

SAM'S CHOP HOUSE

EST 1868

CHRISTMAS DAY MENU

£85pp with a £40pp deposit to confirm each reservation. Children's portions priced at £40pp*

Sourdough Boules served with Marmite butter, dripping and gravy for the table

TO START

A West Coat Shellfish Cocktail (gf)

North Sea crevette prawns, crab meat and lobster tails / claw with our own Marie Rose sauce served on shredded baby gem with keta salmon caviar

Chicken And Duck Liver Parfait (gf on request)

Goosnargh chicken and duck liver parfait dressed with spiced onion chutney and Sauternes jelly, with toasted brioche

Pink Peppercorn-crust Crispy Kidderton Ash Goats Cheese (v)

Or

Pink Peppercorn-crust Crispy Vegan Feta (ve)

With pickled orange and candied beetroots, beetroot gel, toasted walnuts and bitter leaves with Dijon mustard, sherry vinegar and walnut oil dressing

MAIN COURSES

With beef dripping, garlic and thyme roasties, roasted root veg and creamed cabbage and bacon to share

Sam's Turkey Dinner (gf on request)

Free-range turkey ballotine with its own apricot and thyme stuffing wrapped in cured ham. Served with a slice of Christmas ham, cranberry, chestnut and pork stuffing slices, homemade bread sauce, Brussels sprouts and turkey gravy

Beef Cheek Bourguignon (gf)

Melting 12-hour Burgundy-braised local beef cheeks. With chestnut mushrooms, pearl onions, Chorlton pancetta and creamy horseradish mash with parsnip crisps

Sweet Potato Wellington (v/ve)

Roasted sweet potato wrapped with a wild mushroom and tarragon duxelles and a puff pastry case served with parsnip purée, roast chestnuts and port and rosemary gravy

CHEESE TO SHARE - OPTIONAL (£5pp supplement)

Cashel Blue, Baron Bigod, Kidderton Ash Goats and Mrs Kirkham's Lancashire (gf on request)

With piccalilli chutney, grapes, celery, quince paste and a mixture of Neal's Yard biscuits

DESSERTS

Sam's Christmas Pudding (gf on request)

Brandy-soaked Christmas pudding with candied fruits, Armagnac custard and clotted cream ice cream

Chop House Sticky Toffee Pudding

Dressed with frosted pecans, butterscotch sauce and black treacle ice cream

Dark Chocolate Tart

A festive Valrhona dark chocolate and orange tart made with what founder Pastry Chef Albéric Guironnet reckons is the world's finest chocolate. With Cointreau-soaked raspberries and clotted cream ice cream

MINCE PIES AND COFFEE (gf on request)



A discretionary 12.5% service charge will be added to all Christmas Day bookings, please simply ask if you'd like this removing from your bill. Deposits are non-refundable. Sliding scale cancellation charges apply within December – refer to our Terms and Conditions. All dishes are subject to availability and / or change of specification or market pricing. Gluten free options are available on request subject to pre-ordering. *Terms and conditions apply. PLEASE SPEAK TO OUR STAFF BEFORE ORDERING IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE