

A Wonderful Christmas Time

TUSK
HEATON MOOR

3-Course Christmas Dining

1st to 24th December

Lunch (12- 4:45pm) **£21.95 per person** | Evening (5pm onwards) **£27.95 per person**

Available for parties of 6 to 80 people

Starters

Whipped goats cheese with fennel crostini and candied beetroot and apple salsa (V)
Curried potted salmon with mini naan and mango chutney
Roast parsnip and cumin soup with pumpkin seed gremolata (VV)
Parma ham, pomegranate and pickled walnut salad with blue cheese dressing

Mains

All served with rosemary and thyme roasted potatoes, maple roasted parsnips and carrots, and Brussel sprouts

Lunch (12noon to 4.45pm)

Roast Cheshire bred turkey, chestnut and sage stuffing, pigs in blankets and red wine gravy*

Juniper studded pork tenderloin, chestnut and sage stuffing, pigs in blankets and red wine gravy

Caper and herb crumbed plaice, with lemon cream*

Sweet potato, chestnut and apricot loaf (VV)

Dinner (5pm onwards)

Roast Cheshire bred turkey, chestnut and sage stuffing, pigs in blankets and red wine gravy*

Crushed peppercorn and port mulled beef (GF)

Paupiette of plaice with salmon, orange zest and spinach mousse with dill cream (GF)

Sweet potato, chestnut and apricot loaf (VV)

* Gluten Free options available

Desserts

Christmas bread and butter pudding with brandy sauce (V)
Dark chocolate parfait with honeycomb crumbs and orange crème fraiche (V)
Raspberry syllabub with whisky cranachan (V)
Sticky stem ginger sponge with rum custard (V)
Poached winter fruits with cherry brandy sorbet (VV)

A deposit of just £10 per person will confirm your booking

Advance drinks offers:

Pre-pay for 5 bottles of prosecco and get 6th free

Pre-pay for 5 bottles of wine and get 6th free

Pre-pay for a Bucket of 6 beers for price of 5 beers

Complimentary drinks receptions for parties of 20 or more are available on selected dates and times throughout December.

Email HMChristmas@TuskManchester.com for more information

Festive Party Food

Our restaurant is perfect for informal celebrations and drinks receptions for up to 100 people. Available for both partial and exclusive hire, with full sound system, own bar and toilets.

Canapés

4 for £6, 6 for £10 (per person)

Feta, olive and tomato skewer (GF) (V)
Salmon & Citrus mousse en croute with soused shallot
Whipped goats cheese crostini with apple salsa (V)
Beetroot and chilli falafel with sumac tofu 'yoghurt' (VV)(GF)
Prosciutto wrapped fig with balsamic glaze (GF)
Crispy artichoke hearts with aioli (V)

Mini Yorkshire pudding with mulled pulled beef and horseradish and rocket pesto

Fancy something sweet?

Add sweet canapes for just £1 per canapé per person.

Chocolate dipped strawberries (V) (GF)

Mini mince pies (V)

Hot finger buffet

£15 per person

Wasabi and lime chicken skewers (GF)
Pulled Beef slider with horseradish and rocket pesto
Mini fish and chips
Mini naan with beetroot falafel and sumac yoghurt (V)
Honey and Mustard glazed pigs in blankets
Spiced cauliflower pakora, mango chutney (VV)(GF)
Potato, cranberry and walnut salad (VV)(GF)
Jerk glazed corn pops (VV)(GF)

Hot fork buffet

£17.95 per person

Turkey, leek and ham pot pie
Celeriac, leek and portobello mushroom braise (VV)
Sweet potato crusted cottage pie

All served with:

Roasted winter vegetables
Skinny fries or garlic & rosemary roast potatoes
Dressed mixed leaves

Pre-order Drinks

Welcome glass of prosecco £6 per person

1/2 bottle house wine £8.50 per person

Bucket of 6 house beers £24.00

Prosecco £29.50 a bottle

Drinks vouchers (exchange for a glass of house wine, bottle beer, single spirit & mixer) **£4.50** each



