

Charles Hallé Menu

December 2024

Freshly baked focaccia loaf, sea salt butter

Starters

Chicken liver parfait, orchard apple chutney, toasted fruit loaf

Tempura king prawns, sweet pickled cucumber, tomato relish and smashed avocado,
Marie Rose sauce (£3 supplement)

Deep fried brie, cranberry, port and orange jam, fig and rocket salad

Homemade broccoli soup, blue cheese rarebit

Hot smoked salmon, pickled fennel and cucumber salad, hot butter sauce

Mains

Slow roasted pulled chicken and Cumberland sausage meat wrapped in prosciutto ham and buttery puff pastry, honey roast parsnip puree, roast Chantenay carrots and Brussels sprouts, cauliflower cheese croquette, roast Hasselback potatoes, rich chicken gravy

“Steak and Ale pie”: Ribeye steak, creamy celeriac, chargrilled wild mushrooms, crispy truffle potatoes, mini steak and ale pie, Chantenay carrots, blue cheese sauce

Black pepper and parmesan arancini, creamed celeriac, honey roast beetroot and figs, watercress oil

Madagascan curry with monkfish, king prawn and sweet potato, roast pepper and caramelised onion rice (£5 supplement)

Madagascan curry with sweet potato and roast vegetables, roast pepper and caramelised onion rice, spiced cauliflower

Desserts

Black Forest: Buttermilk cream, duo of cherry, dark cherry granita, crystallised chocolate crumb

Tiramichoux: Choux bun filled with a coffee and amaretto crème patisserie, hot chocolate sauce

Sticky toffee pudding, rich butterscotch sauce, bourbon vanilla ice cream

Cheese plate

*Subject to change due to availability of products.

Food allergy or intolerance: If you have a food allergy, intolerance, or coeliac disease, please speak to our F&B Team for further information about the ingredients in your food and drink before you order.