

Christmas Day Menu

Sittings 12noon, 3pm & 6pm

£60.00

Children £34.00

Starters

Crispy Pulled Pork Croquette

Creamy cassoulet, wood roasted peppers & mixed olives

Beetroot Cured Salmon Gravelax

Crayfish, caviar & sour cream bagel

Winter Salad

Chicory toasted walnuts & cranberries, caramelised pears, pomegranate dressing, smelly ha'peth crumble, herb croutons.

Festive Soup (V)

Roasted tomato, goats cheese & red pepper

Mains

Classic Turkey Roast With All The Trimmings

Pigs in blankets, chestnut stuffing, proper gravy

Surf & Turf

Fillet steak, lobster mac & cheese, filo basket, truffle & tarragon butter sauce, parsnip crisps

Roasted Monkfish

Wrapped in Parma ham & basil, razor clams, sweet Padron peppers, lobster & champagne sauce

Roasted Chestnut & Wild Mushroom Suet Pudding (V)

Vegetarian suet with port & red wine jus, redcurrant garnish

Desserts

Devilishly Naughty Trio

Black on black, lovelova, veil of vanilla

Rich Whisky Laced Xmas Pudding

Stables best ever Christmas pudding served with whisky custard

Cheese Slate (supplement £2)

Cropwell Bishops stilton & port rolled in toasted walnuts, Somerset brie & vintage cheddar, crackers, fruit, orange & plum chutney

Christmas Menu



Stables
R e s t a u r a n t

2017

Festive menus start from
Friday 1st December until Christmas Day

Tim, Michelle
and all the staff
would like to wish
you all a very
Merry Christmas
& a Happy New Year!

All the best for 2018

XX

0161 366 0300

Email: info@stables-restaurant.co.uk

Follow us on Facebook 

www.stables-restaurant.co.uk

276 Stockport Road, Gee Cross, Hyde, Cheshire SK14 5RF

Festive Lunch Menu

Served 12noon - 2.30pm

£18.00

Children £12.00

Festive Evening Menu

Served from 6.30pm - 9pm

£28.00

Children £16.00

Christmas & New Years Eve

Served from 6.00pm - 10pm

£37.00

Children £20.00

Starters

Festive Soup (V)

Roasted Tuscan bean & winter root vegetables

Cheshire Cheese Potato Croquette (V)

Mulled pear chutney

Melon & Crayfish Timbale

Roasted red pepper & sweet paprika dressing

Smoked Chicken & Cashel Blue Salad

Walnuts, candied cranberries, parmesan croutons, Caesar dressing

Mains

Braised Steak In Stout

Wild mushroom & bacon dumplings, caramelised shallots.

Classic Turkey Roast With All The Trimmings

Pigs in blankets, chestnut stuffing, proper gravy

Rainbow Trout Paupiette

Baked & served in the bag, infused with lemongrass, garlic, ginger, chilli, jasmine & cardamom rice

Spinach & Wild Mushroom Orzo (V)

Creamy garlic & spinach orzo with wild mushroom & truffle oil

Desserts

Stables Apple & Cinnamon Pudding

Vanilla & amaretto crème fraiche

Tropical Fruit Salad, Variety of mixed tropical fruit

drenched in Cointreau & mint

Rich Whisky Laced Xmas Pudding, Stables best ever

Christmas pudding served with whisky custard

Cheese Slate (supplement £2) Cropwell Bishops stilton & port rolled in toasted walnuts, Somerset brie & vintage cheddar, crackers, fruit, orange & plum chutney

Starters

Smoked Chicken & Ham Hock Terrine

Piccalilli & sour dough bloomer

Turkey, Chestnut & Barley Broth

Crusty bread & butter

Stables Vegetable Filo Rolls (V)

Apple & pecan salad, quince & chilli jam

Beetroot Cured Salmon Gravelax

Smashed avocado & horseradish on ryebread

Mains

Pig Roast Pressed Belly Of Pork

Roasted caramelised pear, sage & cider demi-glace

Spinach & Wild Mushroom Orzo (V)

Creamy garlic & spinach orzo with wild mushroom & truffle oi

Ballotine Of Game

Turkey, pheasant & grouse, cranberry & game jus.

Oxtail & Beef Short Rib Pudding, Slow cooked in red wine, encased in a horseradish suet crust

Roasted Hake Wrapped In Serrano Ham

Red pepper & choritzo puree & seared samphire

Desserts

Tropical Fruit Salad, Variety of mixed tropical fruit drenched in Cointreau & mint

White Chocolate & Vanilla Pot

Lemoncello blast

Warm Ginger & Apricot Frangipane

Chantilly cream

Cheese Slate (supplement £2) Cropwell Bishops stilton & port rolled in toasted walnuts, Somerset brie & vintage cheddar, crackers, fruit, orange & plum chutney

Starters

Open Ravioli Of Poached Langoustine

Smoked salmon, truffle aioli

10 Hour Smoked Beef Bruschetta, Slow smoked pulled beef shin, Jim Bean marinade, jack cheese, smokey refried beans, sour cream, garlic rubbed bruchetta

Salt Cod Bajan Fish Cakes, Bound with chilli, lime & majoram, hot pepper sauce, sour cream

Tempura Fried Vegetables (V)

Vegetables in light Tempura batter, made with gin & tonic, wild mushroom & truffle mayonnaise

Goats Cheese Bon Bon

Panko fried goats cheese, plum chutney, serrano wrapped cucumber & mint salad

Mains

Roasted Mediterranean Vegetables & goats cheese wellington (V) Spinach & mushroom sauce

Seafood Cassoulet, King prawns, clams & seabass

Roasted Rump Of Lamb

Tarragon butter sauce, confit wild mushroom, filo basket filled with leek & gruyee cheese

Locally Sourced Pheasant, 3 Ways

Pheasant Kiev, pheasant Scotch egg, pheasant sausage wrapped in bacon, warm truffle & bulgar wheat prune salad

Desserts

Devilishly Naughty Trio

Black on black, lovelova, veil of vanilla

Rich Whisky Laced Xmas Pudding, Stables best ever Christmas pudding served with whisky custard

Cheese Slate (supplement £2) Cropwell Bishops stilton & port rolled in toasted walnuts, Somerset brie & vintage cheddar, crackers, fruit, orange & plum chutney

