

MANCHESTER CITY V FULHAM

SATURDAY 5TH OCTOBER 2024

# THE MANCUNIAN

## Fresh Local Artisan Breads

Home-churned, sea-salted butter (H)(V)

## STARTERS

### Roasted Red Pepper & Tomato Soup

Pumpkin dukkah & basil oil (H)(V)

### Smoked Salmon & Crab Roulade

Celeriac remoulade, red chicory & mustard dressing (H)

### Pulled Chicken

Spelt, brunoises vegetables, Old Winchester crisps & rocket (H)

## HALF TIME

### Spiced Lamb Skewer

North African spiced and marinated lamb  
Herb flat bread, tomato onion and coriander salad  
Minted yoghurt (H)

### Spiced Seitan

North African spiced and marinated seitan, herb flat bread  
Tomato onion and coriander salad, minted yoghurt (V)

## MAINS

### 10oz Steak Burger & BBQ Smoked Brisket

Triple cooked chips, sweet brioche bun  
Corn on the cob, pickled slaw & onion rings (H)

### Gressingham Duck Breast

Confit leg croquette, pearl onions  
Wild mushrooms, kale, carrot & duck jus (H)

### Smoked Haddock & Crayfish "Florentine"

Creamed spinach, leeks  
Crispy calvo nero & buttered new potatoes (H)

### Potato & Heirloom Carrot Rosti

Ricotta, cauliflower, herb oil, micro herbs (H)(V)

## TO FINISH

### ASSIETTE OF DESSERTS

#### Assiette of Stone Fruit

Plum & almond tart, cherry crumble cake, roasted plums  
Apricot delice, white chocolate, whipped creme fraiche (H)(V)

## FULL TIME

### SELECTION OF BRITISH CHEESE (H)

Baked artisan breads, crackers, fruit chutney, grapes & celery

#### Red Fox

Red Fox uses a unique recipe which was developed over many years. This along with carefully selected cultures and the skill of dedicated cheesemakers produces an intense and complex blend of sweet and savoury distinctive flavours. This delicious, handcrafted russet-coloured cheese has a cunningly unexpected crunch. The subtle crunch comes from the naturally occurring calcium lactate crystals which form as the cheese matures. Matured for over 16 months, Red Fox is an aged Red Leicester. The Red Fox name is no accident, referring to the weathervane that has stood aloft Belton Farm where the cheese is made since 1815.

#### The Duke of Wellington

Cryer & Stott Cheesemongers created for Her Majesty the Queen in 2014 at a celebration hosted at The British Embassy Paris, then was sold exclusively to Embassies across the world. The cheese is 15 weeks matured & has an almost buttery taste, a great introduction to blues. The official commercial launch was held in the Houses of Parliament on the 18th of January 2017. The cheese won GOLD at The World Cheese Awards & Bronze award at the British Cheese Awards.

#### Abbot's Gold

This soft and creamy cheddar made by Wensleydale has caramelised onion blended into the cheese during the maturing process.

(H) HALAL (V) VEGETARIAN (VG) VEGAN

Guests with severe allergies are advised that we cannot guarantee that any of our dishes are free from any allergen (including peanuts and tree nuts). Please notify a member of staff of any food allergies or special dietary requirements.



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