DIDSBURY HOUSE HOTEL

a luxury victorian villa

Festive Lunch Menu

Starter

ROASTED PARSNIP & CHESTNUT SOUP (V) (GF)

Thyme | Nutmeg | White Pepper | Double Cream | Crispy Sage | Truffle Oil

MAPLE-GLAZED PIGS IN BLANKETS

Celeriac Purée | Apple Gel | Pickled Shallots | Sage Crumb

NORDIC SMOKED SALMON

Horseradish Crème Fraîche | Lilliput Capers | Toasted Rye Bread

Main

TURKEY BALLOTINE

Pigs-in-Blankets Stuffing | Fondant Potato | Sprout Fricassée | Port Cranberry Jus

HERITAGE BUTTERNUT SQUASH & PEARL ONION TART (VG)

Fondant Potatoes | Charred Tenderstem Broccoli

Glazed Baby Carrots | Rosemary-Infused Red Wine Jus

ROASTED HAKE

Brown Shrimp | Herb & Lemon Stuffing | Fondant Potato | Silky Parsnip Purée

Buttered Winter Greens | Charred Brussels Sprouts with Smoked Pancetta

Luxurious Champagne Beurre Blanc | Crispy Sage

Dessert

MRS O'S CHRISMAS PUDDING

Brandy Cream

THE PINECONE

Milk & Dark Chocolate Mousse with a Salted Caramel Heart | Crispy Cereal Pearls on a Chocolate Fudge Cake Base

Cocoa Velvet Spray | Pinecone Shape | Sugar Snow

PER PERSON
TWO COURSE MENU -£50
THREE COURSE MENU - £60

All dishes may contain nuts, please ask for all allergen information.
(N) Nuts | (DF) Dairy free | (GF) Gluten Free | (V) Vegetarian | (VV) Vegan

DIDSBURY HOUSE HOTEL

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Festive Private Dining Menu

Starter

ROASTED PARSNIP & CHESTNUT SOUP (V) (GF)

Thyme | Nutmeg | White Pepper | Double Cream | Crispy Sage | Truffle Oil

ROSEMARY & GARLIC PANKO BRIE

Silky Cauliflower Cheese Velouté | Enriched with Mature Cheddar

Roasted Cauliflower | Dijon Mustard | Chive Oil

MAPLE-GLAZED PIGS IN BLANKETS

Celeriac Purée | Apple Gel | Pickled Shallots | Sage Crumb

NORDIC SMOKED SALMON

Horseradish Crème Fraîche | Lilliput Capers | Toasted Rye Bread

Main

TURKEY BALLOTINE

Pigs-in-Blankets Stuffing | Fondant Potato | Sprout Fricassée | Port Cranberry Jus

HERB-CRUSTED VENISON PAVÉ (GF)

Buttery Fondant Potato | Slow-Braised Festive Red Cabbage | Honey-Roasted Heritage Carrots

Silky Parsnip Purée | Rich Blackberry | Port Wine Jus

ROASTED HAKE

Brown Shrimp | Herb & Lemon Stuffing | Fondant Potato | Silky Parsnip Purée

Buttered Winter Greens | Charred Brussels Sprouts | Smoked Pancetta

Luxurious Champagne Beurre Blanc | Crispy Sage

HERITAGE BUTTERNUT SQUASH & PEARL ONION TART (VG)

Fondant Potato | Charred Tenderstem Broccoli | Glazed Baby Carrots | Rosemary-Infused Red Wine Jus

Dessert

MRS O'S CHRISTMAS PUDDING

Brandy Cream

CHEESE & BISCUITS

Selection of British Cheeses | Chutney | Fruit | Artisan Biscuits

THE PINECONE

Milk & Dark Chocolate Mousse with a Salted Caramel Heart | Crispy Cereal Pearls on a Chocolate Fudge Cake Base

PER PERSON
TWO COURSE MENU -£60
THREE COURSE MENU - £70

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Christmas BBQ Menu

On the Grill

COFFEE & BLACK PEPPER-CRUSTED SIRLOIN OF BEEF (GF)

HERB-MARINATED BUTTERFLIED CHICKEN (GF)

SALMON WITH ORANGE , DILL & CRANBERRY BUTTER (GF)

CHARGRILLED HARISSA CAULIFLOWER STEAK (V) (GF)

Sides

FIRE-ROASTED BRUSSELS SPROUTS (GF)

LOADED FESTIVE POTATO SALAD (GF)

WINTER SLAW (GF)

Dessert

WINTERBERRY CHEESECAKE

£50 - PER PERSON

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Festive Afternoon Tea Menu

A Selection Of Sandwiches

ENGLISH CUCUMBER & DILL CREAM CHEESE

SMOKED SALMON | AVOCADO | LEMON PEPPER CREAM CHEESE

CHRISTMAS HAM | BALSAMIC-ROASTED TOMATO | LAMB'S LETTUCE

An Assortment Of Sweet Bites

MINCE PIE

Shortcrust Pastry Case Filling | Homemade Mincemeat

Pastry Lid & Lightly Dusted

CRANBERRY & ORANGE ÉCLAIR

Mini Choux Pastry | Cranberry & Orange Cream Filling

Shiny Cranberry Glaze | Edible Gold Decoration

CHOCOLATE SLICE

Chocolate Slice Made with Rich Dark Chocolate

Creamy Coconut Milk & Nutty Tahini Resting on a Crisp Cornflakes Base

FRESHLY BAKED SCONES

Plain & Fruit Scones Served with Devon Clotted Cream & Jam

£28- PER PERSON

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