



# THE OLD STABLES

ALLERTON MANOR

## NEW YEARS EVE

£70 PER PERSON

### 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)

#### GRILLED KING PRAWNS

with lemon & herbs, bruschetta, saffron aioli (GF\*)

#### ROASTED TOMATO & RED PEPPER SOUP

Lancashire cheddar sourdough crouton (V, VN\*, GF\*)

### MAINS

#### 8OZ RIBEYE STEAK

chargrilled to your liking, hand-cut chips, grilled mushrooms, roasted tomatoes, watercress, crispy onions & peppercorn sauce (GF)

#### ROASTED CHICKEN BREAST

orzo pasta with wild mushrooms cream, charred leeks & cavolo nero

#### SEARED DUCK BREAST

coconut rice, mango & chilli salsa, roasted pak choi with sesame & ginger dressing (GF)

#### BUTTERNUT SQUASH

artichoke & courgette parcel, potato fondant, beetroot, roasted broccoli (VN, GF)

#### SEARED COD SUPREME

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

### DESSERTS

#### DARK CHOCOLATE PARFAIT

sesame crisps, salted caramel sauce & caramel ice cream

#### BAKEWELL CHEESECAKE

mulled cherries, pistachio ice cream

#### STICKY TOFFEE PUDDING

caramel sauce & ice cream (V, GF\*)  
(available as gluten free & vegan)

#### TRIO OF BRITISH CHEESES

grapes, fruit toasts crackers & chutney\*

\*Denotes dishes that can be altered for gluten free or vegan on request

(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.