

CHRISTMAS DAY AT MOUNT STREET

25 December

£140⁰⁰ per person

A Glass of Champagne

THE MENU

TO START

Hand Dived Orkney Scallop

celeriac puree, watercress, apple, verjus sauce

Pressed Maize Fed Chicken Terrine

pickled girolle mushroom, boozy prune, tarragon aioli, brioche

Salt Baked Heritage Beetroot Carpaccio (v)(n)

aerated goats curd, walnut ketchup, watercress, rosemary vinaigrette

MAIN COURSE

Roasted Breast of Cheshire Turkey

chipolatas, cranberry stuffing, duck fat roasted potatoes, blossom honey parsnips, confit carrots, fine beans, turkey jus

Fillet of Beef Wellington

*mushroom & truffle duxelle, potato puree, roscoff onion, tender stem broccoli, veal jus
(Served pink or cooked through)*

Scottish Salmon

prawn mousseline, spinach, potato rosti, shellfish bisque, chervil oil

Portobello Mushroom & Shallot Pithivier (v)

roasted sunchoke, cavolo nero, truffle cream sauce

DESSERT

Panettone Bread & Butter Pudding

rum bananas, salted caramel sauce, vanilla seed ice cream

Dark Chocolate Tart

vanilla mascarpone, candied orange, ginger snap

Egg Nog Panna Cotta

mulled blackberries, lemon curd, filo crisps, marigold

TO FINISH

Tea, Coffee & Warm Mince Pies

— THE —
M I D L A N D
MANCHESTER

