THE HAYLOFT
ALLERTON MANOR

CHRISTMAS
Day Menu

CANAPÉS

BREADS, BALSAMIC, OIL & BUTTER FOR THE TABLE

TO START

SEARED SCALLOPS
cauliflower purée, pickled apple, crispy chicken skin, hazelnut & caper crumb (GF)
OR
SLOW COOKED HAM HOCK & HEN'S EGG TERRINE
parsley mayo, soda bread, piccalilli, pickled red cabbage (GF*)

Vegetarian and vegan option available on request

MAINS

ROASTED TURKEY BREAST & TREACLE BAKED HAM
pork & sage stuffing, pigs in blankets, goose fat potatoes & rich roasting gravy (GF)
OR
BEEF WELLINGTON
fillet of beef wrapped in serrano ham & crisp puff pastry, served with pork & sage stuffing,
pigs in blankets, goose fat potatoes & port jus.

All mains served with honeyed carrots & parsnips, garlic buttered sprouts & root vegetable mash

Vegetarian and vegan option available on request

DESSERTS

CHRISTMAS STICKY TOFFEE PUDDING
cognac & salted caramel anglaise, vanilla ice cream (V, VN*, GF*)
OR
CLEMENTINE CHEESECAKE
dark chocolate, ginger crumb, orange curd & sorbet (GF*)

PETIT FOURS

MINI MINCE PIE & CHOCOLATE TRUFFLES

Make it a Christmas to remember

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (VN*) Vegan Available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always list all ingredients or 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.