



DIDSBURY HOUSE HOTEL

— a luxury victorian villa —

Set Festive Menu

On Arrival

COCKTAILS AND CANAPÉS

An elegant selection of handcrafted canapés, perfectly paired with a signature cocktail. Designed to excite the palate and set the tone for the evening.

Course One

GOATS CHEESE BON-BON

Served with roasted heritage beetroot wedges, bitter chicory and peppery watercress. Finished with a vibrant blackberry and sherry vinaigrette.

Course Two

CHESTNUT RISOTTO

A velvety Arborio risotto delicately infused with white wine and finished with roasted chestnuts, caramelised shallots and a whisper of aged parmesan. Accented with fresh thyme and a drizzle of truffle oil for an elegant, earthy finish.

Course Three

MUSHROOM, BRIE AND CRANBERRY WELLINGTON

Served with thyme-roasted potatoes, Brussels sprouts with chestnuts, maple glazed heritage carrots, parsnips and gravy.

Course Four

MRS O'S CHRISTMAS PUDDING

A cherished family recipe rich with tradition and festive spice, served with a generous dollop of brandy cream.

Course Five

CHEESE AND PORT

A curated selection of British and continental cheeses served with crisp biscuits, seasonal chutney and a glass of rich, aged port.

SET MENU £80 PER PERSON



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Course Two

PAN-ROASTED COD

Crisp-skinned cod fillet served with a silky celeriac purée, wilted samphire and a fragrant clam infused brown butter sauce.

Course Three

TURKEY BALLOTINE

Succulent turkey ballotine filled and rolled, served with crisp thyme-roasted potatoes, buttered Brussels sprouts, maple-glazed heritage carrots and a rich chestnut and red wine jus.

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Festive Lunch Menu

Starter

BUTTERNUT SQUASH VELOUTÉ (V)

With a crisp butternut squash garnish, toasted pumpkin seeds and a swirl of crème fraîche.

CHICKEN LIVER AND BRANDY PARFAIT

With apple & date chutney and toasted rustic bread.

NORDIC SMOKED SALMON

With horseradish crème fraîche, lilliput capers and toasted rye bread.

Main Course

TURKEY BALLOTINE

Succulent turkey ballotine filled and rolled, served with crisp thyme-roasted potatoes, buttered Brussels sprouts, maple-glazed heritage carrots and a rich chestnut and red wine jus.

PAN-ROASTED COD

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MUSHROOM, BRIE AND CRANBERRY WELLINGTON (V)

Served with thyme-roasted potatoes, Brussels sprouts with chestnuts, maple glazed heritage carrots, parsnips and gravy.

Dessert

MRS O'S CHRISTMAS PUDDING

A cherished family recipe rich with tradition and festive spice, served with a generous dollop of brandy cream.

TRIO OF CHOCOLATE

The perfect balance of a rich double chocolate mousse, light white chocolate and raspberry mousse and a tasty chocolate orange tartlet.

2 COURSE £45 | 3 COURSE £55



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MUSHROOM, BRIE AND CRANBERRY WELLINGTON (V)

Served with thyme-roasted potatoes, Brussels sprouts with chestnuts, maple glazed heritage carrots, parsnips and gravy.

MINT CRUSTED RACK OF LAMB

Alongside onion & cider purée, buttered savoy cabbage, crisp parsnip, layered potato pavé and finished with rich pan juices.

Dessert

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TRIO OF CHOCOLATE

The perfect balance of a rich double chocolate mousse, light white chocolate and raspberry mousse and a tasty chocolate orange tartlet.

CHEESE AND BISCUITS

A delicious selection of British cheeses served with chutney, fruit and artisan biscuits.

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Festive Afternoon Tea

Sandwiches

HOT SMOKED SALMON WITH DILL CRÈME FRAÎCHE AND CUCUMBER
PEPPERED PASTRAMI WITH ROCKET AND HORSERADISH
TURKEY BREAST WITH PANCETTA AND CRANBERRY SAUCE
MATURE CHEDDAR WITH PLUM AND GINGER CHUTNEY

Sweets

RED VELVET CAKE
CARROT AND ORANGE CAKE
MINCE PIE
CHOCOLATE AND SPICED CHERRY TART

Scones

PLAIN AND FRUIT SCONES SERVED WITH FRUIT JAM AND
CLOTTED CREAM

AFTERNOON TEA £28
AFTERNOON TEA WITH A GLASS OF CHAMPAGNE £38