

CHRISTMAS MENU



STARTERS



Ham hock & corned beef terrine, pickled onions & watercress

Chicken liver pate, heritage tomato chutney, pickled walnuts & sourdough

Manchester Scotch egg & homemade piccalilli

Seasonal soup, flavoured butters & warm bread rolls

House-smoked salmon, fennel salad & shrimp mayonnaise



MAIN COURSES



Beef fillet, pink peppercorn sauce, fondant potato, roasted carrot & seasonal greens
(£6 supplement)

Marinated & roasted turkey, duck fat Hasselback potato, baby carrots, parsnips, tender
stem broccoli, chestnut stuffing & meat Juice gravy

Roast chicken breast, butter bean, tomato & garlic casserole

Seabass fillet, dauphinoise potatoes, samphire, wilted spinach, caper & Whitby crab sauce

Sweet potato & ratatouille tartlet, parmesan crumb, crispy onions, soft herb & chive salad



DESSERTS



Christmas pudding & brandy sauce

Warm mince pie, eggnog sauce & vanilla ice cream

Lemon curd tart, burnt meringue, candied lime & raspberry puree

RTH Trio, macaron, homemade brownie, lemon curd tart
crème brûlée



ROCHDALE TOWN HALL

All food is prepared in a kitchen where allergens may be present. Please inform a member of the team if you or any of your party have any food allergies or intolerances. Our dishes are freshly prepared to order.