# CHRISTMAS EVE MENU

## APPETISERS

BABY CHORIZO SAUSAGES 8
red wine honey (GF)

GARLIC & HERB MARINATED GOATS' CHEESE PEARLS 8
lemon oil (V, GF)

ROASTED RED PEPPERS 7
stuffed with cream cheese (V, GF)

GORDAL OLIVES WITH ROSEMARY OIL (VN, GF) 6

WARM FOCACCIA & SOURDOUGH 8
balsamic, oil & harissa houmous (VN)

GARLIC & ROSEMARY BAKED FOCACCIA 6
with glazed mozzarella (V)

## TO START

CURED SALMON FILLET 12
sweet soy glaze, pickled ginger, puffed rice, sesame dressing & Asian slaw (GF)

CHORIZO & MANCHEGO CROQUETTES 12
roasted red pepper relish, saffron & lemon aioli, dressed watercress

HONEY BAKED FIG & BALSAMIC ONION TART 11
goats' cheese, fennel, smoked almonds, spiced orange & endive salad (V, GF*)

WILD MUSHROOM & CELERIAC SOUP 8
truffle crème fraiche, root vegetable crisps & warm bread (V, VN*, GF*)

## MAINS

ROASTED TURKEY BREAST 25
pork & sage stuffing, crispy bacon, maple roasted carrots, piccolo parsnips, duck fat roasted potatoes, garlic creamed Brussels sprouts, pig in blanket & rich roasting gravy (GF*)

BEEF BRISKET 25
slow cooked with treacle & sea salt, crispy bacon, horseradish creamed potato, maple roasted parsnips, pickled baby carrots, fried shallots & port jus (GF)

FRESHLY BATTERED HADDOCK 18
thick cut chips, crushed buttered peas, tartare sauce & scorched lemon (GF)

OLD STABLES SCOUSE 16
slow cooked beef, root vegetables & potatoes, puff pastry, served with picked red cabbage & warm bread roll

SEARED HAKE SUPREME 22
buttered spinach, caper & olive oil crushed new potatoes, cauliflower velouté, tender broccoli, piccolo parsnips & dukkah filo crisp (GF*)

HASSELBACK SQUASH, REDCURRANT GLAZE, STILTON, CHERVIL & CHESTNUT GREMOLATA 20
roasted potatoes, maple roasted carrots, piccolo parsnips, garlic creamed Brussels sprouts, fig in blanket & red wine gravy (GF, V, VN*)

## SALADS

DUKKAH SPICED WINTER VEGETABLE & HALLOUMI SALAD 16
beetroot & heritage carrot salad, halloumi, beetroot houmous, crispy corn & pomegranate, with white balsamic dressing (GF, V, VN*)

GRILLED CHICKEN, SMOKED BACON & GOATS CHEESE SALAD 16
with cherry tomatoes, red onion, gem lettuce, radicchio & white balsamic dressing (GF)

## GRILL & BURGERS

7oz BEEF BURGER 18
smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)

CRISPY CHICKEN FILLET BURGER 18
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*)

CRISPY KING OYSTER MUSHROOM & HALLOUMI BURGER 18
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)

BONELESS GRILLED HALF CHICKEN 19
smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)

8oz PREMIUM RUMP STEAK 25
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)

8oz SIRLOIN STEAK 28
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)

10oz FILLET STEAK 35
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)

GRILLED LAMB CHOPS 28
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)

(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 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.

## SAUCES

CREAMY PEPPERCORN (GF) 3
RED WINE JUS (GF) 3
BLACK GARLIC & TRUFFLE (GF) 3
BLUE CHEESE SAUCE (GF) 3
GRAVY (GF) 3

## SIDES

THICK CUT CHIPS (GF, VN) 4.5
SKINNY FRIES (GF, VN) 4
SALT & PEPPER FRIES 5.5
tossed with peppers, spring onions & chillies (GF, VN)
TENDER STEM BROCCOLI 6
with chilli garlic & lemon butter (GF, V, VN*)
CREAMED POTATO (V, GF) 4
TOMATO, ONION & CUCUMBER SALAD 4
gem lettuce & shallot dressing (GF, VN)
HONEY GLAZED PIGS IN BLANKETS 7
ROASTED POTATOES (GF, VN*) 4
MAPLE ROASTED CARROTS (GF, VN) 4
PORK & SAGE STUFFING 5
GARLIC CREAMED SPROUTS (GF, V, VN*) 4

## DESSERT

BLACK FOREST CHEESECAKE 8
mulled cherries, dark chocolate, cherry crumb & ice cream

CLEMENTINE & WHITE CHOCOLATE PANNA COTTA 8
poached pear, white chocolate, gingerbread croutons (GF*)

CHOCOLATE & BAILEYS DELICE 8
cocoa sponge, espresso cream, peppermint macaron & mint chocolate ice cream

CHRISTMAS STICKY TOFFEE PUDDING 8
salted caramel & cognac Anglaise, vanilla ice cream (V, VN*, GF*)

SELECTION OF BRITISH CHEESES 11
crackers, grapes, fruit toasts & chutney (V, GF*)



THE OLD STABLES
ALLERTON MANOR

THE OLD STABLES
ALLERTON MANOR

# CHRISTMAS EVE MENU



