

Restaurant AT TAMESIDE ONE

2023 LUNCH MENU - £16.00 PER PERSON

TO START

SPICED PARSNIP SOUP, CORIANDER CREAM, SAFFRON CROUTONS (V)

PRESSING OF CHICKEN, PISTACHIO & CRANBERRY, FIG KETCHUP, CROSTINI

PEPPERED MACKEREL, SOUSED VEGETABLES, DILL & PARSLEY EMULSION

TO FOLLOW

ROAST TURKEY, SAGE & APRICOT STUFFING, PIGS IN BLANKETS, RED WINE GRAVY ROAST POTATOES, SPROUTS & CHESTNUTS, HONEY ROAST WINTER VEGETABLES

PAN FRIED RED MULLET, MORECAMBE BAY SHRIMPS, HERB & LEMON BUTTER, POMME PUREE, KALE, CHARRED BABY LEEK

WILD MUSHROOM, TRUFFLE RISOTTO, PARMESAN, TOASTED PINE NUTS (V)

TO FINISH

CHRISTMAS PUDDING, RUM SAUCE LOCAL CHEESES, BISCUITS, CHUTNEY BAILEYS CRÈME BRÛLÉE, CHOCOLATE DIPPED BRANDY SNAP

COFFEE AND MINCE PIES

All our food is cooked to order by our trainee chefs, so your patience is appreciated.

Please tell your server if you suffer from any allergies.





2023 DINNER MENU - £16.00 PER PERSON

TO START

SPICED PARSNIP SOUP, CORIANDER CREAM, SAFFRON CROUTONS (V)

PRESSING OF CHICKEN, PISTACHIO & CRANBERRY, FIG KETCHUP, CROSTINI

PEPPERED MACKEREL, SOUSED VEGETABLES, DILL & PARSLEY EMULSION

TO FOLLOW

ROAST TURKEY, SAGE & APRICOT STUFFING, PIGS IN BLANKETS, RED WINE GRAVY ROAST POTATOES, SPROUTS & CHESTNUTS, HONEY ROAST WINTER VEGETABLES

PAN FRIED RED MULLET, MORECAMBE BAY SHRIMPS, HERB & LEMON BUTTER, POMME PUREE, KALE, CHARRED BABY LEEK

BRAISED VENISON, ROSEMARY JUS CELERIAC PUREE, ROAST POTATOES, SPROUTS & CHESTNUTS, HONEY ROAST WINTER VEGETABLES (£4 SUPPLEMENT)

WILD MUSHROOM, TRUFFLE RISOTTO, PARMESAN, TOASTED PINE NUTS (V)

TO FINISH

CHRISTMAS PUDDING, RUM SAUCE LOCAL CHEESES, BISCUITS, CHUTNEY BAILEYS CRÈME BRÛLÉE, CHOCOLATE DIPPED BRANDY SNAP

COFFEE AND MINCE PIES

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