

14 HILLS

FESTIVE MENU

£90 per person

This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Please book via our events team. A pre-order may be required.

Christmas
Crackers included for
everyone to enjoy!

Starters

Smoked Salmon

Oak-smoked salmon, lime, dill & capers, crème fraiche, Melba toast, Avruga caviar

Venison Tartare

Hand-cut raw Yorkshire venison tartare, shallots, cornichons, confit egg yolk
Hendersons X Manchester Stories house dressing

Chestnut (v)

Mothais sur feuille alpine goats' cheese, chestnut puree, celeriac remoulade,
chestnut brittle, William's pear and black grapes

Forest Broth (vg)

Celeriac and mushroom dashi consommé, caramelised salsify, black garlic, king oyster mushroom



Mains

Roast Turkey

Roasted ballotine of Norfolk turkey, veal & chestnut stuffing, honey-glazed carrot,
roast potatoes, truffled Albufera sauce

Duck Leg

Confit duck leg, white bean puree, duck fat king cabbage, pedro ximenez and preserved orange duck jus

Sea Bream

Pan-seared sea bream, fregola, garlic prawns, tarragon, lobster bisque, smoked caviar

Gnocchi (vg)

Rice flour gnocchi, caramelised Jerusalem artichoke, wild mushroom, black truffle, sage

Wellington - (supplement £20)

Black Hereford beef fillet wellington, mushroom duxelles, puff pastry, sauce Perigourdine



Desserts

Crème Brûlée (v)

Vanilla crème brûlée, gingerbread biscuit, cinnamon ice cream

Christmas Pudding (v)

Traditional Christmas pudding, brandy cream, cinnamon ice cream

Chocolate Fondant (v)

Baked chocolate fondant, salt cookie crumb, mulled cranberry sorbet

Pineapple (vg)

Vanilla & all Spice poached pineapple, pear compote, banana & passion fruit sorbet

Finish off with a selection of mini mince pie petit fours

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 15% service charge will be added to your final bill.

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