


CHRISTMAS DAY LUNCHEON

£42.50pp

STARTERS

Lightly spiced parsnip and pear soup 
parmesan and chive crouton, crème fraiche

Smoked fillet of trout
horseradish, dill pickle gel, rye bread

Maple glazed crisp pork belly
apple thyme puree, crisp lotus root


Beetroot and cannellini bean falafel 
charred corn, chili avocado

MAINS

Roasted breast of turkey
*pork shallot and sage stuffing, Lincolnshire
wrapped sausage, rich red wine jus*


Pan fried supreme of cod 
celeriac puree, artichoke, hazelnut pesto


Char grill fillet of beef
*truffle fried oyster mushroom, balsamic shallots,
green peppercorn jus
Cooked to your liking*


Root vegetable and pearl onion one pot 
sweet potato crust, pickled kohlrabi slaw

DESSERTS

Traditional Christmas pudding
dark rum sauce

Chocolate trinity 
*white chocolate mousse, fruit and nut ganache,
mint milk chocolate brownie*

Passionfruit cheesecake 
coconut ice cream, caramelized pineapple

Mrs. Kirkham's Lancashire 
*black sticks blue and Yorkshire fine fettle cheese,
house chutney, celery, grapes and a selection of
water biscuits*

Coffee and mince pies to finish



BOOKING TERMS & CONDITIONS

£15.00 per person non refundable deposit for Christmas parties at the time of booking and full pre payment 14 days prior to arrival.

£10 per person non refundable deposit for Christmas Day lunch at the time of booking and full pre payment 14 days prior to arrival.

£5 per person non refundable deposit for Christmas lunch at the time of booking for groups of over 7 people.

30 day cancellation policy applies to all Christmas bookings.

reservations@townhousemanchester.com

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 @HotelTownhouse

CELEBRATE CHRISTMAS

IN



BRASSERIE 101

AT

TOWNHOUSE HOTEL
MANCHESTER

FESTIVE LUNCH & PARTY NIGHTS MENU

STARTERS

Spiced winter squash soup  
crisp leeks, toasted sourdough



Prawn and white crab meat salad
*dill and citrus crème fraiche, mizuna leaf,
multigrain bread*

Smoked chicken and ham terrine
kumquat and current chutney, cornichons

MAINS

Roasted breast of turkey
*apple and sage stuffing, pig in blanket,
good honest gravy*



Baked supreme of salmon
creamed leeks, crisp capers


Salted beet and spinach tart  
smoked cheddar, courgette frites

*All dishes served with herb roasted potatoes,
roasted carrot, honey glazed parsnip and
buttered sprouts*

DESSERTS

Traditional Christmas pudding
dark rum sauce

Dark chocolate torte  
raspberry compote, vanilla bean ice cream

Blackcurrant and lemon posset 
cranberry shortbread

CHRISTMAS PARTY NIGHTS £42.50pp

*Available 29th/30th November,
6th, 7th, 13th, 14th,
20th & 21st December*

DINNER & DISCO
*Includes 3 course dinner,
half bottle of wine
and arrival fizz*



FESTIVE LUNCH
£19.95pp (food only)
*Available every day
throughout December*

ACCOMMODATION from £89 *Bed & Breakfast*



*Rate is based on classic rooms
double occupancy, upgrades are
available at a charge and subject
to availability*

BESPOKE DRINK PACKAGES

*Tailored to your requirements
and available on request*