

# SAM'S CHOP HOUSE

EST 1868

## THE CHRISTMAS DAY MENU

£80pp 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-crusted Crispy Kidderton Ash Goats Cheese (v)**

Or

#### **Pink Peppercorn-crusted 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

### MANCHESTER GIN AND TONIC SORBET

### 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)

*We are proud of our supplier relationships and have recently joined with WH Frost Butchers of Chorlton*

*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. PLEASE SPEAK TO OUR STAFF BEFORE ORDERING IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE*