



THE OLD STABLES  
ALLERTON MANOR



# CHRISTMAS EVE MENU

## NIBBLES

|                                    |  |   |                                     |
|------------------------------------|--|---|-------------------------------------|
| MARINATED GORDAL OLIVES (GF, VN) 4 | WARM BREADS & HOUMOUS Sourdough, focaccia, balsamic & oil (VN) 6 | ROSEMARY FOCACCIA GARLIC BREAD with glazed mozzarella (V) 6 | HONEY & MUSTARD GLAZED CHIPOLATAS 5 |
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## SHARING

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| HONEY BAKED CAMEMBERT hand cut chips & chilli jam (for two) (GF) | 15 |
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## STARTERS

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| ROASTED PLUM TOMATO & SWEET POTATO SOUP Lancashire cheddar toast (V, GF*)        | 6.5 |
| DUCK LEG RILLETES glazed red cabbage, orange chutney & toasted sourdough (GF*)   | 9   |
| TORCHED SMOKED SALMON curried avocado, pickled shallots, capers & rye bread (GF) | 9   |
| FRIED KING OYSTER MUSHROOMS barbecue glaze, pak choi & black sesame (GF, VN)     | 8.5 |

## MAINS

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| ROAST TURKEY BREAST sage & onion, crispy bacon, chipolatas, honeyed carrots & parsnips, garlic creamed sprouts, beef dripping potatoes & turkey gravy | 20 |
| SLOW COOKED BEEF BRISKET horseradish mash, creamed carrots, pickled ruby cabbage, pancetta & red wine jus (GF)  | 18 |
| SEARED COD SUPREME cauliflower velouté, garlic spinach, curry spice, pickled golden raisin, carrot & parsnip bhaji (GF)                               | 18 |
| FRESHLY BATTERED HADDOCK FILLET hand cut chips, mushy peas, tartare sauce & scorched lemon (GF)   | 16 |
| WILD MUSHROOM CELERIAC & TRUFFLE PIE glazed carrots & parsnips, garlic creamed sprouts, roast potatoes & porcini gravy (VN)                           | 14 |

## BURGERS

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| 7oz BEEF BURGER smoked streaky bacon, mature cheddar, gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries (GF*)                                | 14 |
| PORTOBELLO MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, barbecue mayo & chilli jam on brioche, served with fries (available as vegan with plant-based halloumi) (GF*) | 15 |

## SAUCES

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|------------------------|---|
| CREAMY PEPPERCORN (GF) | 3 |
| RED WINE JUS (GF)      | 3 |
| BLUE CHEESE SAUCE (GF) | 3 |
| GRAVY (GF)             | 3 |

## SIDES

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| HAND CUT CHIPS (GF, VN)                                     | 4.5 |
| SKINNY FRIES (GF, VN)                                       | 3.5 |
| TENDER STEM BROCCOLI with chilli, garlic & lemon butter (V) | 5   |
| MAPLE ROASTED CARROTS & PARSNIPS (GF, VN)                   | 3   |
| CREAMED POTATO (GF, VN)                                     | 3   |
| BATTERED ONION RINGS (GF, VN)                               | 3   |
| BEEF DRIPPING ROAST POTATOES (available as vegan)           | 3   |
| PIGS IN BLANKETS  | 6   |

## SHARING STEAK

24oz CHARGRILLED TOMAHAWK 49

roasted mushrooms, confit plum tomatoes, hand cut chips, choice of sauces, watercress & crispy onions (GF)

## DESSERT

|   |   |
|---|---|
| DARK CHOCOLATE & SALTED CARAMEL FONDANT with vanilla ice cream (GF, V)  | 7 |
| WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE cranberry meringue & ice cream   | 7 |
| STICKY TOFFEE CHRISTMAS PUDDING salted caramel cognac sauce & ice cream (GF*, VN*) (available as gluten free & vegan) | 7 |
| TRIO OF BRITISH CHEESES grapes, fruit toasts, crackers & apple chutney (V)  | 9 |

## GRILL

All our Grill items are served with slow cooked plum tomato, watercress & fries

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| TWO GRILLED CHICKEN BREASTS FILLETS garlic, chilli & lemon butter (GF) | 18 |
| 8oz BEEF FILLET STEAK (GF)   | 26 |

(V) Vegetarian (GF) Gluten Free (VN) Vegan (GF\*) Gluten Free Available (VN\*) Vegan Available. 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.