

chancellors hotel

MANCHESTER

EVENING DINNER MENU SELECTOR

STARTERS

HOME-MADE SOUP & WARM ROLL

(CLASSIC LEEK AND POTATO, ROASTED CARROT AND BLACK PEPPER WITH PANCETTA CRISPS OR SPICED TOMATO & CELERY)

A HAM HOCK TERRINE SERVED WITH HOMEMADE SHALLOT PICCALILLI AND CRUSTY BREAD ROLL.

CHICKEN LIVER PATE WITH RED ONION MARMALADE AND TOASTED CIABATTA

DOVETAIL OF OGEN MELON SERVED WITH PEPPERED STRAWBERRIES AND VANILLA SYRUP

GARLIC SUN BLUSHED TOMATO & MOZZARELLA SALAD

MAINS

SLOW ROAST ENGLISH PORK BELLY

WITH GLAZED ROOT VEGETABLES, THYME ROASTED POTATOES AND CIDER GRAVY

PAN-FRIED CHICKEN SUPREME STUFFED WITH SUN BLUSHED TOMATO AND MOZZARELLA CHEESE
SAT ON A NEW POTATO AND MEDITERRANEAN VEGETABLE COMPOTE, WITH A FRESH PESTO CREAM SAUCE

PAN SEARED CHICKEN FILLET WITH SAUTÉ POTATOES, GRILLED CHERRY TOMATOES
AND A BUTTON MUSHROOM AND TARRAGON VELOUTÉ

BAKED COLEY WITH A LEMON & DILL SAUCE
ON CRUSHED NEW POTATOES WITH ROASTED VEGETABLES

OVEN BAKED SCOTTISH SALMON
SAT ON A BED OF SLICED NEW POTATOES, FRENCH BEANS, SUGAR SNAPS PEAS
WITH A PERNOD CHIVE CREAM SAUCE.

BAKED GOATS CHEESE, NEW POTATO & CARAMELISED ONION FRITTATA
WITH COURGETTE & RED PEPPER COMPOTE

HANDMADE RAVIOLI
FILLED WITH RICOTTA CHEESE AND BABY SPINACH TOSSED IN A FRESH SAGE BUTTER

DESSERTS

CRÈME BRULÉE

LEMON POSSET WITH SHORTBREAD DIPPERS

BAKED VANILLA CHEESECAKE

CHOCOLATE TORTE WITH FRESH BERRIES & POURING CREAM

WARM CHOCOLATE BROWNIE WITH CHOCOLATE SAUCE AND WHITE CHOCOLATE ICE CREAM

STICKY TOFFEE PUDDING & TOFFEE ICE CREAM



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