

Carrington Grill Lunch Menu

Starters

French onion soup, beef broth, slow cooked caramelised onions,
Gruyere & marrow rarebit

Award-winning Manchester smoked salmon roulade, smoked trout,
celeriac remoulade, cucumber, rye crisp

Port-infused chicken liver parfait, cranberry jelly, spiced plum
chutney, toasted brioche

Pistachio & chive goat's cheese pearls, salt baked beetroot
carpaccio, truffle honey baked fig (v)

Mains

WH Frost breast of free range turkey, local roast potatoes, pigs in
blankets, sage and onion stuffing, seasonal vegetables, poultry jus,
yorkshire pudding

Aromatic sweet cured roast loin of pork, fruity black pudding
dauphinoise, sautéed sprouts with apple compote, mulled cider jus

Pan-roasted supreme of cod with chestnut & parsley crust, crushed
potato with black garlic and spinach, crispy kale, heirloom tomato
vierge salsa

Sweet potato & wild mushroom wellington, olive and chive pomme
purée, caramelised root vegetables, roast pepper fondue (v)

Desserts

Steamed Christmas pudding with brandy sauce & spiced winter
berry compote (v)

Mulled cider poached pear, walnut pancakes, cinnamon ice cream (v)

Baked Alaska, cherry parfait, Italian meringue, chocolate sponge (v)

Trio of regional cheeses, quince, fruit preserve,
grapes, artisan crackers (v)

*A full pre-order will be required in advance along with
any further dietary requirements so that we can make
alternative arrangements for these guests.*