Christmas Menu

Three courses £39.95

— Starters ——

Butternut squash soup ♂♥

Coconut yoghurt & wheat-free sourdough croutons

Ham hock terrine

Piccalilli & sourdough toast

Ricotta on toasted wheat-free sourdough 8 \$

Fresh figs, fig chutney, agave syrup & seeds

Beetroot falafel 💍

Hummus, pomegranate & puffed rice



Roast Norfolk turkey & all the trimmings

Chipolatas, pork & apricot stuffing, roast potatoes & seasonal vegetables

Vegan wellington 🖰

'Symplicity' mince, wilted winter greens & roasted beetroot with gravy & seasonal vegetables

N'duja & superstraccia tortellini 💍

Vegan superstraccia cheese, vegan n'duja, pumpkin velouté, baby spinach & seeds

Cornish cod

Lemon & herb crust, truffle mashed potatoes, winter greens & lemon

Sirloin steak (£7 supplement)

8oz Himalayan salt 28-day dry aged British beef, Béarnaise sauce & chips



Baked vanilla cheesecake 8

Winter fruits

Mango & coconut panna cotta 💍

Passion fruit & oat biscuit crumb

Chocolate opera cake 8

Chantilly cream

Christmas pudding &

Custard & redcurrants

Cheese platter (£3 supplement) &

Stilton, cheddar, brie, spiced pear chutney & oatcake biscuits

For that extra sparkle

A glass of Prosecco DOC Spumante Extra Dry Luca Botter, three courses & half a bottle of Valdemilanos Viura Chardonnay or Viña Temprana 'Old Vines Garnacha' £54.50 per person

Go all out! A glass of Tissot-Maire Blanc de Blancs Crémant, three courses & half a bottle of Picpoul de Pinet or Malbec Domaine Bousquet £62per person

Before you order your food and drinks, please speak to our staff if you have an $\,$ allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. Whole party must order from the same menu or package. Deposit required to secure booking. Full T&Cs apply, please speak to our lovely team.

Two courses available upon request for £26.95pp, please note that this is subject to







THE ANTHOLOGIST

MANCHESTER

