



2 Courses £38 • 3 Courses £45

Available Monday 23rd November to Wednesday 23rd December

Pre-order required for tables of 6 or more

BOOK NOW AT CONCLUBUK.COM • 0161 696 6870

STARTERS

CHICKEN LIVER PÂTÉ

Toasted brioche, caramelised red onion chutney, dressed winter leaves

SEARED HAND-DIVED SCALLOPS

Roasted cauliflower purée, crispy pancetta, caper and raisin butter, herb oil **£6 Supplement**

BROCCOLI & STILTON

Truffle oil, focaccia croute, warm ciabatta (v)

HOT SMOKED SALMON & BEETROOT

Candied sliced beetroot, horseradish yoghurt, rocket, preserved lemon and dill oil

WILD MUSHROOM PÂTÉ

Mushroom and chestnut pâté, toasted sourdough, cider and onion chutney, cornichons

SUSHI OMAKASE

Chefs selection of Uramaki & Nigiri



MAINS



CON CLUB FESTIVE TURKEY

Roast potatoes, pigs in blankets, sage and onion stuffing, buttered sprouts with chestnuts, honey roast parsnips, carrot and swede mash, gravy

MUSHROOM & NUT ROAST

Roast potatoes, sage and onion stuffing, buttered sprouts with chestnuts, honey roast parsnips, carrot and swede mash, veggie gravy (v)

PAN-ROASTED WILD SEABASS

Crispy-skinned sea bass, warm spiced chermoula, charred hispi cabbage, spiced lentils



BRAISED BEEF SHIN

Celeriac mash, glazed baby carrots, cavolo nero, red wine jus

8oz SIRLOIN STEAK

Fries, watercress, peppercorn or Béarnaise sauce **£10 Supplement**

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy custard or vanilla ice cream (ag)

CRÈME BRÛLÉE

Home-made shortbread

STICKY TOFFEE PUDDING

Muscovado sauce, salted caramel ice cream

SPANISH ALMOND CAKE

Cinnamon ice cream

CHEESEBOARD FOR ONE

British cheeses, chutney, biscuits **£4 Supplement**

(v) Vegetarian • (ve) Vegan • (gf) Gluten Free. Please inform your server of any allergen requirements before placing your order. Prices are inclusive of VAT. There will be a discretionary 12% service charge.



FESTIVE MENU