



THE WYCLIFFE

HOTEL | RESTAURANT



2017 Christmas Brochure

FESTIVE GROUP DINING MENU

PRICE

£21

Available Mon–Fri lunch time (12–2pm)

4 Course Set Menu

INCLUDES

Tea/Coffee & Mince Pies

MELON

Mulled pear, orange jelly, Grand Marnier syrup



SPICY SWEET POTATO SOUP

Cheese scone



TRADITIONAL ROAST NORFOLK TURKEY

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



CHRISTMAS PUDDING

Rum sauce

— OR —

WHITE CHOCOLATE BROWNIE

Raspberry glaze & white chocolate, raspberry & Oreo ice cream



3 COURSE FESTIVE LUNCH & DINNER MENU

| PRICE | Monday - Friday 12 - 2 & 6.30 - 9.30 Sunday 12 - 6pm 3 Course Choice Menu | INCLUDES |
|-------------------------|---------------------------------------------------------------------------------|-------------------------|
| Lunch-£23 Dinner-£28 | | Tea/Coffee & Mince Pies |

CHICKEN LIVER PARFAIT

Red onion jam, toasted brioche

SPICY SWEET POTATO SOUP

Cheese scone

MELON

Mulled pear, orange jelly, Grand Marnier syrup

SMOKED SALMON

Chive cream cheese & blini

GOAT'S CHEESE IN FILO PASTRY

Clementine compote & balsamic dressing

TRADITIONAL ROAST NORFOLK TURKEY

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

PAN ROASTED CHICKEN

Wild mushrooms & fresh cream

FILLET OF SEA BASS

With a lemon & caper butter sauce

SLOW ROASTED LAMB SHANK

Red wine jus, creamed potatoes, braised red cabbage

PORCINI RISOTTO (V)

White wine, fresh cream, mushroom & truffle sauce

A SELECTION OF HOMEMADE 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 |

SAFFRON RISOTTO

Wine pairing: Basa Blanco, Rueda,
Telmo Rodríguez, 2016

CARPACCIO OF BEEF FILLET

Wine pairing: Chianti Colli Senesi
DOCG Geographico 2015

CAPPUCCINO OF SPICY SWEET POTATO SOUP

With cheese scone

VENISON GRAND VENEUR

Red currant, port wine jus
Wine pairing: Altano, Organic Douro
Red, Symington, 2015

TRIO OF CHEESE AND BISCUITS

With a sweet chilli jam

PANETTONE PUDDING

With pistachio ice cream
Wine pairing: El Aziz, Vendemmia
Tardiva, IGT Sicilia, Fina - 50cl



CHRISTMAS PARTY NIGHT 3 COURSE MENU

PRICE

£28

Available 8th and 15th December

3 Course Choice Menu

INCLUDES

Tea/Coffee, Mince Pies & Disco

CHICKEN LIVER PARFAIT

Red onion jam, toasted brioche

PAN ROASTED CHICKEN

Wild mushrooms & fresh cream

SPICY SWEET POTATO SOUP

Cheese scone

FILLET OF SEA BASS

With a lemon and caper butter sauce

MELON

Mulled pear, orange jelly, Grand Marnier syrup

SLOW ROASTED LAMB SHANK

Red wine jus, creamed potatoes, braised red cabbage

SMOKED SALMON

Chive cream cheese & blini

PORCINI RISOTTO (V)

White wine, fresh cream, mushroom & truffle sauce

GOAT'S CHEESE IN FILO PASTRY

Clementine compote & balsamic dressing

A SELECTION OF HOMEMADE SWEETS

OR

CHRISTMAS PUDDING

Rum sauce

TRADITIONAL ROAST NORFOLK TURKEY

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



CHRISTMAS EVE DINNER

| PRICE | Available Christmas Eve (6.30 – 9.30pm) | INCLUDES |
|--------------------|-----------------------------------------|-------------------------|
| £40, Under 10s-£26 | 3 Course Choice Dinner | Tea/Coffee & Mince Pies |

CARPACCIO OF BEEF FILLET

Complimented with fresh rocket & parmesan shavings

DUCK A L'ORANGE

Caramelised orange & Grand Marnier

SMOKED SALMON

Chive cream cheese & blini

FILLET OF HAKE

Served on a bed of spinach with a herb crust

SCALLOP, BLACK PUDDING & CRISPY PANCETTA

With a chickpea puree

8OZ FILLET MEDALLION

Marsala wine sauce, topped with pâté

BEETROOT SOUP

With Goat's cheese foam

SAFFRON RISOTTO (V)

With a shot of espresso

GOAT'S CHEESE IN FILO PASTRY

Clementine compote & balsamic dressing

A SELECTION OF HOMEMADE SWEETS

OR

CHRISTMAS PUDDING

Rum sauce

TRADITIONAL ROAST NORFOLK TURKEY

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



CHRISTMAS DAY LUNCH

PRICE

Restaurant—£69
Cortona Suite—£55
Under 10—£35

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

With chive cream cheese & blini

—

SPICY SWEET POTATO SOUP

Cheese scone

TRADITIONAL ROAST NORFOLK TURKEY

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

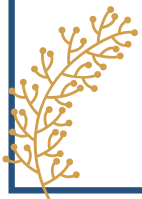
—

A SELECTION OF HOMEMADE SWEETS

— OR —

CHRISTMAS PUDDING

Rum sauce



NEW YEAR'S EVE BLACK TIE GALA

| PRICE | Available New Year's Eve – Arrive at 7pm to be seated for 7.30pm | INCLUDES |
|------------------|------------------------------------------------------------------|--------------------------------|
| Restaurant – £70 | 6 Course Set Menu | Tea/Coffee, Mince Pies & Disco |

CANAPE AND PROSECCO ON ARRIVAL

BEETROOT SOUP (V)

With Goat's cheese foam



SMOKED DUCK CARPACCIO

— OR —

GRILLED COURGETTE (V)

Pepper, aubergine & balsamic dressing



BUTTERNUT SQUASH RISOTTO (V)

With amaretti & pine kernel crumb

PRIME BRITISH FILLET

With a beef jus

PAN FRIED SALMON

Topped with Sicilian red pesto

GRIDDLED CHILLI POLENTA (V)

Creamed wild mushrooms, soft poached egg



CORNISH BRIE, BISCUITS AND SWEET CHILLI JAM



TRIPLE LAYERED CHOCOLATE TART

With orange compote

— OR —

KEY LIME PIE

With vanilla ice 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.



Wycliffe Hotel and Restaurant
74 Edgeley Road,
Edgeley,
Stockport,
SK3 9NQ

Telephone: 0161 477 5395

Email: reception@wycliffe-hotel.com

Website: wycliffe-hotel.com