



THE OLD STABLES  
ALLERTON MANOR

# SUNDAY BEST

SERVED FROM 12.30PM

TWO COURSES £18.95

THREE COURSES £21.95

## STARTERS

### Fresh Bread Board

balsamic oil, olives, carrot hummus, sourdough & focaccia

### Soup of the Day V VE

served with fresh crusty bread & butter

### Classic Bruschetta V

topped with sliced, freshly salted heritage tomato, smoked mascarpone & balsamic

### Wild Mushroom & Truffle on Toast V

topped with Parmesan shavings

### Chicken & Game Terrine

juicy chicken & game terrine served with sweet Gentleman's Relish & toasted focaccia

## MAINS

### The Manor Steak Burger G/FO

6oz succulent chargrilled steak burger topped with mouth-watering Monterey Jack cheese & crisp chilli slaw, served with fries

### Vegan Burger VE G/FO

served with chilli slaw & fries

### Chicken Caesar Salad V G/FO

baby gem lettuce, anchovies, croutons, Parmesan cheese shavings & Caesar dressing

### Classic Fish & Chips

served with mushy peas & tartare sauce

### Spiced Lamb Kofta

served with a folded flatbread, red onion, chilli, tomato & mint yoghurt

## SUNDAY ROASTS

Choose from

### Locally Sourced Rare Roast Beef G/FO

### Succulent Roast Turkey Breast

### Mushroom & Squash Wellington VE

all are served with herb-crusted roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

## HOMEMADE DESSERTS

### Chocolate Orange Delice V

gingerbread crumb, popping candy & chocolate shards

### Salted Caramel Tart V

popcorn & Baileys cream

### Prosecco & Clementine Trifle V

### Sticky Toffee Christmas Pudding V G/FO

honeycomb & vanilla ice cream

### Seasonal Cheeseboard G/FO

served with homemade chutney, grapes, crackers & fruit cake

## SIDES

Roast Potatoes	£5.00
Seasonal Greens	£5.00
Roasted Root Vegetables	£5.00
Pigs in Blankets	£6.00
Truffled Cauliflower Cheese	£6.00

Fletcher's  
MARQUEE  
AT THE MANOR

Take a seat in our indoor marquee,  
showcasing live sport & music all  
throughout December

**BOOK A TABLE  
ONLINE NOW!**

[allertonmanorgolfclub.com](http://allertonmanorgolfclub.com)

(V) vegetarian, (VE) vegan, (G/FO) gluten-free option.

Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & 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.

Please make your server aware of any allergies or dietary requirements as some dishes may need to be adapted.

# WINE LIST

All wines sold by the glass are available in a 125ml measure, please ask your server for more details

## CHAMPAGNE/SPARKLING

	125ml	bottle
Laurent-Perrier Cuvée Rosé Brut NV		£75.00
Laurent-Perrier La Cuvée NV		£55.00
ThinK Pink Sparkling Rosé <small>VE</small> ITALY		£30.00
ThinK Prosecco <small>VE</small> ITALY		£30.00
Via Vai Prosecco <small>VE</small> ITALY	£7.00	£26.00
Via Vai Rosé Prosecco <small>VE</small> ITALY	£7.00	£26.00

## WHITE

	175ml	250ml	bottle
Gavi DOCG Volpi ITALY			£27.00
Los Tortolitos Sauvignon Blanc <small>VE</small> CHILE	£5.50	£7.50	£22.00
Picpoul de Pinet, Réserve de la Roquemolière <small>v</small> FRANCE			£29.00
Ramón Bilbao Albariño SPAIN			£30.00
Sancerre Blanc, Franck Millet <small>VE</small> FRANCE			£33.00
Sospiro Bianco ITALY	£4.75	£6.50	£19.00
Stormy Cape Chenin Blanc SOUTH AFRICA	£5.40	£7.20	£21.00
Tooma River Reserve Chardonnay AUSTRALIA	£5.40	£7.20	£20.00
Veritiere Pinot Grigio DOC ITALY	£5.50	£7.50	£22.00
Whakapapa Sauvignon Blanc NEW ZEALAND	£6.75	£8.90	£26.00

