



➤:CHRISTMAS:◀ 2021
AT MR THOMAS'S CHOP HOUSE



CHRISTMAS AT MR THOMAS'S 2021

Celebrate the Great British Christmas at
Manchester's Most Historic Restaurant

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CHRISTMAS AT MR THOMAS'S 2021

We're free from lockdown and the festive magic of Manchester awaits.

Join the team at Tom's for the warm embrace of our hearty Best of British food, extensive range of draught lager and ale, award-winning wine list and fine spirits.

Browse what we have to offer and please don't hesitate to get in touch.

Let's make up for lost time and make Christmas 2021 one to remember.

Kindest regards

The Tom's Team

THE CHRISTMAS PARTY MENU £40pp with a £10pp deposit taken at time of booking



Are you planning on treating the team to a proper slap-up dinner? Perhaps you want to make a real fuss of your best clients? Or maybe you want a big family get-together with some real food!

Whatever the reason for the party, our seasonal Party Menu is the perfect festive treat.

STARTERS

Mushrooms on toast

Baked flat mushrooms, Delermere goats cheese, spinach & sourdough

Caramelised Onion Soup

Welsh rarebit & sourdough croutons

Smoked salmon

Warm potato blinis & watercress creme fraiche

Ham Hock terrine

Pressed terrine of Mrs Kirkham's Lancashire cheese, ham hock, with piccalilli

Hash cake

Salt beef hash cake, poached egg

MAIN COURSES

Traditional Turkey Dinner

Free-range turkey Ballantine with apricot & thyme stuffing wrapped in cured ham, bread sauce, pigs in blankets, turkey gravy, roast winter vegetables

Slow-braised Feather Blade of Beef

Creamed potato, glazed carrots, kale & red wine sauce

Pork belly & split peas

Confit pork belly, roast hispi cabbage, green split peas & smoked bacon sauce

Roast Cod

Warm spiced puy lentils, buttered leeks & lemon salsa Verde

Pumpkin Gnocchi

Roast Jerusalem artichokes, crisp sage, tender stem broccoli (vg)

PUDDING

Christmas Pudding

Armagnac & vanilla custard

Dark Chocolate Torte

Caramelised oranges & hazelnut granola (vg)

Cheese Board * £2.50 Supplement *

Garstang cheese board, sour dough crisp & chutney

Sticky Toffee Pudding


Warm sticky toffee pudding, butter scotch sauce

Please **contact** us to
arrange your Christmas do at
gm@tomschophouse.com
or phone us on **0161 832 2245**

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.



THE DELUXE PARTY MENU

 **£60pp** with a **£10pp** deposit
taken at time of booking



STARTERS

Scottish shellfish soup

Crab & lobster bisque, red pepper Rouille, baked garlic Focaccia

Local game terrine

A pressed terrine of rabbit, partridge, duck & venison, Cumberland relish, toasted sourdough

Artichoke & wild mushrooms

Celeriac remoulade, roast Jerusalem artichoke, wild mushroom & truffle

MAIN COURSES

Roast Goosnargh Goose

Roast Goosnargh Goose, slow cooked crisp leg, chestnut stuffing, goose fat potato & winter Vegetables

North Atlantic Halibut

Grilled Atlantic Halibut, Anya potato, Polourde clams, Muscadet cream sauce & purple sprouting broccoli

Pumpkin dumplings & chard

Pumpkin dumplings, rainbow chard, caramelised onion Soubise, toasted hazelnuts

PUDDING

Christmas pudding

Flaming Christmas pudding, brandy butter & vanilla custard

Dark Chocolate Tart

Dark chocolate & burnt orange tart, marmalade iced cream, coco nib crisp

Pistachio Vacherin

Baked meringue, toasted pistachio, Diplomat cream, Raspberries & pomegranate

CHEESE BOARD & PORT FOR THE ROOM

Local cheeses, crisp bread, red onion relish & celery

COFFEE & MINCE PIES

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THE CHRISTMAS PARTY WINE LIST

At the Chop Houses we believe a proper festive feast needs the right liquid accompaniment. Which is why our sommeliers George Bergier and Nick Fildes have explored the world's vineyards for these festive beauties. Perfect for bringing your Christmas party to a new level.

