THE HAYLOFT
ALLERTON MANOR

FESTIVE CARVERY MENU

ADULTS £45PP | CHILDREN £25PP

LIVE ENTERTAINMENT & SANTA'S ELVES

STARTERS

SELECTION OF APPETISERS
marinated olives, sun blushed tomatoes, chargrilled vegetables, stuffed baby peppers

POACHED KING PRAWNS
gem lettuce, cherry tomatoes, tomato & chilli dressing, lemon, focaccia toasts (GF*)

SELECTION OF CHARCUTERIE WITH CHUTNEYS

HAM HOCK TERRINE
choice of relishes and pickles, sourdough crispbreads (GF*)

ROASTED TOMATO & RED PEPPER SOUP (VN, GF)

WARM BREAD SELECTION WITH BUTTER (GF*)

MAINS

SLOW ROASTED PORK SHOULDER
with pork & apricot stuffing, apple sauce & crackling (GF)

ROASTED RUMP OF BEEF (GF)

STUFFED BUTTERNUT SQUASH
with peppers & basil, tomato jus (VN, GF)

ALL SERVED WITH
Beef Dripping Potatoes (GF, VN*)
Maple & Sage Roasted Root Vegetables (GF, VN)
Carrot & Swede (GF, VN*)
Buttered Broccoli
Yorkshire Puddings (V)
Gravy (GF, VN*)

DESSERT

STICKY TOFFEE PUDDING
caramel sauce (GF*, VN*)

ICE CREAM SUNDAE STATION

SELECTION OF CHEESECAKE, GATEAUX & DESSERTS
(gluten free, dairy free & vegan available)

SELECTION OF FRESH FRUITS & BERRIES

CHILDREN'S MENU

STARTERS

CHEESY GARLIC BREAD (V, GF*)
TOMATO & RED PEPPER SOUP (GF, VN)

MAINS

CARVERY ROAST
BREADED CHICKEN GOUJONS
with fries (GF)
PENNE PASTA
with tomato sauce (VN)

DESSERT

ICE CREAM SUNDAE STATION
CHOCOLATE BROWNIE (GF*, VN*)
SELECTION OF FRESH FRUITS & BERRIES

(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.