EAT, DRINK & BE MERRY

FESTIVE MENU

STARTERS

Leek, Potato and Watercress Soup (v)  
With crusty sourdough bread and butter

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

Prawn and Tomato Bruschetta  
With a lemon and caperberry mayonnaise

Goat's Cheese, Beetroot and Spinach Tart (v)  
With watercress and caramelised red onion chutney

MAIN COURSE

Traditional Christmas Dinner  
With Yorkshire pudding, stuffing and a choice of vegetables and potatoes, all topped off with gravy or onion gravy

Maple Roast Butternut Squash, Smoked Almond and Lancashire Cheese Roast (v)  
With 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

DESSERT

Traditional Christmas Pudding  
With brandy sauce

Hot Salted Caramel and Date Roulade  
With Cornish dairy cream and raisin ice cream

Baked Vanilla Cheesecake  
With Cornish dairy vanilla ice cream and a Vanilla and raspebrry coulis

Raspberry, Strawberry and Blackcurrant Sorbet  
With pomegranate seeds and a passion fruit coulis

STARTER

Slow Roast Tomato and Basil Soup (v)  
With crusty bread and butter

Crispy Breaded Mushrooms (v)  
With tangy BBQ sauce

Garlic Bread with Cheese (v)  

MAIN COURSE

Traditional Christmas Dinner  
With Yorkshire pudding, stuffing and a choice of vegetables and potatoes, all topped off with gravy or onion gravy

Spaghetti Bolognese  
With garlic bread

Tomato and Mascarpone Pasta (v)  
With garlic bread

DESSERT

Chocolate Brownie  
With Cornish dairy vanilla ice cream and chocolate sauce

Simply Ice Cream  
Ask a member of the team for today's choice

Traditional Christmas Pudding  
With custard

VEGETARIAN/VEGETARIAN TASTING MENU

£13.95  |  2 Courses
£16.95  |  3 Courses
From £6.95  |  Under 12's

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With a lemon and caperberry mayonnaise

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With garlic bread

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DESSERT

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With Cornish dairy vanilla ice cream and chocolate sauce

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With custard

 terms & conditions:
* All deposits are non-refundable.
* £5 voucher can be redeemed when two people dine Monday - Thursday from 1/10/20 – 31/11/20
* 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.
* Meals cost £13.95, £16.95 or £6.95.

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

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