



## PENNINE MANOR HUDDERSFIELD

# Christmas Day Menu

3 Course Meal | 12pm - 3pm | Adults - £74.95 | Children - £39.95

### Starters

#### Roasted Sweet Potato & Sage Soup

Homemade sweet potato  
& sage soup topped with parsnip crisps  
served with crusty bread roll.

#### Smoked Salmon & Goats Cheese Roulade

Sweetened goat's cheese wrapped in smoked salmon  
served with rocket salad & a lemon oil drizzle.

#### Black Pepper & Red Currant Ham Hock Terrine

Locally sourced ham hock shredded with black pepper  
& red currants served with sweet piccalilli,  
mixed leaf salad & toasted ciabatta.

#### Tomato, Feta & Pesto Filo Parcel

Sun-blushed tomatoes, feta and homemade pesto  
wrapped in flaky filo pastry served with caramelised  
red onion dressing & mixed leaf salad.

#### Wild Mushroom Crostini (Ve)

Wild mushrooms lightly fried with garlic & chilli served  
on a toasted crostini finished with fresh parsley.

### Mains

#### Traditional Turkey Dinner

Roast crown of turkey served with homemade  
cranberry stuffing, pigs in blankets, roasted & mashed  
potatoes with a rich pan gravy.

#### Roast Belly Pork

Locally sourced belly pork served with wholegrain  
mustard mashed potatoes, honey roasted parsnips  
with a cider reduction jus.

#### Rosemary Roast Beef Picanha

Rosemary infused beef picanha with a cranberry & balsamic  
glaze, served with cranberry stuffing, pigs in blankets,  
wholegrain mustard mashed potatoes & beef stock gravy.

#### Baked Salmon Fillet

Scottish salmon fillet baked in a lemon & thyme butter  
served with garlic & chive new potatoes  
& a white wine butter sauce.

#### Vegan Wellington (Ve)

Medley of seasonal vegetables & mushrooms  
wrapped in vegan pastry served with mashed potatoes,  
honey roasted parsnips with a rich vegan gravy.

All mains served with seasonal vegetables.

### Desserts

#### Warm Fig Tart

British figs slow cooked in a cinnamon  
syrup served in a sweet pastry tart with  
salted caramel ice cream.

#### Chocolate Brownie (Ve)

Warm chocolate brownie served with  
chocolate sauce & a winter berry compote.

#### Traditional Cheese Board

Chef's selection of cheeses served with  
crackers, grapes, homemade chutney  
& quince jelly.

#### Tea & Coffee with Mince Pies

#### Luxury Christmas Pudding

Traditional Christmas pudding served  
with homemade brandy sauce.

#### Bailey's Cheesecake

Baked vanilla cheesecake served  
with a rich Bailey's cream.

Should you have any allergies or intolerances - please speak to a member of staff. Serving times are subject to change.

[www.penninemanor.co.uk](http://www.penninemanor.co.uk)

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