A perfect gift this Christmas...

Gift Cards

Make their day with the gift of time well spent with family and friends, and enjoy great food and drinks in the most relaxing setting

Ask a team member for more details about buying a gift card

Breakfast with Santa

Saturday 3rd, 10th & 17th December Ask a team member for more details

Boxing Day

Join us for a relaxing day

FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian (v) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.

 (\mathbf{v}) - vegetarian (\mathbf{vgn}) - vegan (\mathbf{gf}) - gluten free

Trenchard Drive, Moss Nook, Wythenshawe M22 5LZ 0161 437 2505 tattonarms.pub



Festive Menu CELEBRATE WITH US

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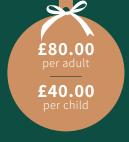
Christmas Fayre

AVAILABLE FROM 28TH NOVEMBER TO 24TH DECEMBER 2022



Christmas Day

PRE-ORDER IS ESSENTIAL • BUCKS FIZZ ON ARRIVAL



Starters

King prawn cocktail (gfo)

Seafood sauce, mixed leaves, cucumber & tomato & sliced bloomer bread

Soup of the day (v)Crusty bread & butter

Moroccan cauliflower fritters (vgn) Vegan minted mayo

Chicken liver parfait Toasted ciabatta, fruit chutney & baby leaf salad

Mains

Roast turkey breast

Seasonal vegetables, rosemary roast potatoes, Yorkshire pudding, pigs in blankets & sage pan gravy

Slow roasted beef brisket (gf)

Glazed carrots & celeriac, green beans, horseradish mashed potato, red wine jus & crispy leeks

Smoked salmon risotto (gf) In a green vegetable risotto with dill, peas & mangetout

Wild mushroom ravioli (v) Shaved cheese & garlic oil

Vegan luxury nut roast (vgn) Seasonal vegetables, rosemary roast potatoes & savoury vegan gravy

Puddings

Old school banana split (v) Chocolate, strawberry & vanilla ice cream, fresh banana & whipped cream

Cheese & biscuits (£3 supplement) Fruit chutney, celery & grapes

Starters

French onion soup (gfo) Crusty bread & Harrogate Blue cheese crostini

Vegan Scotch 'egg' (vgn) Beetroot & spiced pineapple Scotch 'egg' with sriracha dip

Seasonal vegetables, rosemary roast potatoes,

Wild mushrooms, red wine reduction, seasonal

Seasonal vegetables, rosemary roast potatoes

Tandoori king prawns Minted yoghurt dressing

Traditional roast turkey

& sage pan gravy

Rum custard

Brandy sauce

Pouring cream

Fillet of beef (gf)

Yorkshire pudding, pigs in blankets

greens & dauphinoise potatoes

& a minted lamb pan gravy

Slow roasted lamb shank (gf)

Sticky toffee pudding (v, gf)

Warm apple & almond streusel (v)

Christmas pudding (v)

Crispy blue cheese parcels (v) Honey & lemon dressing & baby leaves

Black pudding tower Crispy bacon, Dijon mustard cream sauce & a poached egg

Mains

Crab, king prawn & chilli risotto (gf) White crab meat & king prawns with fresh chillies in a winter greens risotto

Wild mushroom & asparagus ravioli (v)Wild mushrooms, fresh asparagus, shaved cheese & garlic oil

Chestnut & cranberry stuffed Savoy (vgn) Pistachio, seasonal greens & cranberry reduction

Puddings

Giant choux bun (v) Filled with whipped cream & warm chocolate sauce

Cheeseboard Fruit chutney, grapes, celery & biscuits

Coffee & Mince pies



Children's prices: 3 courses - £15.00 / 2 courses - £12.00

Christmas pudding Brandy sauce

Lemon cheesecake (v, gf) Vanilla ice cream

Loaded meringue (v)White chocolate & raspberry ice cream