## RED

	175ml	250ml	bottle
Castellani, Chianti DOCG ITALY	£6.25	£8.30	£24.00
IGP Pays d'Oc Leduc Pinot Noir FRANCE			£28.00
Markview Shiraz AUSTRALIA	£6.00	£8.00	£23.00
Ramón Bilbao Monte Llano Tinto Rioja <small>VE</small> SPAIN	£6.00	£8.00	£23.00
Ramón Bilbao Rioja Crianza <small>VE</small> SPAIN	£7.00	£9.30	£25.00
Réserve des Oliviers Châteauneuf-du-Pape FRANCE			£40.00
Sospiro Rosso ITALY	£4.75	£6.50	£19.00
Trapiche Melodias Malbec <small>VE</small> ARGENTINA	£5.50	£7.50	£22.00
Viñamar Cabernet Sauvignon CHILE			£24.00
Viñamar Merlot CHILE	£6.00	£8.00	£23.00

## ROSÉ

	175ml	250ml	bottle
West Coast Swing White Zinfandel, The Wine Group USA	£5.50	£7.50	£22.00
Via Nova, Pinot Grigio Rosé ITALY	£5.50	£7.50	£22.00

## DRAUGHT BEER/CIDER

	ABV	half	pint
Guinness	4.1%	£2.50	£4.80
Peroni	5.1%	£2.50	£4.90
Stella 4%	4%	£2.00	£3.80
Corona	4.5%	£2.30	£4.70
Camden Hells	4.6%	£2.10	£4.70
Camden Pale Ale	4%	£2.10	£4.70
Kopparberg Strawberry & Lime	4%	£2.40	£4.80

for our bottled beer/cider selection, please ask your server

## SOFT DRINKS

	half / ml	pint
Draught Coca Cola Classic	£2.20	£3.20
Draught Diet Coke   Coke Zero	£1.80	£2.80
Draught Schweppes Lemonade	£1.80	£2.80
J20's	275ml	£2.80
Fanta	330ml	£2.80
Sprite	330ml	£2.80
Fever-Tree Tonics	125ml	£2.30
Ginger Ale Fever-Tree	200ml	£2.50
Ginger Beer Fever-Tree	200ml	£2.50
Fruit Shoot	200ml	£2.00
Fentimans Rose	200ml	£2.80

## SPIRITS

Brandy | Bourbon | Rum | Whiskey | Gin | Vodka  
for the full selection please ask your server

## CLASSIC COCKTAILS

Cosmopolitan Absolut Citron, Cointreau, cranberry & lime	£7.50
Espresso Martini JJ Whitley Vanilla Vodka, Kahlúa & espresso	£8.00
Pornstar Martini JJ Whitley Vanilla Vodka, Passoã, passion fruit, pineapple & lemon with a shot of Prosecco	£8.50
Mojito Bacardi, fresh mint & lime	£8.00
Clover Club gin, lemon, raspberry & egg white	£7.50

## HOUSE COCKTAILS

Star Above The Stables Sailor Jerry Spiced Rum, amaretto, apple juice, lime & mint	£7.50
The Florist Parma Violet Gin, lychee liqueur, cranberry & elderflower	£8.00
Battenberg Sour amaretto, bourbon, pineapple, egg white & lemon	£7.50
After Eight Martini vanilla vodka, Baileys, crème de menthe & cream	£8.00
Cinnamon Spiced Old Fashioned Maker's Mark Bourbon, cinnamon spiced gomme & orange bitters	£9.00

## TEA/COFFEE

	regular	large
English Breakfast Tea		£2.20
Speciality Teas		£2.50
Americano	£2.70	£3.20
Espresso	£2.70	£3.20
Cappuccino	£3.00	£3.50
Latte		£3.50
Mocha		£3.00
Hot Chocolate with whipped cream		£3.50