



THE OLD STABLES

ALLERTON MANOR

NEW YEAR'S EVE MENU

£50 INCLUDING ARRIVAL DRINK

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*

GLAZED GOATS' CHEESE
redcurrant, hazelnut granola & pickled spring onion*

MAINS

16oz RIBEYE STEAK
chargrilled to your liking, hand-cut chips, grilled mushrooms, roasted tomatoes, watercress, crispy onions & peppercorn sauce, for two to share (£10 supplement)

ROASTED CHICKEN BREAST
dauphinoise potato, roasted shallots, stem broccoli & onion soubise

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

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

SEARED COD SUPREME
cauliflower velouté, garlic spinach, curry spice, pickled golden raisin, carrot & parsnip bhaji*

DESSERT

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

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE
cranberry meringue & ice cream

TRIO OF BRITISH CHEESES
grapes, fruit toasts crackers & chutney*

STICKY TOFFEE PUDDING
caramel sauce & ice cream (v)
(available as gluten free & vegan)

*Denotes dishes which can be made gluten free)

(V) Vegetarian (GF) Gluten Free (VN) Vegan. 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.