

# Christmas Menu

#### **STARTERS**

Parsnip & ale soup, crispy onions & chestnuts (ve) (358kcal)

Chicken liver parfait, cranberry puree, toast & watercress (427kcal)

King prawn & mackerel fishcake, butter sauce & dill oil (399kcal)

### MAIN COURSES

Marinated & roasted turkey escalope, duck fat roast potatoes, truffle & celeriac puree, baby carrot, broccoli, chestnut stuffing & meat juice gravy

(1328kcal)

Confit salmon fillet, beetroot & black turtle bean cassoulet, smoked paprika & chorizo (1174kcal)

Ricotta & pumpkin gnocchi, toasted seed & carrot top & confit garlic pesto (ve) (1305kcal)

## **DESSERTS**

Christmas pudding & brandy sauce (ve) (668kcal)

Warm mince pie, eggnog sauce & vanilla ice cream (420kcal)

Cookie dough brownie & salted caramel ice cream (623kcal)

2 COURSES - £25

3 COURSES - £29











# How to Book Your Table

### CONTACT DETAILS

E-MAIL: eat@rochdaletownhall.co.uk Phone: 01706 924762

Important Information

Our Christmas menu will be available from Monday 2nd December 2024

Tables of 10 or more will be asked for a deposit of £3/per person to secure the table. This will be deducted from the bill upon paying. We also ask for a pre-order for groups of 10 or more.

If you, or a member of your party has any allergies or dietary requirements, please make the team aware upon booking.