WHITES

Thelema Sauv Blanc	30
Cannonball Chardonnay	32
Dom de Vauroux Chablis	34
Ch Morin Langran Picpoul de Pinet	22.50
Ponte Pinot Grigio	20
Juan Gil Dry Muscat	22.50
Ch Lamothe Bouscalt Pessac-Leognan	47
Ktima Biblia Chora Ovilos	50
New Hall Bacchus	23

REDS

Thelema Cab Sauvignon	48
Sutherland Pinot Noir	35.50
Ch Puy Guilhem Fronsac 2009	50
Fontanafredda Barolo	52.50
Acordeon Malbec	25.50
Cannonball Merlot	32
Carpinteo Dogajolo Rosso	26
Zabaco Rancho Zinfandel	35.50
Dom de Vieux Parc Corbieres	21

ROSÉ

Quinta do Crasto, Vinho Rosé	26.50
West Coast Swing, White Zinfandel	20

SPARKLING

Bole Bianco, Spumante Brut	26.50
Gusbourne Estate, Brut Reserve	42



CHRISTMAS WINE & FOOD TASTING PARTIES

We are famous for our wine lists and for our legendary head sommelier George Bergier. Many of you will have had the pleasure of his company and expertise for your Christmas parties in the past.

This year George and our virtual host & George's protégé, Nick Fildes, are offering you a new breed of Christmas party. 100% socially distant, 100% COVID safe and a lot of fun.

Choose from our virtual wine & food tasting packages to treat your team, clients or a group of friends & family to a Great British knees-up at home, hosted by our sommeliers over Zoom.



The Ultimate Sharing Christmas Food & Wine Tasting - £65 per box (to share between 2-4) with free nationwide delivery.

This package is a real treat. It gives participants 3 full bottles of wine along with their matching food. It is perfect for sharing between couples or support bubbles.

- A bottle of English white wine – delicious with fish & delicate cheese
- A bottle of Argentinian Pinot Noir – the perfect turkey dinner wine
- A bottle of French Merlot – perfect for festive indulgence
- A whole wheel of Garstang White soft cheese – Camembert's better British cousin
- A homemade festive Chop House pate
- Holy Grain sourdough bread

The Christmas Wine & Cheese Tasting - £35 per person with free delivery within Greater Manchester (£3pp supplement for nationwide delivery).

This package give participants a large glass of four delicious festive wines along with 4 portions of matching British cheese. It is designed for single attendees.

- A large glass of English white
- A large glass of dry Italian white
- A large glass of bold Italian red
- A large glass of hearty French red
- 4 portions of matching British cheese

For a bespoke wine tasting quote or to discuss your individual requirements, please contact Nick at nick.fildes@vicchopco.com

CHOP HOUSE CHRISTMAS AT HOME

 £39.95pp

The food shop, the preparation the night before, the Christmas Day morning prep, overcooking the sprouts, fiddling around trying to make the perfect gravy...Christmas Dinner can be stressful!

Take the stress of the day away and treat yourself to an indulgent restaurant quality four course Christmas Dinner with The Chop House Christmas Dinner at home.

Our chefs put in the hard work doing all of the preparation and sourcing the very best local British ingredients. We'll then deliver to your door refrigerated on Christmas Eve.

All you will need to do is follow our simple heating instructions to re-create a luxurious restaurant quality meal at home.

THE HOME SERVICE CHRISTMAS DAY MENU

STARTER

Pressed Cheshire game terrine, fondant potato & savoy cabbage

OR

Caramelised Onion Soup, Welsh rarebit & sourdough croutons

MAIN

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

Duck fat roast potatoes, honey-roast root vegetables, Brussel sprouts & cranberry sauce for the table

PUDDING

Flaming Christmas pudding, brandy custard

OR

Pedro Ximenez sherry trifle, vanilla custard, raspberry & caramelised hazelnuts

ADD A BEST OF BRITISH CHEESE BOARD FOR £9.95

A selection of local artisan cheeses from the Crafty Cheese Man, Garstang's Jonathan Pearcey, with Holy Grain sour dough crackers from Manchester & Beehive spiced tomato chutney

HOME-MADE MINCE PIES

Visit samschopshop.co.uk to order

Minimum spend for Christmas Day Home Service £45 per household.



The Christmas Day Matching Wines Case * £120

For the ultimate Christmas Day experience, add our matching wines box to your Christmas Dinner order.

This includes 6 bottles of wine chosen by our Head Sommelier George Bergier and Senior Sommelier Nick Fildes.

A bottle of fizz, two bottles of white, two bottles of red and something a little sweet for dessert. The perfect addition to Christmas Day 2020.

CHRISTMAS DAY 2020 - VEGAN/ VEGETARIAN MENU

APPETISER / SOUP

Wild mushroom & roast chestnut broth vg

MAIN

Pumpkin Gnocchi with roast Jerusalem artichokes, crisp sage, braised kale vg

PUDDING

Dark Chocolate Torte with caramelised oranges & hazelnut granola vg

ADD A BEST OF BRITISH CHEESE BOARD FOR £9.95

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

HOME-MADE MINCE PIES

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