

The logo features a stylized white monogram 'W' enclosed within a circular border. The 'W' is composed of three vertical strokes with curved tops and bottoms, creating a sense of movement and elegance.

Wycliffe Hotel
& Restaurant



2016 Christmas Brochure

FESTIVE GROUP DINING MENU

PRICE

£19

Available Mon–Fri lunch time (12–2pm)

4 Course Set Menu

INCLUDES

Tea/Coffee & Mince Pies

MELON

Mulled pear, orange jelly, Grand Marnier syrup

LEEK AND POTATO SOUP

Chive scone

TRADITIONAL ROAST NORFOLK TURKEY

Parsnip cream, pan gravy, sage and onion stuffing, chipolata

CHRISTMAS PUDDING

Rum sauce

— OR —

CHOCOLATE ORANGE BROWNIE



3 COURSE FESTIVE LUNCH & DINNER MENU

PRICE

Lunch—£23
Dinner—£28

Available all week except Saturday Lunch

3 Course Choice Menu

INCLUDES

Tea/Coffee & Mince Pies

CHICKEN LIVER PARFAIT

Red onion jam, toasted brioche

LEEK AND POTATO SOUP

Chive scone

MELON

Mulled pear, orange jelly, Grand Marnier syrup

SMOKED SALMON

Pantelleria capers, brown bread & butter

GOAT'S CHEESE

Caramelised plum, balsamic dressing

TRADITIONAL ROAST NORFOLK TURKEY

*Parsnip cream, pan gravy, sage and
onion stuffing, chipolata*

PAN ROASTED CHICKEN

Red wine, mushrooms, baby onions & Panchetta

FILLET OF SEA BASS

Sicilian red pesto, roasted tomatoes

SLOW ROASTED LAMB SHANK

Red wine jus, creamed potatoes, braised red cabbage

POTATO GNOCCHI (V)

Gorgonzola, walnuts, parmesan basket

A SELECTION OF HOME-MADE SWEETS

— OR —

CHRISTMAS PUDDING

Rum sauce



6 COURSE TASTING MENU

| PRICE | Available Mon–Fri evening (6:30–9:30pm) | INCLUDES |
|-----------------------|--|----------------------------------|
| £30 £50 with wines | 6 Course Festive Tasting Menu with or without wine pairings | Tea/Coffee, Mince Pies & Wine |

LANGOUSTINE RISOTTO

Wine pairing: El Cerruco Muscatel, Chile

CARPACCIO OF BEEF FILLET

Wine pairing: Macaw Merlot, Brazil

CAPPUCCINO OF LEEK AND POTATO SOUP

Chive scone

Wine pairing: First Sighting Sauvignon
Blanc, South Africa

CANNON OF HERB CRUSTED LAMB

Red currant, port wine jus

Wine pairing: Tempus Two Cabernet
Sauvignon, Australia

TRIO OF CHEESE AND BISCUITS

With a sweet chili jam

MULLED WINE ZABAGLIONE

Poached pear & thulie basket



CHRISTMAS PARTY NIGHT 3 COURSE MENU

PRICE

£28

Available 9th and 16th December

3 Course Choice Menu

INCLUDES

Tea/Coffee, Mince Pies & Disco

CHICKEN LIVER PARFAIT

Red onion jam, toasted brioche

LEEK AND POTATO SOUP

Chive scone

MELON

Mulled pear, orange jelly, Grand Marnier syrup

SMOKED SALMON

Pantelleria capers, brown bread & butter

GOAT'S CHEESE

Caramelised plum, balsamic dressing

PAN ROASTED CHICKEN

Red wine, mushrooms, baby onions & Panchetta

FILLET OF SEA BASS

Sicilian red pesto, roasted tomatoes

SLOW ROASTED LAMB SHANK

Red wine jus, creamed potatoes, braised red cabbage

POTATO GNOCCHI (V)

