

# HOME XMAS MENU 2023

**£35** per person  
MINIMUM 10 PEOPLE  
MAXIMUM 50 PEOPLE

## Starter

### Spiced Sweet potato & Roast red pepper soup

Homemade Bread roll. (VG, GF)

### Beetroot Carpaccio

Gorgonzola, Candied walnuts & rocket salad with a house dressing. (V,GF, VG option available)

### Crab Cakes

Bearnaise sauce and asparagus

### Potted Ham Hock

With herb butter, crusty bread and served with a caramelised onion chutney. (GF option available)

## Main

### Garlic & Herb Turkey Roulade

Served with all the trimmings (GF option available)

### Port Braised Lamb Shank

Served with all the trimmings (GF option available)

### Honey Butter Roast salmon

Served with sage new potatoes and asparagus, a sour & dill sauce and finished with a candied walnuts, almonds and pomegranate tapenade (GF)

### Vegan Wellington Slice

Served with vegan trimmings.(VG)

## Dessert

### Biscoff Cheesecake

With frangelico syrup (V)

### Cinnamon & Chocolate Bread and butter pudding

### Christmas Pudding

Homemade Brandy Sauce.

### Vegan Pomegranate & Orange Panna Cotta

(VG, GF)

### Finished off with mini mulled wine and mince pie

HOME FOR  
Christmas

Please choose a set menu of one starter, one main and one dessert. Allowances will be made for vegetarians/vegans and any other special dietary requirements notified in advance.

## BOOKING & INFO

functionsandevents@eatdrinkhome.co.uk  
0161 212 3500

## Please note

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