Christmas Afternoon Tea

Served daily from 12 noon - 5pm

£18.25 per person

Selection of festive sandwiches:

Turkey and cranberry jam
Smoked salmon and dill
Brie and onion chutney (V)
Beetroot, hummus and rocket (VV)

* Gluten Free and Vegan options available on request

Mini sweet treats:

Mince pie with brandy cream (V)
Sticky ginger sponge with orange crème fraiche (V)
Mini raspberry syllabub and whisky cranachan (V)
Mini Chocolate tart (V)
Tusk scones with clotted cream and Tiptree
blackberry jam (V)

Royal Christmas Tea

£25.25 per person

Our Christmas Afternoon Tea served with a glass of fizz and chocolate dipped strawberries.

Tipsy Tea Party

£29.95 per person

The Christmas Afternoon Tea with chocolate dipped strawberries, a festive cocktail and a glass of fizz.

A deposit of just £10 per person will confirm your booking.



New Year's Eve 3-Course Dinner

£40 per person - from 7pm - 10pm (last sitting)

Relax and toast the New Year with good friends, a prosecco on arrival and a mouth-watering three course dinner.

Glass of prosecco and canapés on arrival

Starters

Goats cheese panna cotta with candied beetroot and apple salsa and walnut crackers
Crispy smoked salmon gnocchi with fines herbes crème fraiche and lemon zest crisp
Tahini roast squash, red chicory, pickled pear and pomegranate salad (V)(GF)
Chicken and chorizo croquettes with roasted red pepper coulis

Mains

Paupiette of plaice with salmon, orange zest and spinach mousse, saffron potatoes, caper butter
Pork tenderloin and black pudding roulade wrapped in Parma ham with burnt onion and cheddar mash and juniper jus
Wild mushroom, chestnut and truffle "cannelloni" wrapped in braised leek with celeriac veloute (V)(GF)
Chipotle bavette of beef with sweet potato fat chips, Pico de Gallo and chimichurri butter

Desserts

Raspberry Syllabub with whisky cranachan
Gingerbread cheesecake with roast cinnamon apples
Dark Chocolate fondant with peppermint anglais
Poached Winter Fruits with Cherry Brandy Sorbet (VV)

V=Vegetarian, VV=Vegan, GF=Gluten Free.

Please let us know in advance if you have any specific dietary requirements you would like us to cater for. All our dishes are prepared in a multi-use kitchen environment so whilst we do our best we cannot guarantee the total absence of allergens in our dishes. All prices are inclusive of VAT. There is a discretionary 10% service charge for parties of 6 or more.*Book for a party of 10 or more, dining from the Christmas menu. Vouchers valid for January and February 2019.

A MAGICAL CHRISTMAS AT TUSK HEATON MOOR

Whether you're celebrating with your family, friends or colleagues, let us make your Christmas extra special this year. Our festive menu combines traditional flavours with a modern twist, set in beautiful surroundings.

PRIVATE PARTIES

Hire out Tusk Heaton Moor for your own private festive shin-dig for up to 100 people. With twinkling festive décor and options for live music and DJ's, we have all the ingredients to provide you with a truly memorable celebration! Bespoke packages available.

£50 FOR YOU!

BOOK EARLY TO GET EXTRA REWARDS*

Confirm your booking of 10 people or more before 30th September and party planner receives a £50 Tusk gift voucher

Confirm your booking of 10 people or more before 31st October and party planner receives a £40 Tusk gift voucher

FESTIVE OPENING HOURS

Christmas Eve

Kitchen: 9am-9pm
Bar: 9am til close

Boxing Day

Kitchen: 10am - 9pm
Brunch: 10am til 4pm
Bar: 10am til close

New Years Eve

Kitchen: 9am til 9.30pm
Bar: 9am til close

New Year's Day

Kitchen: 11am-9pm
Brunch: 11am-4pm
Bar: 11am til close

Christmas Day: Closed

For reservations and enquiries
please e-mail: HMChristmas@TuskManchester.com

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