



jamesMARTIN
MANCHESTER

NEW YEARS EVE

5-COURSE SIGNATURE MENU

AMUSE

BBQ Hen of the Woods

Mushroom tea, whipped duck liver parfait

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BBQ Hen of the Woods (v)

Mushroom tea, whipped goat's curd

STARTER

Orkney Scallop

Green curry sauce, pickled kohlrabi, kaffir lime

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Salt Baked Beetroot Tartlette (v)

Dulse, pickled beets, dill, cream cheese

FISH

Roast Bass

Lobster tortellini, salt baked celeriac, sea herbs

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Whole Roasted Squash (v)

Squash and chilli velouté, pumpkin pickle, pumpkin seeds

MAIN

Aged Fillet of Beef

Ox cheek croquette, heritage carrot, black truffle, nasturtium

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BBQ Curried Cauliflower (v)

Lentil dahl, coriander yoghurt, fermented potato flat bread

DESSERT

'Ferrero Roche'

Hazelnut parfait, milk chocolate, toasted milk sorbet

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Some of our dishes may contain allergens. Not all ingredients are listed in the main descriptions, if you have intolerance to any food or drink please ask your server for further advice.

Over 18s Only | Challenge 21 Policy in Operation. Take Time To Think. Visit [begambleaware.org](#) | [drinkaware.co.uk](#)