



THE OLD STABLES

ALLERTON MANOR

BOXING DAY & NEW YEAR'S DAY MENU

STARTERS

CURRIED PARSNIP SOUP (V) (GF*)
parsnip crisp, sage oil
6.50

CHICKEN LIVER PARFAIT (GF*)
toasted rustic bread, spiced apple chutney, dressed leaves
7.00

WILD MUSHROOM RISOTTO (VG*)
cream, parmesan crust, truffle oil
7.50

SALT BEEF CROQUETTE
celeriac remoulade, mustard dressing
8.00

SMOKED SALMON (GF*)
capers, shallots, lemon, buttered brown bread
8.50

MAIN COURSES

CAULIFLOWER & BLUE CHEESE TART (V)
rocket & walnut salad
11.50

ROAST TURKEY (GF*)
pigs in blankets, pork & apricot stuffing, roast potatoes, creamed sprouts, roasted carrot & parsnip, homemade cranberry sauce, gravy
14.50

ROAST BUTTERNUT SQUASH (VG) (GF)
roast potatoes pan-fried sprouts, honey-roasted parsnips, vegetarian gravy
12.50

PAN-FRIED SALMON (GF)
bombay potatoes, pickled carrots, coconut & almond dressing
15.00

FISH & CHIPS
beer batter, hand-cut chips, mushy peas, tartare sauce
13.00

SLOW BRAISED FEATHERBLADE OF BEEF (GF)
mashed potato, roasted baby turnips, winter cabbage, beef jus
16.00

THE MANOR BURGER
premium beef or buttermilk chicken, cheddar cheese, onion rings, homemade slaw, hand-cut chips
13.50

10oz RIB EYE STEAK (GF*)
chunky chips, garlic infused portobello mushroom, balsamic cherry tomatoes, onion rings
22.00

SANDWICHES

available 12pm - 5 pm

CLASSIC BLT
bacon, gem lettuce, tomato, black pepper mayonnaise, toasted bloomer, fries
8.00

FISH & CHIP SANDWICH
beer batter, hand-cut chips, mushy peas, tartare sauce, toasted ciabatta
9.00

CHARGRILLED STEAK
caramelised red onion, garlic mayonnaise, toasted ciabatta, fries
12.00

SIDE ORDERS

OLIVES (VG) (GF)
3.50

SEASONAL GREENS (V) (GF)
3.50

CHUNKY CHIPS (VG)
3.50

PIGS IN BLANKETS (6)
4.50

SWEET POTATO FRIES (VG)
3.50

STEAK SAUCES
bearnaise, peppercorn, red wine, blue cheese
3.00

DESSERTS

TONKA BEAN BRULEE (V) (GF*)
orange shortbread biscuit
6.50

SPICED CARROT CAKE (V)
chocolate & orange ice cream
6.50

HOMEMADE CHRISTMAS PUDDING (V)
brandy cream, festive berries
6.50

MULLED WINE CHEESECAKE
winter berry compote, chantilly cream
6.50

THE OLD STABLES CHEESE BOARD (V)
blacksticks blue, somerset brie, lancashire tasty, fizzy grapes, celery, fig chutney
8.00

(V) vegetarian, (VG) vegan, (VG*) can be made suitable for vegan, (GF) gluten free, (GF*) can be made suitable for gluten free.

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens.