



THE OLD STABLES

ALLERTON MANOR

FESTIVE EVENING MENU

NIBBLES

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

SHARING

FRITTO MISTO (GF)	25
crispy fried haddock, prawns & squid, chive aioli & scorched lemon for 2 or 3 people	
GRAZING BOARD	24
Warm sourdough, mozzarella baked garlic focaccia, honey glaze chipolatas, stuffed peppers, Gordal olives, houmous & balsamic oil	
HARISSA & HONEY BAKED CAMEMBERT (V)	16
pomegranate jam, dukkah spice & sourdough for 2	

STARTERS

GARLIC CREAMED MUSHROOMS (V, GF*)	10
sourdough, honey & chilli cured egg yolk, pickled shimeji, chervil dressing	
CRISPY PORK RILLETTES (GF)	12
fennel slaw, tangerine & chilli jam, pickled shallots	
HOT SMOKED SALMON TERRINE (GF*)	12
lemon pickle, cucumber, dressed watercress & treacle toasts	
ONION & CIDER SOUP (V, VN*, GF*)	7
Lancashire cheddar sourdough crouton	
KING PRAWNS (GF*)	12
with garlic & chilli butter, lemon & herbs with baked focaccia	

MAINS

BUTTER ROASTED TURKEY BREAST (GF*)	20
sage & onion stuffing, crispy bacon, duck fat potatoes, glazed carrots & parsnips, garlic creamed sprouts, pigs in blankets & a rich roasting gravy	
FRESHLY BATTERED HADDOCK FILLET (GF)	17
thick cut chips, buttered crushed peas, tartare sauce & scorched lemon	
SLOW COOKED BEEF FEATHER BLADE (GF)	20
port jus, horseradish creamed potato, watercress, pickled carrots & carrot crisps	
SEARED COD SUPREME (GF*)	18
chickpea & red pepper tagine, stem broccoli, brown shrimp & preserved lemon butter	
BEETROOT WELLINGTON (V, VN*)	17
with spinach & wild mushroom duxelles, roast potatoes, glazed carrots & parsnips, garlic creamed sprouts, figs in blankets & a mulled wine sauce	

SALADS

GRILLED CHICKEN BREAST SALAD (GF)	15
pancetta & goats' cheese salad, gem lettuce, cherry tomatoes, red onion & honey balsamic dressing	
GRILLED HALLOUMI & DUKKAH SPICED POTATO SALAD	15
grilled stem broccoli, smoked almonds, harissa houmous, pomegranate, crispy chickpeas, gem lettuce (GF, V, VN*)	

FROM THE GRILL

7oz BEEF BURGER (GF*)	15
smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries	
CRISPY CHICKEN FILLET BURGER (GF*)	15
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries	
PORTOBELLO MUSHROOM & HALLOUMI BURGER	15
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	
BONELESS GRILLED HALF CHICKEN (GF)	18
garlic chilli & preserved lemon butter, confit plum tomato, dressed watercress & fries	
8oz PREMIUM RUMP STEAK	20
8oz RIBEYE STEAK	28
8oz FILLET STEAK	32
All steaks served with confit plum tomato, dressed watercress & fries (GF)	

SAUCES

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

SIDES

THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
SALT & PEPPER FRIES	5.5
tossed with peppers, spring onions & chillies (GF, VN)	
MAPLE ROASTED CARROTS & PARSNIPS (GF, VN)	5
PIGS IN BLANKETS	6
TENDER STEM BROCCOLI	6
with chilli garlic & lemon butter (GF, V, VN*)	
CREAMED POTATO (GF, VN)	3.5
BATTERED ONION RINGS (GF, VN)	3
CHERRY TOMATO, ONION & CUCUMBER SALAD	3.5
gem lettuce & shallot dressing (GF, VN)	

DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING (V, VN*, GF*)	8
salted caramel & cognac Anglaise, vanilla ice cream	
BLACK FOREST TRIFLE	8
dark chocolate, Kirsch jelly & vanilla mousse	
SELECTION OF BRITISH CHEESES	10
BAKEWELL CHEESECAKE (V)	8
mulled cherries, pistachio ice cream	
CARAMELIA PANNA COTTA (GF*)	8
hazelnut meringue, espresso cream & praline	