

## Choice Bar and Restaurant, Manchester



Castle Quay, Castlefield , Manchester, M15 4NT

Tucked away in a converted spice warehouse, the AA Rosette awarded Choice Bar and Restaurant has been quietly garnering awards and accolades since it opened in 2001. The canal-side setting in trendy Castlefield complements a smart interior set off by live piano music and an open kitchen. As the name implies, there's an imaginative selection of menus, all based around contemporary regional British cooking, and a comprehensive wine list, accessible via the walk-in fridge. Working closely with local specialist food suppliers as well as suppliers of high quality international beers and wines, the restaurant has redeveloped Castlefield into a fantastic dining destination. In a diverse city such as Manchester, the success of this small neighbourhood restaurant has been truly outstanding.

### **3 courses with coffee and tea £25 per person**

#### Local Breads (V)

Local Manchester freshly baked Breads with unsalted Butter & Aged Balsamic and Extra Virgin Olive Oil

#### **S t a r t e r**

##### **Christmas Terrine**

Cumberland Sausage, Roast Chestnuts and Lancashire Bacon Terrine on toasted Brioche with handmade Cranberry Relish

##### **Prawn & Salmon Salad**

Smoked Salmon, Atlantic Prawns and Mustard Cress Salad with a Gherkin, Shallot and Caper Dressing

##### **Cauliflower Soup (V)**

Thick Cauliflower and Celeriac Soup with Mild Curried Yoghurt Dressing

#### **M a i n C o u r s e**

**Pheasant**

Roast Breast of Free Range Pheasant on crushed New Potatoes, smashed Sprouts, Sweet Chantenay Carrots and Bread Sauce

**Mackerel**

Roast Fillet of Sustainable Fleetwood Mackerel on Soft Herb Mashed Potatoes with Creamed Welsh Leeks

**Mushroom Tartlet (V)**

Portobello Mushroom, Chestnut and Thyme Tartlet with Roasted New Potatoes and Chive Mayonnaise

**Pork**

Pan fried local outdoor reared Pork Chop on Sage & Apricot Hashcake with Apple glazed Parsnips

**D e s s e r t**

**Cheese & Chutney**

Local Brock Blue Cheese with Seasonal Fruit Chutney, Grapes and Cumbrian Water Biscuits

**Chocolate & Whisky Tart**

Dark Bitter Chocolate and Isle of Jura Malt Whisky Tart with Vanilla scented Cream

**Cinnamon Bread & Butter Pudding**

Cinnamon laced Brioche Bread & Butter Pudding with warm Spiced Saffron Cream

Coffee & Tea Included

**£29 Including a welcome Bellini Champagne Cocktail  
Sunday to Wednesday Bottle of House Wine Only £10**

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