



THE OLD STABLES

ALLERTON MANOR

FESTIVE MENU

2 COURSES £30 | 3 COURSES £35

TO START

GARLIC CREAMED MUSHROOMS

sourdough, honey & chilli cured egg yolk, pickled shimeji, chervil dressing (V, GF*)

CRISPY PORK RILLETTES

fennel slaw, tangerine & chilli jam, pickled shallots (GF)

HOT SMOKED SALMON TERRINE

lemon pickle, cucumber, dressed watercress & treacle toasts (GF*)

ONION & CIDER SOUP

lancashire cheddar sourdough crouton (V, VN*, GF*)

MAINS

BUTTER ROASTED TURKEY BREAST

sage & onion stuffing, crispy bacon, duck fat potatoes, glazed carrots & parsnips, garlic creamed sprouts, pigs in blankets & a rich roasting gravy (GF*)

SLOW COOKED BEEF FEATHERBLADE

port jus, horseradish creamed potato, watercress, pickled carrots & pancetta crisps (GF)

SEARED COD SUPREME

chickpea & red pepper tagine, stem broccoli, brown shrimp & preserved lemon butter (GF*)

BEETROOT WELLINGTON

with spinach & wild mushroom duxelles, roast potatoes, glazed carrots & parsnips, garlic creamed sprouts, figs in blankets & a mulled wine sauce (V, VN*)

DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING

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

SELECTION OF BRITISH CHEESES

fruit toasts, crackers, grapes, pear & golden raisin chutney (V, GF*)

BAKEWELL CHEESECAKE

mulled cherries, pistachio ice cream (V)

CARAMELIA CHOCOLATE PANNA COTTA

hazelnut meringue, espresso cream & praline

(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.