



## FESTIVE MENU

2 Courses £35 - 3 Courses £40

### STARTER

ROASTED VINE TOMATO SOUP  
Balsamic drizzle & crispy sourdough bread

SALMON TERRINE  
Filled with soft cheese, crayfish & dill  
on a bed of pickled cucumber & dill oil

CHICKEN & PORK TERRINE  
Filled with pistachio, apricot, sultanas,  
served with tomato chilli jam & crispy sourdough bread

### MAINS

TURKEY  
Dry fruit crumb, cranberry puree, cabbage, kale, sprouts,  
hasselback potato, rainbow carrots & turkey gravy

ROAST BEEF  
Cabbage, kale, sprouts, hasselback potato,  
rainbow carrots & peaky gravy

SALTED COD  
Potato pavé, rainbow carrots & salted cod broth

ROASTED STUFFED PEPPERS  
Pearl couscous, feta cheese, apricots, roasted pine kernels, honey,  
coriander on a bed of watercress & orange salad with red pepper coulis

### DESSERT

STICKY TOFFEE PUDDING  
Complimented by candied walnuts & clotted cream

BREAD & BUTTER PUDDING  
With vanilla ice cream & vanilla custard on the side

NAPOLEON APPLE  
Served with burnt apple sauce & hazelnut, walnut and vanilla cream



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