



THE OLD STABLES

ALLERTON MANOR

# CHRISTMAS DAY MENU

SELECTION OF WARM BREADS FOR THE TABLE

## TO START

SMOKED SALMON & KING PRAWNS  
romesco sauce, chicory & endive (GF)

ROASTED TOMATO & SQUASH SOUP  
toasted pumpkin & sage (GF, VN)

DUCK PARFAIT  
fig, bitter orange chutney & toasted focaccia

GLAZED GOATS' CHEESE  
baby beetroot, lemon crème fraîche, roasted hazelnuts & sourdough toast\* (V)

## MAINS

ROASTED BEEF FILLET  
thyme roasted potatoes, honeyed parsnips & carrots, creamed sprouts, pigs in blankets,  
port jus & Yorkshire pudding\*

SLOW ROASTED TURKEY BREAST  
thyme roasted potatoes, honeyed carrots & parsnips, creamed sprouts, pigs in blankets,  
port jus & Yorkshire pudding\*

MUSHROOM, SPINACH & CHESTNUT WELLINGTON  
thyme roasted potatoes, glazed parsnips & carrots, creamed sprouts, figs in blankets & porcini sauce (VN)

SEARED HAKE SUPRÊME  
creamed celeriac, roasted broccoli, brown shrimp butter, Champagne sauce (GF)

## DESSERTS

CARAMEL & SPICED APPLE CRUMBLE  
vanilla ice cream & crème Anglaise\* (V)

STICKY TOFFEE CHRISTMAS PUDDING  
altd caramel cognac Anglaise, vanilla ice cream (V)  
*(available as gluten free & vegan)*

BLOOD ORANGE & CAMELIA CHEESECAKE  
brandysnap & sorbet

WINE POACHED PEAR  
vanilla crème fraiche & gingerbread crisps (V)



\*Denotes dishes that can be altered for gluten free