
CHRISTMAS DAY 2020 - MENU

APPETISER

Jerusalem artichoke & rosemary soup with chanterelles

STARTERS

Pressed Cheshire game terrine with fondant potato, savoy cabbage & foie gras

OR

Poached lobster, Brixham crab & celeriac remoulade with shellfish dressing

MAIN

Free-range Turkey Ballantine with apricot & thyme stuffing wrapped in cured ham. Served with bread sauce, pigs in blankets, roasted sprouts & turkey gravy

PUDDING

Flaming Christmas pudding with brandy custard

OR

Pedro Ximenez sherry trifle with vanilla custard, raspberries & caramelised hazelnuts

CHEESE BOARD

A selection of local artisan cheeses from The Crafty Cheese Man, Garstang's Jonathan Pearcey, with Holy Grain sourdough crackers & spiced tomato chutney from Beehive Foods

COFFEE & HOME-MADE MINCE PIES

CHRISTMAS DAY 2020 - VEGAN / VEGETARIAN MENU

APPETISER / SOUP

Wild mushroom & roast chestnut broth

STARTER

"Potato & Truffle"

Crisp anna potato, baked tomato relish, watercress & black truffle

MAIN

Pumpkin Gnocchi

with Roasted Jerusalem artichokes, crisp sage and braised kale

PUDDING

Dark Chocolate Torte

with caramelised oranges & hazelnut granola

CHEESE BOARD

Sweet potato cheese, with Holy Grain sour dough crackers from Manchester & Beehive spiced tomato chutney

COFFEE & HOME-MADE MINCE PIES

CHRISTMAS PARTY MENU 2020

STARTERS

Caramelised Onion Soup

Welsh rarebit & sourdough croutons

Smoked Salmon * £3.00 Supplement *

Warm potato blinis & watercress creme fraiche

Devilleed Pork Cheeks

Black peas in vinegar

Potted Garstang White & Chestnut Mushroom

Toasted sourdough, cranberry & onion chutney (v)

Warm Puy Lentil Salad

Roast Red pepper, Romesco Sauce, smoked almonds & watercress (vg)

Salt Beef Croquettes

Beetroot & apple chutney, pickled celery

MAINS

Traditional Turkey Dinner

Free-range Turkey Ballantine with apricot & thyme stuffing wrapped in cured ham, bread sauce, pigs in blankets, turkey gravy, roast carrots & Brussels sprouts

Orange Marinated Duck Breast & Confit Duck Leg

Tenderstem broccoli, Romesco sauce & smoked almonds

Slow-braised Feather Blade of Beef

Roast onion, Kale, Manchester Mustard mashed potato

8oz Rib-Eye * £4.00 Supplement *

Mushroom ketchup, roast tomato, watercress & Chop House chips

Roast Cod Wrapped in Leek

Warm spiced puy lentils, caper & lemon salsa verde

Homity Pie

Sauteed potato's, creamed leeks & Piccalilli (v)

Pumpkin Gnocchi

Roast Jerusalem artichokes, crisp sage, braised kale (vg)

PUDDING

Christmas Pudding

Armagnac custard, rum & raisin ice-cream

Dark Chocolate Torte

Caramelised oranges & hazelnut granola (vg)

Lemon Posset

Poached plums, stem ginger shortbread

Cheese Board * £2.50 Supplement *

A selection of local artisan cheeses from The Crafty Cheese Man, Garstang's Jonathan Pearcey, w/ Holy Grain sourdough crackers & spiced tomato chutney from Beehive Foods

Sticky Toffee Pudding

Our famous sticky toffee pudding, butterscotch sauce & vanilla ice cream

Gluten-free options are available on request. Before ordering please speak to our staff if you have a foodallergy or intolerance. All dishes are subject to availability & change of specification / market pricing.

➤:CHOP HOUSE CHRISTMAS:◀

FUNCTION WINE LIST 2020

WHITE

Aimery, Sauvignon Blanc, Vin de Pays d'Oc, France, 2018 - £24.00

Excellent example of the classic grape. Gooseberry, green apple, cut grass with a dry, zingy finish.

Castellani, Vernaccia di San Gimignano DOCG, Tuscany, Italy, 2019 - £26.50

Your new favourite go-to dry white wine. Lemon zest, flowers, herbs, juiced lime with a hint of almond.

Laudun Chusclan, L'Enfant Terrible, Cotes du Rhone Blanc, France, 2018 - £28.50

Fabulous, food-friendly Rhone blend. Peach, apricot, smokey nose, pepper spice with a smooth finish.

Juan Gil, Dry Muscat, Jumilla, Spain, 2019 - £29.00

Hugely aromatic wine. Grape, melon, lychee, flowers, Turkish delight, spice and indulgent richness, ever so refreshing.

Brampton, Chardonnay, South Africa, 2017 - £30.00

Ripe and fruity unoaked Chardonnay. Pineapple, lemon zest, peach and cream.

Medievo, Rioja Blanco, Spain, 2017 - £31.00

Clean and crisp. Rich orchard fruit core with hints of vanilla and brioche.

Domaine de Vauroux, Chablis, Burgundy, France, 2018 - £39.00

Classic Chablis showcasing all the classic flavours such as green apple, lemon and lime, flint and minerals.

RED

Cable Crossing, Shiraz, Australia, 2018 - £23.00

Powerful Aussie Shiraz with ripe plum, blackberry and pepper on the palate.

Domaine de Bella Mare, Les Grandes de Felines Rouge, IGP Herault, France, 2017 - £25.00

Classic blend of Merlot, Grenache and Syrah. Medium-bodied, fresh, fruity with red cherry and wild berry flavours.

Molino a Vento, Nero d'Avola, Sicily, Italy, 2018 - £28.00

Intense aromas of black cherry, wild berries and liquorice with a smooth finish.

Trapiche, Melodias Winemaker Selection, Pinot Noir, Mendoza, Argentina, 2017 - £30.00

Lovely medium-bodied Pinot Noir with notes of strawberry, raspberry and cranberry and a smokey vanilla twang.

Santa Ana, Reserve Malbec, Mendoza, Argentina, 2017 - £30.00

Great Malbec with ripe plums, blackcurrant, dark chocolate and texture.

Domaine de la Janasse, Terre de Bussiere, Rhone Valley, France, 2017 - £35.00

Award-winning winter warmer. Blackberry, dark chocolate, herbs, salted caramel, black pepper and liquorice.

Chateau de Camarsac, Bordeaux Superieur, France, 2016 - £39.00

Merlot / Cabernet Sauvignon blend bringing the best out of both grapes. Plum, forest fruits, vanilla, tobacco, sweet cherry with a touch of oak.

ROSE

West Coast Swing White Zinfandel, California, USA, 2018 - £25.00

Refreshing USA rose with peach, mango, melon and a tropical finish.

Domaine de l'Amour, Provence, France - £30.00

The Mediterranean in a glass. Wild strawberries and raspberries with wonderful herbal aromas.

SPARKLING

Ponte Prosecco, DOC, Veneto, Italy - £29.00

G.H Mumm, Cordon Rouge NV, Reims, France - £55.00

Silver @ SWA 2017

G.H Mumm, Rose NV, Reims, France - £65.00

Wiston Estate, Brut NV, Sussex, £65.00

Gold @ IWC 2017 / Best Sparkling Trophy IEWA 2019