


STARTERS

Roasted Butternut Squash and Caramelised Chestnut Soup 
Warm Granary Bread.

Chargrilled Lebanese Chicken Skewers
Fatoush Salad.

Gravadlax and Smoked Trout Terrine
Beetroot and Horseradish Tartare.

Deep Fried Brie and Almond 
Redcurrant and Citrus Marmalade.



MAINS

Roast Norfolk Turkey
Sage & Chestnut Stuffing, Pigs in Blankets,
a Cranberry Tartlet and Rich Gravy.

Braised Minted Shank of Heather-fed Lamb.

Pan Seared Monkfish
with Brown Shrimp and Samphire Cream.

Wild Mushroom and Thyme Wellington 
Onion and Coarse Grain Mustard Gravy.

All mains are accompanied with seasonal vegetables
creamed sprouts and roasted new potatoes.



DESSERTS

Automatic's Sticky Toffee Christmas Pudding
with Brandy and Caramel Sauce.

White Chocolate and Blueberry Posset

Hazelnut and Vanilla Espresso Martini Cocktail
with Dark Chocolate Shortbread (contains alcohol).

Continental Cheeseboard
with Plum Chutney.



Coffee and Mince Pies

£25 PER HEAD

Call 0161 763 9399 for more info and to book.