



Carpattia
Champagne Bar and Restaurant



CHRISTMAS A LA CARTE MENU





STARTERS

Spicy Parsnip Soup with a Chive Cream and Parsnip Crisps

£6.00

Beetroot Gravadlax with Dill Crème Fraîche and Wholemeal Blinis,
Lemon Balm and Pickled Cucumber

£9.00

Game Terrine wrapped in Parma Ham, Crisp Focaccia and Plum and Apple Chutney,
Pea Shoots and Truffle Oil

£7.50

Spinach, Feta and Pinenut Tart with Balsamic Roasted Tomatoes and Dressed Leaves

£7.00

Curried Mussels with Leeks and Shallots, Naan Bread and Crunchy Baby Onions

£8.50

Confit Chicken Croquettes with Chilli Chorizo Jam and Dressed Baby Leaves

£8.00

Braised Pork Cheeks served with an Orange Infused Carrot Purée,
Charred Shallots and Pickled Cauliflower

£7.50

Portobello Mushroom with Spiced Cous Cous and Sun Blushed Tomatoes,
Aged Balsamic, Pesto and Crisp Basil

£7.50



Our kitchens handle numerous ingredients and allergens. Although we have strict controls in place to reduce the risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen free.

Please speak to our staff about the ingredients in your meal, when making your order.



MAIN COURSES

Cranberry and Chestnut Stuffed Turkey Breast wrapped in Smoked Streaky Bacon, Crisp Roasted Potatoes, Honey
Roasted Parsnips, Button Sprouts and Chantenay Carrots with Rich Roasting Gravy

£17.50

Braised Daube of Beef with Smoked Bacon and Shallots, Dauphinoise Potatoes, Honey
Roasted Parsnips, Button Sprouts and Chantenay Carrots

£19.50

Pan Fried Fillet of Seabass, Crushed Potatoes, Wilted Greens with Lime and Chilli Butter Sauce

£17.00

Wild Mushroom and Truffle Risotto with Parmesan Crisp and Dressed Leaves

£14.00

Cajun Loin of Monkfish, Courgette and Carrot Spaghetti, Crispy Leeks with a Cajun and Lime Cream

£19.50

Pork Tenderloin crusted with Pink Peppercorns and Parsley, Truffle Mashed Potatoes and Wilted Spinach, Granny Smith
Apple Puree, Candied Apples and Calvados Sauce

£17.50

8oz Sirloin Steak, Hand Cut Chips, Cherry Vine Tomatoes, Roast Flat Cap Mushroom and Café De Paris Butter

£23.50

Wild Mushroom and Goats Cheese Wellington with Buttered Baby Vegetables and a
Tarragon and Mustard Cream Sauce

£13.50



Our kitchens handle numerous ingredients and allergens. Although we have strict controls in place to reduce the risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen free.

Please speak to our staff about the ingredients in your meal, when making your order.



DESSERTS

Traditional Christmas Pudding with Brandy Sauce and Red Currants

£6.50

Chocolate and Orange Cheesecake with Candied Oranges and Sweet Mascarpone
Cream with Shaved Chocolate

£6.50

Wild Berry and Kirsch Tart, Winter Berry Compote and Vanilla Whipped Cream with Kirsch Coulis

£6.50

Italian Tiramisu Torte with Coffee Syrup

£6.50

Sticky Toffee Pudding with Vanilla Bean Ice Cream and Almond Brittle

£6.50

Chocolate Brownie with Pistachio Ice Cream, French Meringue Pieces and Salted Caramel Sauce

£6.50

Apple Mousse with Toasted Oats, Caramelised Apple and Salted Caramel Ice Cream

£6.50

A slate of Local Cheeses from Lancashire and Merseyside, Water Biscuits and Real Ale Chutney

£8.75



Our kitchens handle numerous ingredients and allergens. Although we have strict controls in place to reduce the risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen free.

Please speak to our staff about the ingredients in your meal, when making your order.