Bishop Stilton

Served with:

Sour dough bread

Cornichons

Rocket and parmesan
salad

Date and apple chutney

SMALL PLATES

£8 per person

Sesame Soy Chicken Wings

with spring onion, chilli and ginger.

Mini Chipolatas

With sticky honey and wholegrain mustard glaze.

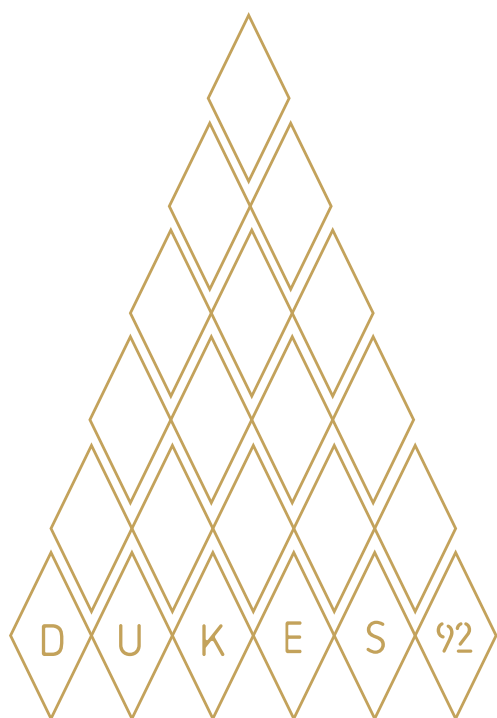
Warm Paprika Spiced Crispy Tortillas (V)

With sour cream and jalapenos.

Baked Garstang White (V)

A gooey brie like cheese studded with rosemary, individually baked and served with garlic foccacia.

DRINKS PACKAGES



CHRISTMAS

GOLD PACKAGE

Choose any one bottle of house spirit:

- Finlandia Vodka**
- Bombay Sapphire**
- Bacardi Spiced**
- Jack Daniels bourbon**
- Martel VS Cognac**

Choose beer or prosecco:

- With 5 bottles of Peroni** £145
- With 1 bottle of Prosecco** £150

PLATINUM PACKAGE

Choose any one bottle of premium spirit:

- Grey Goose Vodka**
- Hendricks Gin**
- Kraken Spiced Rum**
- Woodford Reserve Bourbon**
- Maxime Trijol VSOP Cognac**

Choose beer or prosecco:

- With 10 bottles of Peroni** £190
- With 2 bottle of Prosecco** £200