

The
**FAMOUS
SAM'S
CHOP HOUSE**

Est. 1872
MANCHESTER

The Restaurant Party Menu

For Groups of Eight (or more) & Pre-orders



Starters

Curried Cauliflower Soup

Curried cauliflower, onion bhaji, curry oil & coriander (v)

Chicken & Ham Terrine

Pressed Goosnargh chicken & smoked ham terrine, pickled grolles, tarragon mayonnaise, served with sourdough croûtes

Duck Liver Parfait

Goosnargh duck liver parfait served with quince jam, potato & rosemary sourdough

Smoked Salmon £2.00 supplement

Scorched smoked Scottish salmon, served with horseradish & celeriac slaw & caper berries

Smoked Haddock Rarebit

Smoked haddock rarebit on sourdough bread

Crispy Garstang

Crispy garstang white (English Brie) served with English tomato jam (v)



Main Courses

All served with duck fat roast potatoes & boney roasted root vegetables

Traditional Turkey Dinner

Award-winning free-range English Rose roast turkey breast, bread sauce, pigs in blankets, chestnut & apricot stuffing, roasted sprouts & turkey gravy

Pale Ale Braised Ox Cheek

Pale Ale braised heritage beef ox cheek, baby onions, smoked bacon, button mushrooms & mashed potato with cooking liquor

Bacon Chop

Honey & mustard roast native breed bacon chop, cauliflower & potato bake served with roast gravy

Beef Sirloin £4.00 supplement

21 day dry-aged heritage sirloin of beef from Yorkshire Dales & Fell, roast Portobello mushroom, vine tomato served with béarnaise sauce

Fillet of Salmon

Roast fillet of Loch Duart salmon, roast fennel & tomato dressing

Homity Pie

Jerusalem artichoke, heritage potato, wild mushroom, onions & leeks in an open-faced pie topped with goat's cheese



From
£37 per
person

*Before ordering please speak to our staff if you have a food allergy or intolerance
All dishes are subject to availability & change of specification / market pricing.*

Please note a discretionary 10% Service Charge may be added to bills – if you are unhappy about this for any reason, please strike it off

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Puddings

Christmas Pud

Home-made Christmas pudding served with Armagnac custard

Chocolate Orange Pot

Served with orange jelly, sweet cream & Jaffa cakes

Sticky Toffee Pudding

*The classic sweet & sticky date pudding with butterscotch sauce,
served with vanilla ice cream*

Christmas Cherry Trifle

*Raspberry & cherry jelly, kirsch soaked sponge, thick custard,
Chantilly cream, pistachios & almonds*

The Great British Cheese Board £2.50 supplement

Served with apple & ale chutney, grapes, celery & biscuits



Coffee & Confectionery



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