26th November - 28th December
(Excluding Christmas Day)

Festive Menu

STARTERS

Spiced Roast Butternut Squash and Sweet Potato Soup
With creamy wholemeal bread and butter

Pork, Chicken Liver and Cranberry Pâté
With toasted wholemeal bread and a sticky fig relish

Wild Pink Salmon and Prawn Rillette
With apple cider pickled cucumber and toasted sourdough bread

Grats Cheese, Beetroot and Spinach Tart
With pea shoots and caramelised red onion chutney

MAINS

Traditional Roast Turkey
With roast potatoes, seasonal vegetables, pork, sage and onion stuffing, chipolatas and gravy

Vegetable, Nut and Barber’s Vintage Farmhouse Cheddar Roast
With a Lancashire cheese wafer, roast potatoes, seasonal vegetables and a cranberry and rosemary gravy

Pan-Fried Sea Bass Fillet
With olive oil crushed new potatoes, a medley of green vegetables and a white wine and herb sauce

Roast Topside of Beef
With a homemade Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

DESSERTS

Traditional Christmas Pudding
With brandy sauce

Hot Salted Caramel and Date Roulade
With Cornish dairy brandy flavoured mince pie ice cream

Rocky Road Cheesecake
With Cornish dairy vanilla ice cream and chocolate sauce

Traditional Christmas Pudding
With custard

Under 12’s

2 Courses £12.95
3 Courses £14.95
From £5.95

Terms & Conditions:

*All deposits are non-refundable.

Some of our poultry and fish dishes may contain small bones.

All of our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients.

Full allergen information is available upon request.

If you have a question, food allergy or intolerance, please let us know before placing your order.

Made with vegetarian ingredients, however, some of our preparations and cooking methods could affect this.

All prices include VAT at the current rate.

JOSEPH HOLT LTD, THE BREWERY, EMPIRE STREET, MANCHESTER, M3 1JD