

CHRISTMAS 2018 AT HOME

DINING

£25 per person
MINIMUM 10 PEOPLE
MAXIMUM 50 PEOPLE



Cock-a-leekie consommé,
*smoked chicken mousseline, thyme & onion bread,
Bretton butter. (gf – without the bread)*

Hot-smoked salmon tian,
*dill cream cheese, pickled cucumber, micro salad,
basil snippet. (gf – without the snippet)*

Lemon infused Jerusalem artichoke,
*maple roasted parsnip, pearl barley, blackberries,
blackberry jus. (ve)*

Soup of the day (ve, gf)



Turkey & stuffing ballotine,
*chestnut mash, vegetable bundle, pigs in blankets,
thyme jus.*

Prosecco poached sea bass fillets,
julienne vegetables, saffron chateau potatoes. (gf)

Sprout & quinoa nut roast,
*chestnut mash, vegetable bundle, garlic roasted courgette,
roasted root vegetable gravy. (ve, gf)*

Eight hour braised lamb shank,
*Applewood smoked cheddar mash, vegetable bundle,
shallot jus. (gf)*



Christmas pudding cheesecake,
brandy toffee sauce, mini Christmas pud truffle.

Pecan & maple babka,
pistachio ice cream, caramelised apple puree.

Eggnog custard tart,
tonka bean, blackberry puree.

Blackberry & apple crumble, blackberry sorbet
(ve, gf)



Please note We charge a non-refundable deposit of £10 per person.
A discretionary service charge of 10% will be added to your bill.

BOOKING & INFO
cafebar@homemcr.org
0161 212 3500