

New Year's Eve Menu

Lightly spiced plum tomato & pimento consommé
with cucumber noodles, baby mozzarella

Seared tuna carpaccio
with a baby herbs & thyme dressing

Venison tortellini
with a fresh tomato fondue & a juniper dressing

* * *

Grilled fillet of beef
with garlic & cream potatoes & a fricassee of wild mushrooms

Grilled red snapper
with a blue swimming crab risotto spiked with chilli

An assiette of grilled vegetables & baked crottin goat's cheese
with a Mediterranean infused cous cous
with a sundried tomato & balsamic dressing

Prosciutto wrapped breast of guinea fowl
with garlic & thyme confit leg & buttered savoy cabbage

* * *

Stilton & Scottish mature cheddar
with celery, grapes & olive oil croutes

Slow baked ricotta cheese cake
with butterscotch pears & candied walnuts

Trio of Chocolate
White & dark chocolate truffle with macerated raspberries
Chocolate & hazelnut brownie
Crème of dark chocolate ice cream

* * *

Coffee

£65.00 per person

the **GRILL** on the **ALLEY**

5 Ridgefield, Manchester, M2 6EG

t: 0161 833 3465

e: manchester@blackhouse.uk.com

A discretionary 10% service charge will be charged to parties of 6 or more.
All prices include VAT at the current rate. (v) = suitable for vegetarians not suitable for vegans,
cheese may not be made with vegetable rennet Our dishes may contain nuts or nut traces.

Book online at www.blackhouse.uk.com