



THE HAY LOFT

ALLERTON MANOR

CHRISTMAS DAY

£200 PER PERSON

INCLUDES HALF BOTTLE OF WINE

CANAPÉS & CHAMPAGNE ON ARRIVAL

WARM BREADS, OIL & BUTTER FOR THE TABLE

TO START

RED WINE CURED SALMON

mulled caramel glaze, winter slaw, poached king prawns, avocado & horseradish cream, sourdough crispbread

OR

GOATS CHEESE MOUSSE

glazed fig, pickled granny smith, apple jelly, herb crumb & gingerbread toasts

Vegan & gluten free options available on request

MAIN COURSE

Choice of either

BEEF WELLINGTON

fillet of beef roasted in crisp puff pastry, wild mushroom duxelles, duck fat potatoes, glazed carrots & parsnips, garlic creamed sprouts, sage & onion, pigs in blankets & rich roasting gravy

BUTTER ROASTED TURKEY BREAST

duck fat potatoes, glazed carrots & parsnips, garlic creamed sprouts, sage & onion, pigs in blankets & rich roasting gravy

WILD MUSHROOM, SPINACH & CELERIAC WELLINGTON

served with roast potatoes, garlic creamed sprouts, glazed carrots & parsnips, sage & onion, figs in blankets, porcini gravy (V, VN*)

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING

salted caramel & cognac Anglaise, vanilla ice cream (V, VN*, GF*)

CHEESE

A WIDE SELECTION OF BRITISH & EUROPEAN CHEESES

chutneys, artisan honey, grapes, figs, fruit toasts & crackers

PETIT FOURS

MINI MINCE PIES & CHOCOLATES

served with tea or coffee (V)

*Denotes dishes that can be altered for gluten free or vegan on request

(V) Vegetarian (GF) Gluten Free (VN) Vegan. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut 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 traces of allergens. Please ask a member of staff before ordering. All prices include VAT.