Gorgonzola, walnuts, parmesan basket

A SELECTION OF HOME-MADE SWEETS

— OR —

CHRISTMAS PUDDING

Rum sauce

TRADITIONAL ROAST NORFOLK TURKEY

*Parsnip cream, pan gravy, sage and
onion stuffing, chipolata*



CHRISTMAS EVE DINNER

PRICE

£39, Children-£26

Available Christmas Eve (6.30 – 9.30pm)

4 Course Choice Dinner

INCLUDES

Tea/Coffee & Mince Pies

BURRATA DEL SALENTO

Creamy buffalo mozzarella, sweet baby onions, grape pickle

SMOKED SALMON

Pantelleria capers, brown bread & butter

BLOOD ORANGE CURED SCALLOP CARPACCIO

Rocket, caramelised orange zest

WILD MUSHROOM SOUP

Truffle essence, rosemary scone

GOAT'S CHEESE

Caramelised plum, balsamic dressing

TRADITIONAL ROAST NORFOLK TURKEY

*Parsnip cream, pan gravy, sage and
onion stuffing, chipolata*

PAN ROASTED PARTRIDGE BREAST

Caramelised pears, Madeira wine jus

CHAR GRILLED SWORDFISH

Tomato salsa, herb butter

8OZ FILLET MEDALLION

Sautéed porcini mushrooms

POTATO GNOCCHI (V)

Gorgonzola, walnuts, parmesan basket

A SELECTION OF HOME-MADE SWEETS

OR

CHRISTMAS PUDDING

Rum sauce



CHRISTMAS DAY LUNCH

PRICE

Restaurant—£66
Cortona Suite—£50
Children—£30

Available Christmas Day Lunch (12.00 – 2.00pm)

4 Course Set Menu

INCLUDES

Tea/Coffee & Mince Pies

FANNED OGEN AND CANTALOUPE MELON

Mulled wine jelly, cranberry compote

— OR —

SMOKED SALMON

Pantelleria capers, brown bread & butter

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LEEK AND POTATO SOUP

Chive scone

TRADITIONAL ROAST NORFOLK TURKEY

*Parsnip cream, pan gravy, sage and
onion stuffing, chipolata*

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A SELECTION OF HOME-MADE SWEETS

— OR —

CHRISTMAS PUDDING AND RUM SAUCE



NEW YEAR'S EVE BLACK TIE GALA

| PRICE | | INCLUDES |
|----------------|---|--------------------------------|
| Restaurant—£65 | Available New Year's Eve – Arrive at 7pm to be seated for 7.30pm 4 Course Set Menu | Tea/Coffee, Mince Pies & Disco |

CANAPÉ AND PROSECCO ON ARRIVAL

ROASTED RED PEPPER AND TOMATO SOUP (V)

Goat's cheese foam, basil scone



BEEF CARPACCIO

— OR —

GRILLED COURGETTE (V)

Pepper, aubergine, balsamic dressing



CHAMPAGNE RISOTTO (V)

Watercress

PRIME BRITISH FILLET

Wild mushroom truffles, Madeira sauce

DAY BOAT COD

Samphire, mussels, langoustine broth

GRIDDLED CHILLI POLENTA (V)

Creamed wild mushrooms, soft poached egg



CORNISH BRIE, BISCUITS AND SWEET CHILI JAM



GREEN TEA CRÈME BRULEE

Gingerbread

— OR —

SACHERTORTE

Plumb compote, mascarpone cream



PAYMENT AND CANCELLATION POLICY

A non-refundable deposit of £10 per person (£20.00 per person for Christmas Day, Christmas Eve and New Year's Eve) is required at the time of the booking.

Confirmations of final numbers are required 14 days prior to the date of the reservation and full payment is due on departure. If confirmed numbers are reduced during this time, this will result in the loss of the deposit.

Vegetarian and special diets can be catered for and requirements should be advised at the time of booking.



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