

ALLERTON MANOR

FESTIVE SUNDAY LUNCH

2 COURSES £30 | 3 COURSES £35

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NIBBLES

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

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*) KING PRAWNS

with garlic & chilli butter, lemon & herbs with baked focaccia (GF*)

MAINS

ROAST TURKEY BREAST with herb & chestnut stuffing SLOW ROASTED RUMP OF BEEF served pink or well-done (GF*) BROWN SUGAR GLAZED HAM (GF*) All served with, garlic creamed sprouts, maple miso roasted carrots, broccoli florets, root vegetable mash, Yorkshire pudding, gravy & beef dripping roast potatoes (VN*)

BEETROOT WELLINGTON

GRILL

All our Grill items are served with plum tomato, & fries	, watercress
8 oz PREMIUM BEEF RUMP STEAK (GF)	7 supplement
8 oz RIB EYE BEEF STEAK (GF)	10 supplement
8 oz BEEF FILLET STEAK (GF)	15 supplement
7 oz BEEF BURGER	
smoked streaky bacon, glazed cheddar, cream	iy peppercorn
sauce, crispy onions, black garlic mayonnaise	& chilli jam
on a toasted bun & fries (GF*)	

SAUCES

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

SIDES

CAULIFLOWER CHEESE	6
PIGS IN BLANKETS	8
BEEF DRIPPING ROAST POTATOES (VN*)	3
YORKSHIRE PUDDING	2
HERB & CHESTNUT STUFFING	3
HAND CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4

with spinach & wild mushroom duxelles & mulled wine gravy (VN)

SEARED COD SUPREME

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

TENDER STEM BROCCOLI6with chilli, garlic & lemon butter (GF, VN*)6MAPLE ROASTED CARROTS & PARSNIPS (GF, VN)5CREAMED POTATO (GF, VN)3.5

DESSERT

APPLE & BLACKBERRY CRUMBLEBLACK FOREST TRIFLEvanilla custard & ice cream (V)dark chocolate, Kirsch jelly & vanilla mousse (V)STICKY TOFFEE CHRISTMAS PUDDINGBAKEWELL CHEESECAKEsalted caramel & cognac Anglaise, vanilla ice cream (V, VN*, GF*)SELECTION OF BRITISH CHEESES
fruit toasts, grapes, crackers & chutney (V, GF*) 3 supplement

(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.