# 14. STORIES

## FESTIVE MENU
### £95 PER PERSON

*PEAK: TUESDAY - FRIDAY*

This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Available from 17th November. Bookings must be made in advance through our events team. A pre-order may be required depending on your group size.

*Enjoy a welcome glass of*
**LAURENT PERRIER CHAMPAGNE**
*£16 per person*

## CHAPTER I *AMUSE BOUCHE*
**Parsnip crémeux, parmesan and shallot crumb**

## CHAPTER II

**Salmon**
London cured, oak-smoked salmon, lime, dill & capers, crème fraîche, Melba toast, Avruga caviar

**Tartare**
Hand-cut grilled Aberdeen Angus beef tartare, bone marrow mayonnaise, shallots, cornichons, Hendersons X Manchester Stories dressing

**Truffle Brie (v)**
Honey caramelised truffled brie, London Stories hash brown, spiced cranberry chutney, black truffle and beetroot

**Cauliflower (vg)**
Roasted cauliflower velouté, florets, Granny Smith apple,black garlic, croutons

Christmas Crackers *included for everyone to enjoy!*

## CHAPTER III

**Turkey**
Roasted ballotine of turkey, veal & chestnut stuffing, honey glazed carrots, roast potatoes, truffled Albufera sauce

**Stone Bass**
Brixham stone bass, chilli and anchovy butter, piquillo peppers, Norfolk brassicas, brown crab

**Duck Leg**
Confit Lancashire duck leg, truffled potatoes, winter mushrooms, red wine jus

**Gnocchi (vg)**
Rice flour gnocchi, kale pesto emulsion, roast pumpkin, crispy chilli spiced Brussel sprouts, toasted pine nuts, fried kale

**Wellington (+£20 supplement)**
Hereford Angus beef fillet Wellington, mushroom duxelles, puff pastry, sauce Périgordine

## CHAPTER IV

**Christmas Pudding (v)**
Traditional Christmas pudding, brandy cream, snap biscuit, eggnog ice cream

**Banoffee Fondant**
54% chocolate fondant, caramelised banana crémeux, banana ice cream

**Panna Cotta (vg)**
Vanilla & oat panna cotta, jasmine tea-poached pears, lime, chai tuile

**Ogleshield**
Our cheese of the season, served with pear chutney and ginger loaf
*Hand-crafted in Somerset with Jersey cow milk, Ogleshield is a speciality cheese with a nutty flavour profile, often considered the British equivalent of Raclette. Warm, deeply savoury and slightly sweet.*

## CHAPTER V *PETIT FOURS*
**Mini Mince Pies**

## DISCOVER MORE

14STORIES.CO.UK

(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free | (v on request) - Vegetarian on request (vg on request) - Vegan on request | (gf on request) - Gluten free 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.