



# THE OLD STABLES

ALLERTON MANOR

## FESTIVE MENU

2 COURSES 20.00 | 3 COURSES 25.00

### STARTERS

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**CURRIED PARSNIP SOUP (V) (GF\*)**

*parsnip crisp, rustic bread*

**CHICKEN LIVER PARFAIT (GF\*)**

*toasted rustic bread, spiced apple chutney*

**BUTTER-POACHED KING PRAWNS (GF)**

*iceberg lettuce, avocado, red onion salsa*

**CAULIFLOWER & BLUE CHEESE TART (V)**

*rocket & walnut salad*

**SCALLOPS (GF) (5.00 supplement)**

*puy lentils, pickled beetroot, crispy kale*

### MAIN COURSES

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**ROAST TURKEY (GF\*)**

*pigs in blankets, pork & apricot stuffing, roast potatoes, creamed sprouts, roasted carrot & parsnip, homemade cranberry sauce, gravy*

**ALLERTON MANOR NUT ROAST (VG)**

*roast potatoes, crushed root vegetables, green beans, homemade cranberry sauce, gravy*

**SLOW-BRAISED FEATHERBLADE OF BEEF (GF)**

*mashed potato, roasted baby turnips, winter cabbage, beef jus*

**PAN-FRIED SALMON (GF)**

*bombay potatoes, pickled carrots, coconut & almond dressing*

**10oz SIRLOIN STEAK (GF\*) (8.00 supplement)**

*chunky chips, garlic-infused portobello mushroom, balsamic cherry tomatoes, dressed watercress, peppercorn sauce*

### DESSERTS

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**HOMEMADE CHRISTMAS PUDDING (V)**

*brandy cream, festive berries*

**SPICED CARROT CAKE (V)**

*chocolate & orange ice cream*

**CHOCOLATE TART (V)**

*liquorice ice cream*

**TONKA BEAN BRÛLÉE (V) (GF\*)**

*orange shortbread biscuit*

**THE OLD STABLES CHEESE BOARD (V) (5.00 supplement)**

*blacksticks blue, somerset brie, lancashire tasty, fizzy grapes, celery, fig chutney*

(V) vegetarian, (VG) 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.