

### CHRISTMAS PARTY MENU

£55pp – pre-order required for all Christmas parties, alongside £10pp deposit\*

### **STARTERS**

Celeriac and Apple Soup
Served w/ Garstang Blue cheese and crusty bread (gf on request)

## Crispy Camembert

Deep fried in panko breadcrumbs and served w/ homemade plum chutney

#### Ham Hock Terrine

Served w/ piccalilli and dressed leaves (gf)

# Smoked Mackerel and Horseradish Pate

Served w/ pickled cucumber and toasted sourdough

## Pickled Orange and Candied Beetroots

Served w/ beetroot gel, toasted walnuts, bitter leaves and a Dijon mustard & sherry vinegar dressing (v / ve / gf)

#### MAINS

Served with garlic and thyme roasties and roasted root vegetables

# Traditional Turkey Dinner

Free-range turkey ballotine w/ apricot and thyme stuffing wrapped in cured ham, served w/ bread sauce, pigs in blankets, Brussels sprouts and turkey gravy (gf on request)

# Beef Cheek Bourguignon

12-hour Burgundy-braised local beef cheeks with chestnut mushrooms, pearl onions, Chorlton pancetta and creamy horseradish mash (gf)

#### 8oz Sirloin Steak

Frost's dry-aged local beef, served w/ baked portobello mushroom, chop house chips and peppercorn sauce (+£5 supplement) (gf)

## Pan-roast North Sea Cod

Served w/ Guinness-braised puy lentils and crispy kale

#### Mushroom and Chestnut Wellington

Served w/ wilted greens and vegan port & rosemary gravy (v / ve)





# **DESSERTS**

# Sam's Christmas Pudding

Brandy-soaked Christmas pudding served w/ candied fruits, Armagnac custard and clotted cream ice cream (gf on request)

White Chocolate and Amaretti Cheesecake Served w/ a coffee sabayon (ve)

Chop House Sticky Toffee Pudding
Served w/ butterscotch sauce and black treacle ice cream

CHEESE TO SHARE - OPTIONAL £4pp supplement
A selection of three British cheeses w/ piccalilli chutney, grapes, celery,
quince paste and a mixture of Neal's Yard biscuits (gf on request)

