



# THE OLD STABLES

ALLERTON MANOR

## FESTIVE MENU

2 COURSES £26 | 3 COURSES £32



### TO START

ROASTED PLUM TOMATO & SWEET POTATO SOUP  
Lancashire cheddar toast\* (V)

DUCK RILLETTES  
glazed red cabbage, orange chutney & toasted sourdough\*

TORCHED SMOKED SALMON  
curried avocado, pickled shallots, capers & rye bread\*

### MAINS

ROAST TURKEY BREAST  
sage & onion, crispy bacon, chipolatas, honeyed carrots & parsnips,  
garlic creamed sprouts, pigs in blankets, beef dripping potatoes & turkey gravy\*

SLOW COOKED BEEF BRISKET  
horseradish mash creamed carrots, roasted beets, pigs in blankets pancetta & red wine jus\* (GF)

WILD MUSHROOM CELERIAC & TRUFFLE PIE  
glazed carrots & parsnips, garlic creamed sprouts, figs in blankets, roast potatoes & porcini gravy (VN)

### SIDES

Pigs in blankets £6  
Roast potatoes £3 (GF)  
Roasted carrots & parsnips £3 (GF)  
Garlic creamed sprouts £3 (GF)

### DESSERTS

DARK CHOCOLATE & SALTED CARAMEL FONDANT  
with vanilla ice cream (GF,V)

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE  
cranberry meringue & ice cream

STICKY TOFFEE CHRISTMAS PUDDING  
salted caramel cognac sauce & ice cream (V)  
(available as gluten free & vegan)

\*Denotes dishes that can be altered for gluten free