

# CHRISTMAS

## WITH ELNECOT

### TO START

Wild mushroom and hazelnut soup, mushroom cracker\* (ve)

Manchester smoked salmon terrine, Didsbury gin, pickles\*

Chicken liver parfait, caramelised quince, toast\*

### MAINS

Roast turkey with all the trimmings\*

Vegan nut roast with all the vegan trimmings\* (ve)

Slow-cooked Yorkshire ox cheek, potato purée,  
fermented carrot, bone sauce\*

Roasted monkfish tail, celeriac purée, caramelised shallot\*

### DESSERT

Chocolate fondant, whisky ice cream (v)

Toffee apple cheesecake (v)

Vegan plum cake, roast plum, maple syrup, plum puree\* (ve)

### CHEESE

A selection of local cheeses with two accompanying ports,  
LBV and 10 year old (£10 supplement)

£32pp

including glass of bubbles on arrival

Accompanying wine flight selected by our chef £15

\* denotes dish either is or can be made gluten free